

EGDC  
Oct 16, 2023  
Wine Pairings

Meal Preparation Wine



**2022 Journey's End Honey Bee Chenin Blanc Viognier (Stellenbosch, South Africa)**

Wine - White \$18.99 (750mL)

The color is an attractive pale lemon yellow with a light green tint. The nose offers up citrus fruits such as citrus and lime, you can feel the scent of white peach and tropical fruits such as pineapple, passion fruit, and banana. The palate is dry with soft mouthfeel and fine volume of fruit. Grapefruit-like acidity and pleasant bitterness linger in the aftertaste.

ADD TO CART

First Course:

CHICKEN VELOUTE WITH PARMESAN CHURROS



**2022 Vasse Felix Filius Chardonnay (Margaret River, Australia)**

Wine - White \$27.99 (750mL)

Bright yellow straw color is followed by citrus peel, green apple, nashi pear, white peach and nectarine with undertones of jasmine, grapefruit pith and limestone. The palate is creamy and soft, yet focused, showcasing lemon curd, grapefruit and green pawpaw. There is a pristine freshness to this wine revealing a saline mineral edge and a beautiful balance. The finish is fine, delicate, savoury and complex.

## Second Course:

### CELERY ROOT AND TRUFFLE AGNOLOTTI WITH SAGE BUTTER SAUCE



#### **2021 Allegrini Lugana Oasi Mantellina (Veneto, Italy)**

Wine - White \$33.99 (750mL)

Made from 96% Turbiana and 4% Cortese, this intriguing white offers fresh aromas of citrus, stone fruits, and white floral and spice notes with a crisp, balanced finish. It is perfect for adding a touch of Italian elegance to any meal. From Allegrini's new venture on the shores of Lake Garda, this presents its highest expression in Lugana Oasi Mantellina.

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#### **James Suckling**

Rating: 90

Lots of perfume here with white pears, peaches and a hint of chalk, white blossom and sliced green apples. A tad saline with a crisp, slightly lean palate and a mouthwatering finish. Sustainable. Drink now.

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## Third :

### BEEF STRIPLOIN WITH BLOOMIN' ONION, BROCCOLI, BLUE CHEESE, HP SAUCE



#### **2019 Quinta da Taboadella Jaen Reserva (Dao, Portugal)**

Wine - Red \$41.99 (750mL)

Jaen is a grape that is found throughout the Iberian Peninsula, but showcases a most unique, complex, soft and balanced expression in the Dão region's granitic soil and higher elevation.

Of a deeper and denser ruby color, and a floral and supple nose full of blueberries and sweet cherries, white pepper, all spice, chocolate and a bit of leafy greens. The mouthfeel is pure, fresh, and elegant, showcasing ripe and juicy fruits, silky texture and a lingering, peppery finish. Decant a half hour. Pair with wild mushroom pasta.

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## Dessert

### WHIPPED CHEESECAKE WITH STRAWBERRY AND ELDERFLOWER



#### **2019 Château Doisy-Daëne (Bordeaux - Barsac, France)**

Wine - Dessert \$51.99 (375mL)

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#### **Lisa Perotti-Brown, The Wine Advocate**

Rating: 96

The 2019 Doisy Daëne has seriously intense notes of pineapple upside-down cake, ripe apricots and lemon marmalade with hints of acacia honey, paraffin wax, orange blossoms and preserved ginger plus a waft of marzipan. The palate is rich, unctuous and boldly decadent, featuring layer upon layer of exotic fruits and spices, finishing with that signature freshness. A powerhouse!

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