

Southern Cross

G R I L L O N Q U E E N

Wine and Dine with Ron

Peller Estates vs the World Edition

Roasted Bacon Jumbo Scallop

Roasted Bacon and goat cheese stuffed jumbo scallop served beet mousse and topped with leek frizzles.

Paired with: Family Series Chardonnay, 2008, Peller Estates, VQA Niagara Peninsula VQA, ON, Canada
Juniper Crossing Chardonnay, 2007, Margaret River, Australia

Mushroom and Root Vegetable Ragout

Mushroom and root vegetable ragout rice paper roulade served on mixed greens with a red wine cream reduction.

Paired with: Private Reserve Gamay Noir, 2008, Peller Estates, VQA Niagara Peninsula, ON, Canada
Chateau Des Charmes, Gamay Noir, VQA, Ontario, Canada

Veal Dumpling

Tempura fried veal dumpling stuffed with porcini mushrooms bocconcini cheese and prosciutto topped with a red wine, four peppercorn creamy demi-glace.

Paired with: Trius Red, 2008, VQA Niagara Peninsula VQA, ON, Canada
Chateau Pey La Tour, Bordeaux, France

Roast Pork Tenderloin

Roast pork tenderloin stuffed with aged cheddar cheese and ham topped with a sun-dried tomato and fresh thyme cream sauce. Served with spicy marinated eggplant and sweet potato garlic crisps.

Paired with: Hillebrand Artist Series, Cabernet Sauvignon, 2008, VQA Niagara Peninsula, ON, Canada
Geyser Peak Cabernet Sauvignon, 2004, California, USA

Chocolate Cream Custard Churros

Fried churros filled with tart chocolate cream custard and topped with raspberry compote and drizzled white chocolate.

Paired with: Ice Cuvée Rosé, Sparkling, Peller Estates Signature Series, VQA Niagara Peninsula VQA, ON, Canada