

## Wine and Dine with Ron January 18th

You are invited to attend the first "Wine & Dine with Ron" of the New Year, on Sunday January 18<sup>th</sup>, from 5:00 until 7:30 PM. You will be treated to a 5-course meal prepared by Chef Phil Morneault and 10 wines that I have selected.

The evening begins with a glass of Prosecco di Valdobbiadene when you arrive. The formal portion of the evening starts with some fun wine education through taste and smell tests - this is interactive and good for a few laughs. You will learn about acids, tannins & alcohol and how to distinguish them in your mouth. Next, learn how to smell wine and what exactly it is you're smelling - this is done with the aid of a blind smell test using 10 different aromas commonly found in wine. You write your answers down and compare them with mine. You will also learn the difference between Old World Wine and New World Wine. Pens and paper are provided.

Two wines from different countries will be served with each course so you can compare regional differences of the same grape - this is a great way to discover wines that you would not normally have purchased.

Here is the food & wine menu Phil & I have prepared:

### *Oysters Three Ways*

Chesapeake Bay oysters prepared three ways... Traditional oyster Rockefeller with bacon, spinach and Sambuca, Vodka and hot sauce grilled oyster and a lime and pepper marinated freshly shucked oyster.

**Paired with:** Henry of Pelham, Non-oaked Chardonnay, VQA Niagara, Ontario, Canada

Montecillo Blanco, Rioja, Spain

### *Trout*

Almond and cilantro crusted Canadian Trout filet, pan-fried and topped with a cracked pepper compound butter. Served with roasted red pepper infused humus and grilled vegetables.

**Paired with:** Bonny Doon Vin Gris de Cigare Rose 2007, California, USA

Etim Rosat 2007, Penedes, Spain

### *Sweet Potato Poutine Extraordinaire*

Deliciously thin, homemade sweet potato chips topped with a sweet potato collar filled with tempura battered fried cheese curds and smothered in a creamy red wine beef demi-glace.

**Paired with:** Chanson Pere & Fils Le Bourgogne Pinot Noir, Burgundy, France

Flat Rock Pinot Noir 2007, VQA Ontario, Canada

### *Tender Beef Tower*

Layers of thinly sliced grilled, marinated beef tenderloin interspersed with Yukon gold whipped potatoes and grilled green and yellow zucchini surrounded by brandy and mushroom cream sauce.

**Paired with:** Francis Ford Coppola Diamond Collection Cabernet Sauvignon, California, USA

NHL Alumni Doug Gilmour Signature Cabernet Sauvignon, California, USA

### *Dark Chocolate Batonettes*

Unsweetened chocolate batonettes served with a phyllo pastry cookie.

**Paired with:** Joseph Nadal Odysseus Banyuls Grand Cru 1996, France

Timing for the evening looks like this:

5:00 Reception  
5:30 Wine Education - classroom style  
6:00 Oysters 3-Ways  
6:15 Almond & Cilantro Encrusted Canadian Trout  
6:30 Poutine Extraordinaire  
6:45 Tender Beef Tower  
7:00 Dark Chocolate Tower  
7:15 Meet Chef Phil Morneault - he will discuss the food preparation & answer questions  
7:30 Depart

Price: \$75 per person (includes taxes & gratuity)

Space is limited to 18 people.

Thanks and I look forward to seeing you (well, 20 of you...) on the 18th.

Ron

Where & When:

Southern Cross Grill on Queen  
404 Queen Street  
Ottawa, ON K1R 5A7  
613-230-0400  
5:00 PM Sunday January 18th