

Wine and Dine with Ron - March 15th

Celebrity Wine Edition

Join me for the *Celebrity Wine Edition* of Wine and Dine with Ron on Sunday March 15th. Gourmet food paired with celebrity wines is the theme for this month's dinner.

Chef Phil Morneault has prepared 5 gourmet dishes that I have paired with 10 celebrity wines. This will be a delicious, fun and educational dining experience.

Space is limited to 24 people, so either send an e-mail to gm@thesoutherncross.ca or call 613-230-0400 to reserve your place at the table.

Cost: \$75 including taxes and gratuity

Time: 5:00 PM to 7:30 PM

Lemon Poached Atlantic Halibut

Served on grilled white asparagus, topped with fried leek frizzles, candied garlic and a Quebec maple glaze.

Paired with: Dan Aykroyd Sauvignon Blanc, VQA Ontario, Ontario, Canada

Mike Weir Sauvignon Blanc, VQA Niagara Peninsula, Ontario, Canada

Gnocchi Gorgonzola

Potato gnocchi tossed in a gorgonzola, fresh basil cream sauce with crisp pancetta bits and porcini mushrooms. Served in a flour and garlic tortilla bowl.

Paired with: Nick Faldo Selection Chardonnay, Coonawarra, South Australia, Australia

NHL Alumni Darryl Sittler Signature Chardonnay, Sierra Foothills, California, USA

Grilled Lamb Lollipops

Grilled New Zealand lamb lollipops topped with a chipotle mole sauce off-set with a blackberry coulis. Served with whipped garlic Yukon gold potatoes and grilled green & yellow zucchini.

Paired with: Dan Aykroyd Cabernet / Merlot, VQA Niagara Peninsula, Ontario, Canada

Greg Norman Cabernet / Merlot, Limestone Coast, South Australia, Australia

Roasted Tender Beef Medallions

Roast loin of tender beef slices topped with a purple grape and rosemary reduction served with grilled polenta rounds and a carrot, ginger and garlic puree.

Paired with: Greg Norman Shiraz. Limestone Coast, South Australia, Australia

Fess Parker The Big Easy Syrah, Santa Barbara County, California, USA

Fried Cheesecake

Deep fried home-made New York cheesecake quenelles served with a maple-lime crème fraiche and sour green apple compote.

Paired with: Wayne Gretzky Estates Vidal Icewine, VQA Niagara Peninsula, Ontario, Canada

I look forward to seeing you. Thanks.

Ron Spirito

Co-owner / Sommelier

Southern Cross Grill On Queen

404 Queen Street

Reservations: 613-230-0400 or gm@thesoutherncross.ca

www.thesoutherncross.ca