

# Southern Cross

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

## Wine and Dine with Ron So Long to Summer Edition

### *Ahi Tuna Crisp*

Ahi tuna served on a garlic flour tortilla with Cajun mayo and bell pepper & scallion confetti.

**Paired with:** Highfield Estate Paua Sauvignon Blanc, Marlborough, New Zealand  
Henri Bourgeois Les Baronnes Sancerre, Loire, France

### *Lobster Pasta*

Lobster tossed in a Pernod cream sauce and served on shell pasta.

**Paired with:** La Crema, 2007 Chardonnay, Sonoma Coast, California, USA  
Wakefield Chardonnay, Clare Valley, Australia

### *Tempura Battered Bacon*

Applewood smoked bacon in tempura batter, served with a corn and black bean salsa.

**Paired with:** Francois Lurton Hacienda Araucano Reserva Pinot Noir, Chile  
Strangeland Pinot Noir, Oregon, USA

### *Grilled French-Cut Pork Chop*

A grilled French-cut pork chop with black and green olive tapenade, lemon potatoes and grilled vegetables.

**Paired with:** Malivoire Gamay, VQA Niagara Escarpment, Ontario, Canada  
Georges Duboeuf La Trinquée Julienas, Burgundy, France

### *Deep Fried Cheesecake*

Cheesecake stuffed in a flour tortilla, deep-fried and served with a Cabernet Franc sabayon.

**Paired with:** Kings Court, Cabernet Franc Ice Wine, VQA Niagara Peninsula, Ontario