

# Menu

*Doornkaat German Schnapps*



**Feldsalat mit Walnußdressing  
und marinierte Geflügelleber und Crostini**

(Mâche Greens with Walnut Dressing,  
Marinated Seared Poultry Liver, and Toasted Crostini)

*Fonseca White Port*



**Rinderbrühe mit hausgemachtem Maultaschen**

(Beef Consommé with stuffed Swabian Pockets and Vegetable Rhombuses)

*Tio Pepe Sherry*



**Königinpastete gefüllt mit Geflügelfleisch, Pilze und Spargel,  
nappiert mit Geflügel veloutée**

(Puff Pastry Stuffed with Chicken Breast, Mushrooms and Asparagus,  
napped with a Poultry Velouté and Hollandaise Sauce)

*Loredona Pinot Noir (2005)*



**Duett von Rinderrouladen in einem Rotweinsauce mit Zimt,  
Apfel Rotkraut und Kartoffelknödel**

(Duet of Beef Roulade (traditional and modern) in a Red Wine Demi-Glace, with  
Cinnamon Red Cabbage and Potato Dumplings)

*Valpolicella Superiore Ripassa (2005)*



**Gebratene Marzipan Cranberry Apfel mit zweierlei Saucen**

(Baked Marzipan Cranberry Apple with Vanilla Sauce)

*Late Harvest Riesling (2005)*

# Wine List

**Doornkaat German Schnapps..... \$24.75**

Doornkaat is a German speciality – traditional wheat-based schnapps. This premium imported specialty in its bold green bottle and distinct logo should be positioned between vodkas and gin and in the neighborhood of grain specialties like Steinhaeger and Akvavit. Doornkaat could be enjoyed chilled or in your favorite cocktail or make a Bloody Doornkaat: Enhance your favorite Bloody Mary recipe by using 2 oz Doornkaat. Berentzen Gruppe Ag; Germany. 44% alc/vol. LCBO code: 687293

**Fonseca White Port.....\$13.65**

Pale straw colour; raisin, currant, floral notes with fig and nuts on the nose; a sweet white port with rich raisin fruit and toasted almond flavours with a long finish. Serve as an aperitif, or with antipasti or foie gras, nuts, cheese platters. Fonseca Guimaraens Vinhos SA; Portugal. (12) 20% alc/vol. LCBO code: 276816

**Tio Pepe Sherry .....\$15.75**

Tio Pepe, by the way means, Uncle Joe. It's bone dry, pale sherry with classic 'rancio' nutty tang, some dried apple fruit and an herbal note. Medium-full bodied, refreshing with lemon and walnut bitterness on the finish. Very good to excellent length. Serve chilled with cheese, nuts, veggie and seafood appetizers. Score: 89. (David Lawrason, *Wine Access 'Lawrason E-Report'*, Feb. 3, 2007) Gonzalez Byass & Co; Jerez, Spain. (XD) 15% alc/vol. LCBO code: 242669

**Loredona Pinot Noir 2005..... \$18.80**

Pinot Noir has turned out to be one of the best-performing grapes in Monterey County, owing to the moderating ocean breezes of the Pacific that travel up the Salinas Valley. Shows classic aromas of cherry, cedar, plum and earth. Can be enjoyed with medium cheeses, lamb, roast duck or chicken, grilled seafood or mushroom risotto. Delicato Family Vineyards; California. (XD) 13.5% alc/vol. LCBO code: 57620

**Valpolicella Superiore Ripassa 2005..... \$21.80**

This flavourful favourite consistently delivers with its aromas of blackberry, raisins, and rich chocolate. The palate is dry with plenty of fruit flavours, hints of licorice, ripe tannins and even more chocolate. This well-crafted, yummy red has a lengthy, dry finish and would be a great match for risotto al gorgonzola, roast beef or pecorino cheese. Azienda Vinicola Zenato; Veneto, Italy. (D) 13.5% alc/vol. LCBO code: 479766

**Late Harvest Riesling 2005..... \$19.80**

Classic honeycomb, ripe peach, pears and mango dominate this delicious medium-sweet dessert wine. It is balanced out beautifully by a seam of racy acidity. This long-finishing dessert wine is a great match for crème brûlée. VQA Ontario. Château des Charmes; Ontario, Canada. (MS) 11% alc/vol. LCBO code: 432930