



*Gastronomie et Fraternité  
from Friendship to Gastronomy*

Les Marmitons - Barrie Chapter

**Executive Chef Monty Buttler**

Caledon Mountain Trout Club

Menu

Crispy Provimi Veal Sweet Breads  
*Rhubarb Relish*

Spinach and Yam Soup  
*Crème Fraiche, pink peppercorns*

Warm smoked Rainbow Trout Salad  
*Mixed Organic greens, toasted pine nuts and cider vinaigrette*

Pan Seared Moscovy Duck Breast  
*Red Currant and Orange sauce*  
*Sweet and sour Red Cabbage, Baby Chinese greens and Potato  
pancake*

Chocolate molten Cake  
*Champagne Sabayon*

Coffee

**Barrie Chapter  
Chef Monty Butler  
Georgian College**

**23 March 2006**

**Wine Selections**

**Pre-Dinner**

**Seaview "Brut" Sparkling (2)  
LCBO # 2163330 - \$11.60**

Lively Sparkle, nuances of pear, apple, apricot...lightly yeasty... crisp...lasting finish

**Sweet Breads**

**Seaview "Brut" Sparkling (2)  
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**Yam Soup**

**Gran Fuedo - 2004 - Rose (XD)  
Vintages # 256149 - \$10.95**

Ripe red fruit...dry...good structure....high acid. (High demand @ LCBO)

**Smoked Trout Salad**

**Vineland - 2004 - Riesling Semi-Dry (2)  
LCBO # 232033 - \$12.95**

Delicate floral, citrus, peach aromas and flavours...light body, medium dry but crisp acid.

**Duck**

**Bouchard - 2003 - Le Vignee Pinot Noir (0)  
LCBO # 605667 - \$17.05**

Ripe cherry, strawberry nose and palate...emerging earth and mushroom notes...long finish

**Cake**

**Graham's - 2000 - LBV Port (11)  
LCBO # 191239 - \$17.75**

Spicy, plum, raisin/dried fruit, milk chocolate, blackberry, cranberry.  
Full-bodied, sweet, lush, ripe, lingering finish