

# Bugaboos Wine Pairing Dinner

## February 13<sup>th</sup>. 2016

Featuring the Wines  
of



Single Vineyard Wines



Chef Mathew Morazain

Sommelier Guy Morazain



### The Menu

- 1<sup>st</sup> Course**     **Small Lots Viognier \$23** An aromatic wine showing notes of ripe stone fruit and summer flowers and lingering citrus notes.  
**Seared Scallop Bamboo Boats** with caramelized pear-onion chutney & local buffalo bacon
- 2<sup>nd</sup>**             **Sandhill Rosé 2013 \$16** Red berry fruit flavours fills the mouth, with currant, pomegranate and spice lingering on the finish.  
**Duck Two Ways.** Rilette on local wild yeast leavened baguette & hardwood roast duck breast with cornichons, brined lemon & baby red onion, bbq olives, quails egg and black truffle.
- 3<sup>rd</sup>**             **Small Lots Sangiovese 2012 \$28** Flavours of red berry, currant and black licorice mingle on the palate. Notes of oak, red berry and Chai spice linger on the finish.  
**Winter Greens Salad,** With Naramata tiger blue cheese fondue, spiced pecan & sweet pickled Meyer lemon rind and blood orange
- 4<sup>th</sup>**             **Small Lots Petit Verdot 2012 \$28** Full-bodied with soft, drying tannins and good structure, backed by flavours of blackberry, currant and savoury notes of cumin.  
**Petit Tenderloin Filets** With sweet & sour braised red cabbage, whipped parsnip & kale pesto
- 5<sup>th</sup>**             **Riesling Ice Wine \$40** Aromas of golden pineapple, citrus candies and tropical fruit, enjoy a e burst of flavour showing juicy white peach, sweet citrus and candied tropical fruit.  
**Callebault Dark Chocolate de Crème** With local cherry preserve and walnut brittle

Enjoy!