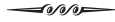
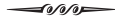


Menu

Guinness Draught



Irish Soda Bread
with Fresh Herbs



Irish Bacon and Cabbage Soup
Barbera del Monferrato 2004



Poached Organic Salmon
with Sorrel Butter and Fennel Salad
Bottega Vinaia Pinot Grigio 2006



Game Sausage and Barley Stuffed Lamb Shoulder
with Colcannon, Bashed Neeps, and Spicy Brown Mustard Drizzle
Howling Wolf Zinfandel 2004



Bailey's Pudding Parfait
with Oatmeal and Walnut Crunch
Starbucks Coffee Liqueur

Wine List

Guinness Draught..... 4 x 440 mL \$11.45

Deep brown/black colour; dark chocolate, coffee with smoky, leathery aromas and flavours; rich, creamy body with a pleasant bitterness in finish. Drink with rich, hearty foods; steak and kidney pie; beef stews; oysters. Guinness Brewing Worldwide: Ireland. 4.2% alc/vol. LCBO code: 296244

Barbera del Monferrato 2004.....\$14.85

Bricco dei Guazzi are Barbera specialists. They also aim to create a style that is removed from the slightly rustic traditional versions. To that end, they macerate longer and green harvest the crop to create a wine that is deeply coloured and ripe, yet retains the fine acid core that gives the best of these wines their wonderful refreshment quality. Try it with braised beef dishes. Gemagricola: Piedmont, Italy. (D) 13% alc/vol. LCBO code: 38984

Bottega Vinaia Pinot Grigio 2006..... \$15.85

A Critics-Gold-award winner at the 2007 Critics Challenge International Wine Competition. Enjoy this remarkably flavourful and food-friendly Pinot Grigio with such varied dishes as grilled fish, steamed mussels, pork tenderloin or herbed chicken breast. “Rich but lively – [an] enticing combination.” (Paul Lukacs, *Critics Challenge International Wine Competition*, Sept. 2007) Ca’Vit Consorzio Cantine Sociali: Alto Adige/Trentino, Italy. (D) 13% alc/vol. LCBO code: 51623

Howling Wolf Zinfandel 2004\$15.95

There’s no need to wait for a full moon: this ready-to-drink Zinfandel can help satisfy your carnivorous desires tonight. This juicy, full-bodied Zin has a sweet blackberry core and would be terrific with grilled lamb chops or smoky meats hot off an early spring barbecue. Blue Moon Marketing: Shenandoah Valley, California. (XD) 14.8% alc/vol. LCBO code: 57356

Starbucks Coffee Liquor\$28.60

Deep dark brown in colour; aromas of coffee & dark chocolate; smooth with aromas of rich espresso, cocoa & nut flavours. Serve with tiramisu or enjoy on its own after dinner. Fielding & Jones Ltd.: Kentucky. 20% alc/vol. LCBO code: 604645