

Menu

Brut Cava Pinot Noir Rosé



Ontario Butternut Squash Soup

with Ginger and Mascarpone Wontons

Riesling (2006)



Seared Muscovy Duck Breast

with Peppered Polenta and Pear-Cinnamon Jus

Beaujolais-Villages Nogueau (2007)



Autumn Salad

with Cider Vinaigrette, Dried Cranberries, and Pancetta

Cranberry Wine (2006)



Spiced Venison Striploin

with Parsnip Purée, Maple Roasted Vegetables, and Smoked Onion Jus

Jim Jim “The Down-Underdog” Shiraz (2006)



Sticky Toffee Pudding

with Calvados Caramel Sauce

East India Solera Sherry

Wine List

Brut Cava Pinot Noir Rosé \$16.95

From one of the most respected Spanish Cava producers comes this delicious rosé fizz that is brimming with luscious cherry and strawberry aromas and flavours. It is easy to like, and ready to drink with pan-seared scallops or lamb chops. Codorníu: Spain. (D) 12% alc/vol.

Riesling 2006..... \$14.15

Straw colour; apricot nose with floral, citrus, mineral notes; off-dry, forward citrus/peach flavours with refreshing acidity and a medium-long finish. Roast turkey and a savoury stuffing, smoked turkey, seafood or light fish dishes. VQA Ontario. Cave Spring Cellars: Ontario. (2) 11% alc/vol.

Beaujolais-Villages Nouveau 2007 \$15.95

Very floral, fruity aromas in which the raspberry and red currant aromas really stand out, along with hints of blackcurrant and crushed strawberries: a lovely fruity bouquet ... A Beaujolais Nouveau that exhales the purity of Gamay and the brilliance of a pleasant, delicious young wine. Georges DuBoeuf: Beaujolais, France. (D) 12% alc/vol.

Cranberry Wine 2006 \$12.95

Cranberry Wine from Muskoka Lakes Winery is a bright cranberry colour with a lively, fruity nose of mouth-watering cranberry – slightly sharp with a hint of floral and green notes. The slight sweetness forward is balanced by a lingering dry, acidic finish. Good structure and balance with a youthful angularity that will soften with some bottle age. Drink now or cellar for 1-2 years. The acidity pairs well with fatty meats like pork and game. Muskoka Lakes: Bala, Ontario. (3) 10% alc/vol.

Jim Jim “The Down-Underdog” Shiraz 2006..... \$14.95

Jim Jim Shiraz is a simple, luscious wine that fills your mouth with rich, dark berry fruit awash in silky tannins. (Kim Pierce, *The Dallas Morning News*, Oct. 4, 2006) Hugh Hamilton: Mendoza, Argentina. (1) 14.5% alc/vol.

East India Solera Sherry..... \$13.95

Readers looking for something weighty, sweet, and provocative should check out the non-vintage East India Solera. A blend of soleras averaging 15 to 50 years of age, it boasts a dark amber color as well as a huge nose of melted toffee, caramel, figs, and prunes. This over-the-top yet surprisingly vibrant (because of good acidity) effort is best drunk as dessert at the end of a meal. Score: 94. (Robert Parker Jr., www.erobertparker.com, June 2005) Emilio Lustau: Spain. (S) 20% alc/vol.