

Cooking Wine:

2017 Mercato Bianco IGT (Tuscany, Italy)

Wine - White \$15.99 (750mL)

An Alberta exclusive, this organically farmed white grown in the Cerester cooperative is made of Pinot Grigio in Tuscany. Lovely pear, apples and melon, soft textured make for a Best Bang for the Buck white.

Course One

Halibut Ceviche with Minted Watermelon

Ceviche is flavored with coconut milk, lime, chilies and sea salt

2016 Les Vins de Vienne Collines Rhodaniennes Viognier (Rhone Valley, France)

Wine - White \$33.99 (750mL)

James Molesworth, Wine Spectator

Rating: 90

Apricot, anise and peach flavors are allied to a rich, creamy frame in this long and detailed white, with fennel and quinine hints through the finish. Drink now through 2018. 1,740 cases made.

Course Two

Tzatziki Ice Cream, Pumpkin Vichyssoise, Miso Glazed Pepitas

2016 Paul Zinck Riesling (Alsace, France)

Wine - White \$23.99 (750mL)

Made from 100% Riesling in stainless steel tanks, this Paul Zinck has an airy, floral nose, reminiscent of fresh fruit. On the palate, direct, well-built, dry, fine and elegant, with a hint of citrus and pineapple. Pair with shellfish, fish filets, coq au vin and even frog's legs. Certified organic.

Course Three

Poached egg parfait with gruyere crisp, foie gras, warm scallop crema

2015 Spier 21 Gables Chenin Blanc (Western Cape, South Africa)

Wine - White \$32.99 (750mL)

Pale gold with lemon rind rim. Soft dried apricots with an oak and vanilla undertow. White fleshed peaches, almond paste, and windfall oranges. Try with a roasted poultry dish.

Course Four

Beef Tartare, Cured Egg Yolk, Pistachio, Roasted Beet, Pickled Rambutan

2015 Lungarotti Ilbio IGT Rosso (Umbria, Italy)

Wine - Red \$34.99 (750mL)

Ilbio is an organic red made with Umbria's indigenous Sagrantino grape, except this is just outside the famous Montefalco DOCG thus its designation an Umbria IGT Rosso. A fabulous nose greets you reminiscent of jasmine and exotic spices. The palate is both juicy and vibrant, its silky textures spreading across your palate like velvet. Lovely liquorice, balsamic vinegar, cinnamon, tobacco leaves weave their magic. Its got aging potential, but wow that nose is amazing. Try with a wild exotic mushroom risotto. Highly recommended.

Course Five

Araguani Grand Cru Chocolate Crunch,

2006 Il Poggione Sant'Antimo Vin Santo Riserva (Tuscany, Italy)

Wine - Dessert \$48.99 (500mL)

Bruce Sanderson, Wine Spectator

Rating: 90

A medium-sweet and pungent style of dessert wine that draws on oak spice, orange marmalade and caramel flavors, with a hint of burnt molasses on the finish. Drink now through 2023. 1,500 cases made.

Poached Pear, Popcorn Gelato, Pineapple