

Wine and Dine with Ron - May 17th

Spring Has Sprung Edition

Pandana Chicken

Soya and honey marinated chicken steamed in a pandana leaf, served with salsa verde and chunky pineapple salsa.

Paired with: Kim Crawford Sauvignon Blanc, Marlborough, Australia

Flack Rock Cellars Twisted 2008, VQA Niagara Peninsula, Ontario

Jumbo Scampi

Grilled North Atlantic jumbo shrimp served with a mango scented jasmine rice and frizzled leeks. Topped with white wine, fresh cilantro and garlic beurre blanc.

Paired with: Juniper Crossing Chardonnay 2006, West Australia, Australia

La Crema Chardonnay 2007, Sonoma Coast, California

Wild Mushrooms

An assortment of sautéed wild mushrooms served in a phyllo bowl with a rosemary cream sauce and brandy demi-glace.

Paired with: Cockfighters Ghost Pinot Noir, Tamar Valley, Australia

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

Roast Lamb

Dijon crusted roasted leg of lamb topped with a red wine-mint reduction. Served with braised red cabbage and smashed new-garlic potatoes.

Paired with: Osoyoos Larose Le Grand Vin 2005, VQA Okanagan Valley, British Columbia

Clos De Los Siete 2007, Argentina

Bananas and Pears

Tempura battered and gently fried pears and bananas served with vanilla gelato.

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