

Bugaboos Café Presents
Pairing with Bubbles with Guy & Mathew Morazain
Saturday February 14th, 2015 - 7:00PM



	<p>CHARLES DE CAZANOVE – BRUT \$55</p> <p>Golden yellow color with persistent bead of pin prick bubbles, and fresh bread dough, floral, and fruity aromas. On the palate, it has a soft mousse, is light-bodied with apple, fresh apricot and mineral flavors.</p>	<p>Okanagan Salmon Tartar “Sushi Style” with marinated Seaweed, hydroponic micro-cress and a chili-mirin aioli.</p>
	<p>Blue Mountain Reserve Brut 2006 \$39.90</p> <p>The 2006 Reserve Brut R.D. has a fine mousse, with complex aroma of red fruit / citrus and toasty character on the nose and across the palate with long rich strawberry finish. The wine is made in the Méthode Traditionnelle style.</p>	<p>Roasted Chinese Long Eggplants stuffed with a ginger pork & prawn farce served with Gambell Farm apricot glaze and house grown sunflower and pea shoot salad</p>
	<p>Gray Munk Odyssey Traditional Brut \$29.90</p> <p>A well balanced blend of the three time honoured wines, Pinot Noir, Chardonnay and Pinot Meunier, this wine has been fermented and aged in the bottle for a minimum of eighteen months. It displays flavours of ripe apple, honey and citrus with a creamy texture.</p>	<p>Pan Seared BC Halibut crusted with local hazelnuts served with asparagus and a sparkling wine sabayon</p>
	<p>BELLA WINES 2013 SPARKLING BLANC DE BLANCS – OLIVER WEST SIDE \$23.90</p> <p>Bella Wines is BC’s only sparkling wine-exclusive winery. This year Jay Drysdale and Wendy Rose held onto the 2013 Sparkling Chardonnays until the fall, allowing for some longer lees contact (10 months). A brilliant move that created to some delicious toasty notes.</p>	<p>Baked Triple Cream Coast Brie Style Cheese wrapped in phyllo pastry and served with a local pickled blueberries and peach chutney</p>
	<p>ROBIN RIDGE 2012 SPARKLING FINCH \$26.90</p> <p>A hand crafted, bottle fermented blend of Chardonnay and Pinot Noir. Aromas of baked apple, butter, toasty caramel, lees, flowers, cantaloupe melon and strawberry with crisp refreshing acidity, chalky mineral notes, ripe peach, golden apple and a long, intense lemony finish.</p>	<p>Berry and Sherry Mille Feuille</p>