

Southern Cross

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

Wine and Dine with Ron – So Long to Summer Edition

Roasted Lobster

Roasted lobster served with a jellied lobster consommé on a bed of pan-fried leek frizzles.

Paired with: Rabl Kaferberg Gruner Veltliner 2006, Kamptal, Austria

Domaine Wachau Gruner Veltliner Federspiel 2006, Austria

Pan Seared Spiced Ham Tournedos

Stuffed with spinach, feta cheese and fresh rosemary with a white wine beurre blanc.

Paired with: Henry of Pelham Gewurztraminer 2007, VQA Niagara Peninsula, Ontario, Canada

Flat Rock Cellars Twisted, VQA Niagara Peninsula, Ontario, Canada

Grilled Jumbo Scampi

Two grilled jumbo scampi with a pomegranate custard and grilled basil infused polenta.

Paired with: Huff Estates Rose, VQA South Bay Vineyards, Prince Edward County, Ontario, Canada

Folonari Pink Pinot Grigio, Italy

Lamb Sliders

Two lamb sliders in Yorkshire buns – one with basil pesto and one with a blackberry yogurt. Served with Yukon Gold potato chips.

Paired with: Rabbit Ridge Estate Vineyard Zinfandel, Paso Robles, California, USA

Ravenswood Vintners Blend Zinfandel, Sonoma, California, USA

Granola Bar Fruit Crisp

Ricotta cheese infused with peaches, honey and dried apricots on a granola crisp. Served with a coconut milk reduction.

Paired with: Flat Rock Cellars Sweet Revenge Vidal Icewine 2007, VQA Short Hills Bench, Niagara Peninsula, Ontario, Canada