

EGDC April 8, 2024

Chef: Stefan Cherwoniak (Quick Fire Cookery)

Cooking Wine:

2020 Château Recougne Blanc (Bordeaux, France)

Wine - White \$16.49 (Regularly: \$23.49) (750mL)

This blend of Sauvignon, Sémillon and Sauvignon Gris has a beautiful shiny gold color. Intense flavors characterized by floral notes, lemon and grapefruit. Light and openly fruity, the wine with its apple crispness and tangy acidity is attractive and ready to drink.

Grilled Prawn:

2022 Ramos Pinto Duas Quintas Vinho Branco (Douro, Portugal)

Wine - White \$27.99 (750mL)

Made from a blend of indigenous white grapes - Rabigato, Viosinho, Arinto and Codega. Pale with light gold-green reflections. Aromas of lemons, herbs and white flowers finishing with a slight spice. A dry palate with hints of ripe golden fruit and a lemon finish.

Traditional Gyoza:

2021 Bisci Verdicchio di Matelica (Marches, Italy)

Wine - White \$23.99 (750mL)

Pale gold in colour, with bright aromas of apple, pear, peach, citrus blossom, herbs, flinty minerality and honey. Apricot, green apple, pear, some honey and flinty minerals. Pink grapefruit and summer herbs accent the almond finish. Silky, sleek and fresh. A lovely table wine, pairs well with most foods, wonderful with fish. Certified organic.

Seared Daikon Miso Soup:

2021 Willi Haag Juffer Brauneberg Riesling Kabinett (Mosel, Germany)

Wine - White \$30.99 (750mL)

On the nose and on the palate, apple and citrus flavours dominate with a lovely melon scent. The subtle sweetness and pleasant acidity creates a beautifully round white with a fabulous finish.

Duck Breast:

2019 Johanneshof Reinisch St. Laurent (Thermenregion, Austria)

Wine - Red \$28.99 (750mL)

A highly aromatic Austrian native grape that is believed to be the offspring of Pinot Noir and an unknown second parent. Reinisch is nestled amongst the vineyards near the village of Tattendorf, on the western edge of the great Pannonian Plain 30 miles from Vienna.

Sour cherries, dried rose petals, marzipan and liquorice jump out of the glass which develops beautifully as it breathes. Austrian reds are known for their bright, tart fruit quality, expressing an acidity reminiscent of the fresh alpine air, and an earthiness that develops with bottle age - this St Laurent is all of these things.

Sweet Cake:

2022 La Spinetta Bricco Quaglia Moscato d'Asti (Piedmont, Italy)

Wine - Sparkling \$28.99 (750mL)

Yellow with green reflections in color, this famous Moscato d'Asti is crisp, sparkling, delicately sweet yet light as a feather. Surprises with remarkable freshness and brilliant peach and pear flavors. Great as aperitif or with strawberries as the dessert course.