

Wine & Dine with Ron November 23 Menu

Shrimp with Avocado Puree and Cucumber Salsa

Gently poached North Sea black tiger shrimp on an avocado puree topped with a cucumber lime salsa.

Paired with: Santa Margherita Pinot Grigio, Alto Adige/Trentino, Italy

Bodega Lurton Pinot Gris, Argentina

Parmesan Baskets with Goat Cheese Mousse

Delicate Parmesan Reggiano tulip crisps piped with a rich & delicious goat cheese mousse

Paired with: Dog Point Vineyard Sauvignon Blanc, 2007, Marlborough, New Zealand

Henri Bourgeois Sancerre Les Baronnes, Loire, France

Butternut Squash Ravioli

Homemade jumbo ravioli stuffed with seasoned butternut squash puree & our two cheese blend served with a pecan & cinnamon cream sauce

Paired with: Kendall-Jackson Vitner's Reserve Chardonnay, 2006, California, USA

Bouchard Pere & Fils Macon-Lugny St-Pierre, Burgundy, France

Red Snapper Roulades

Baked red snapper rolled around Pico de Gallo, grilled red peppers & mascarpone cheese on a bed of stir-fried bean sprouts

Paired with: Julian Chivite Gran Fuedo Rosado 2007, Navarra Province, Spain

Chateau Lamothe Haux Rose 2007, Bordeaux, France

Beef Bourguignon

Slow cooked inside round of beef with mushrooms and root vegetables in a rich beef stock and a burgundy red wine reduction

Paired with: Rodney Strong Pinot Noir, California, USA

Domaine Cauvard Beaune Clos de la Maladiere 2005, Burgundy, France

Grilled Brandy Soaked Lamb Lollypops

Delicious grilled New Zealand lamb served with a cranberry marmalade, glazed baby carrots batonets and pan-fried garlic potato crisps

Paired with: 7 Deadly Zins 2006, California, USA

Crasto 2006, Douro, Portugal

Poached Pear in a Phyllo Nest

Gently poached pears nestled on a crisp phyllo bed topped with a crème fraiche, an ice wine sabayon & fresh made strawberry coulis

Paired with: Henry of Pelham Riesling Ice Wine, Ontario, Canada