

## Wine and Dine with Ron – Wednesday June 17<sup>th</sup>

### Father's Day Edition

#### **Fried Mushroom Caps**

Cognac pate and goat cheese stuffed button mushrooms, tempura battered and fried. Served with sundried tomato sour cream.

**Paired with:** Kim Crawford Sauvignon Blanc, Marlborough, Australia

Flack Rock Cellars Twisted 2008, VQA Niagara Peninsula, Ontario

#### **Honey Soya Chicken**

Grilled chicken marinated in a honey soya glaze on a bed of vermicelli with a black bean corn salsa.

**Paired with:** Carlsberg Premium Lager, Denmark

#### **Roasted Pork Loin**

Cornmeal crusted pork loin topped with a pinot noir –blackberry reduction. Served with potato duchesse and grilled zucchini.

**Paired with:** Humberto Canale Pinot Noir, Rio Negro Argentina

Cockfighters Ghost Pinot Noir, Tamar Valley Australia

#### **Beef Ribs**

Slow cooked braised beef side ribs in a tangy, dark BBQ sauce. Served with a red cabbage colslaw.

**Paired with:** Okocim Beer, Poland

#### **Short Crust Cherry Pie**

Home baked short crust cherry pie made with fresh cherries and served with mint crème fraiche.

**Paired with:** Cave Spring Indian Summer Riesling 2006, VQA Niagara Peninsula, Ontario