

# Menu

*Domaine Ste Michelle Cuvée Brut*



**Asian Tuna Tartare wrapped in Pickled Mango**

with Watercress Seedling, Guacamole Purée,  
Tomato Diamond, and Soy Foam


*Veramonte Sauvignon Blanc (2006)*



**Seared Foie Gras on Apple Cranberry Donut**

with Hoi Sin Glazed Squab Breast,  
Tamarillo Salsa, Mint Syrup, and Beet Jus


*Jadot Beaujolais-Villages (2006)*



**Steamed and Smoked John Dory**

with Scallop Mousse, Mussels, Clams,  
Leek Hay, Turned Potatoes, Baby Vegetables, and Yuzu Tomato Broth

*Sileni Pinot Noir (2006)*



**Ice Wine Cantaloupe Soup**



**Lobster and Port-Glazed Sweetbreads**

in Trio Pepper Timbale stuffed with Crab Mash,  
with Smoked Corn Salsa, Grand Marnier Sauce, and Fried Plantain Chip

*Catena Alamos Chardonnay (2006)*



**Dessert Tasting Plate**

Banana Cream Pie, Warm Chocolate Cake, and Fruit Spring Roll

*Vineland Estate Select Late Harvest Vidal (2004)*



**Stilton Crème Brûlée**

with Toasted Walnut, Fig, Pear, and Lemon Pepper Dressing

*Taylor's 10 Year Old Tawny Port*

# Wine List

- Domaine Ste Michelle Cuvée Brut** ..... **\$17.95**  
Slightly sweeter than the Blanc de Blanc with strong pear and toast flavours. [Ste Michelle winemaker Rick] Casqueiro enjoys sipping Brut before dinner with an appetizer, or when dining on crab and cured meats. ([www.washingtonwinenews.com](http://www.washingtonwinenews.com), June 2003) Chateau Ste Michelle: Columbia Valley, Washington, USA. (XD) 11.5% alc/vol. LCBO code: 398198
- Veramonte Sauvignon Blanc (2006)** ..... **\$13.95**  
Casablanca is Chile's premier region for Sauvignon Blanc. For their estate-grown Riserva line, Veramonte ensures that the grapes are picked at optimum ripeness. The wine has citrus and melon aromas and flavours with delicate hints of herbs and fresh-cut flowers. This lighter, softer styled Sauvignon Blanc is an ideal match for freshwater fish in a light butter sauce. Franciscan: Casablanca Valley, Chile. (XD) 13.5% alc/vol. LCBO code: 602649
- Jadot Beaujolais-Villages (2006)** ..... **\$16.95**  
Mr. Popular. The most popular red wine in the Vintages Essentials Collection entices with its bouquet of smoke, cherry and fresh plum. Vivacious and fruity, this light- to medium-bodied Beaujolais has a succulent mouth feel. Serve lightly chilled with quiche, salmon or vegetarian dishes, or enjoy it on its own. Maison Louis Jadot: Beaujolais, France. (D) 12.5% alc/vol. LCBO code: 365924
- Cellar Selection Pinot Noir (2006)** ..... **\$16.95**  
The Cellar Selection Pinot Noir offers delicious red berry and cherry aromas. These both appear again on the palate where ripe berry fruit flavours are ably supported by soft tannins. This is a great food wine that will pair nicely with game dishes, but it is also worthy of cellaring for 2-4 years. Sileni Estate: Hawkes Bay, North Island, New Zealand. (D) 12.5% alc/vol. LCBO code: 694901
- Alamos Chardonnay (2006)** ..... **\$13.95**  
For over 100 years, the Catena family have been making wine in Argentina. Their Alamos line is characterized by outstanding fruit concentration and moderate oak ageing. This wine has layers of crisp green apple and pear fruit aromas and flavours interwoven with some toasty notes imparted by the light oak ageing. A perennial favourite amongst Vintages customers. Bodegas Esmeralda: Mendoza, Argentina. (D) 12.0% alc/vol. LCBO code: 925743
- Select Late Harvest Vidal (2004)** ..... **\$18.95**  
The nose has plenty of tropical fruits like pineapple, tangerine, lychee and some honeyed pear in the mouth, it's the 3 S's – soft, supple and smooth – what's on the nose is found on the tongue, along with a touch of wildflower honey. What's more, it's not overpoweringly sweet – perfectly in balance with sweetness and acidity, delicious from start to finish. A bargain at twice the price – but don't tell them I said that. This just might be the best Select Late Harvest Vidal I have ever tried. (Michael Pinkus, [www.ontariowinereview.com](http://www.ontariowinereview.com), July 16, 2006) Vineland Estate Wines: Ontario, Canada. (S) 8.5% alc/vol. LCBO code: 563437
- Taylor's 10 Year Old Tawny Port** ..... **\$33.95**  
A refined and subtle Port. Outstanding. Lovely aromas of flan, caramel and egg custard with a hint of toffee. Medium-bodied, with a light sweetness and a refined, clean finish. Tastes older than 10 years. Drink now. Score: 91. (James Suckling, [www.winespectator.com](http://www.winespectator.com), Sept. 15, 2003) Taylor, Fladgate & Yeatman: Portugal. (S) 19.8% alc/vol. LCBO code: 121749