

Southern Cross

GRILL ON QUEEN

Wine and Dine with Ron

Comfort Food and Red Wine Edition

Pork Tenderloin Dumplings

Rosemary and garlic pork tenderloin dumplings topped with a sundried tomato cream sauce and fried leek frizzles.

Paired with: Domaine de la Madone le Perreon Beaujolais-Villages 2008, Burgundy, France

Cave Spring Gamay VQA, Ontario, Canada

Veal Meatloaf

Veal meatloaf on a garlic and fresh thyme horseradish mayonnaise and bell pepper confetti.

Paired with: Kim Crawford Pinot Noir 2008, New Zealand, New Zealand

Chanson Pere & Fils Le Bourgogne Pinot Noir, Burgundy, France

Slow Cooked Jumbo Beef Ribs

Slow wine cooked jumbo beef ribs served with whipped sweet potato duchesse.

Paired with: Ravenswood Vitners Blend Zinfandel, California, USA

Surani Costarossa Primitivo di Manduria 2007, Puglia, Italy

Agnello al Barolo

Braised wine marinated lamb served on fried capellini.

Paired with: Batasiolo Barolo, Piedmont, Italy

Tenuta San Mauro Barbaresco 2004, Piedmont, Italy

Old Cheese Selection

A selection of aged cheese.

Paired with: Castelgiondo Brunello di Montalcino 2004, Tuscany, Italy