

Pre- dinner wine



2011 Catena Chardonnay (Mendoza, Argentina)  
Wine - White \$18.99 (750mL)

Arguably one of the most expressive and consistent Argentinian white wines available today. A deliciously rich, broad, tropical fruit-flavoured wine made with grapes from prime low-yielding vines given long, cool fermentation with natural wild yeast. Aged in 100% French oak barrels. With bright fruit, great acidity and creamy vanilla oak, this is a well-balanced and almost textbook expression of the grape.

Neal Martin, The Wine Advocate

Rating: 90

There are notable changes in the approach of the 2011 Catena Chardonnay compared to previous vintages: 40% malolactic instead of 100%, a move to Mercurey barrels instead of Francois Freres, a reduction from 50% new oak to 20%. This vintage was also harvested 20 days earlier. It is a blend of three vineyards that are divided into lots at harvest. It is whole cluster pressed and aged for ten months in French oak. It demonstrates great clarity on the nose with scents of dried honey, linden, crushed stone and dried white flowers. The palate is well-balanced with crisp acidity and is a taut, focused Chardonnay with lively notes of tangerine and quince towards the finish. This is well-crafted and complex for its price point. Drink now-2016.

## First course

Pan seared Atlantic scallop / pernod cream reduction



2010 Joseph Burrier Macon-Fuisse (Burgundy - Mâconnais, France)  
Wine - White \$22.99 (750mL)

This is quintessential Chardonnay from the homeland of the grape variety. Ripe, flavorful and well-judged oak it's a great example of what the Macon region does best. You can put this wine up against many of its more expensive neighbours from Pouilly-Fuissé. Perfect turkey wine. Perfect aperitif wine. Perfect price for a white Burgundy.

## Palette cleanser

Honey dew melon and Thai chili shooter ( compressed if there is a vacuum sealer)

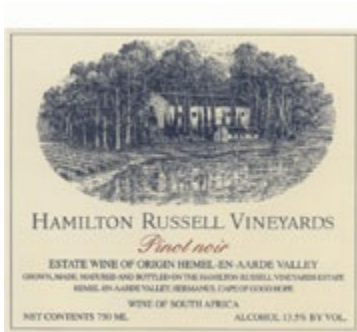


2009 Paul Zinck Eichberg Grand Cru Gewurztraminer (Alsace, France)  
Wine - White \$34.99 (750mL)

Exclusively hand-harvested, the Eichberg Grand Crus can be enjoyed young but are capable of long maturation. The nose is exotic and spicy, showing lychees and honey, and the palate delivers powerful, opulent and intense flavours. Excellent with goats cheese, or even with fruit pies. Lovely balance, but note this vintage is not the sweetest rendition of this wine.

## Entree

Reverse turducken. Cornish game hen, duck, turkey layered with chorizo cornbread and wild rice cranberry stuffing / pear, star anise, chardonnay reduction / lemon champagne dressed greens



2010 Hamilton Russell Vineyards Pinot Noir (Walker Bay, South Africa)  
Wine - Red \$54.99 (750mL)

**Hamilton Russell Vineyards** is located in the cool, maritime **Walker Bay** wine appellation, in a beautiful valley behind the old fishing village of Hermanus. The estate specialises in producing highly individual, terroir driven Pinot Noir and Chardonnay, which are widely regarded as the best in South Africa and among the best in the New World.

Grown in low-vigour, stony, clay-rich soil, cool maritime mesoclimate. Tiny yields of under 30 hl/ha with a focus and philosophy of expressing their terroir give rise to a certain tightness, tannin line and elevated length to balance the richness and generosity of this Pinot noir. Not overtly fruity, soft and sweet and it generally shows hints of that alluring savoury primal character along with a dark, spicy, complex primary fruit perfume. Simply superb.

## Dessert

Blueberry, maple, ricotta perogies / white chocolate cherry crème Anglaise



Okanagan Spirits Raspberry (BC - Okanagan, Canada)  
Spirits - Liqueurs \$25.99 (375mL)

Rather than being too sweet, the **Okanagan Spirits Raspberry Liqueur** is pure, succulent, perfectly ripe raspberry. I have never tasted raspberries in liquid form before - wow! That went down smooth. Silver Medal Winner at the Wolrd Spirits Awards.