



**Bugaboos Café and Bakery  
Presents  
Old School Bistro Wine Pairing Dinner  
March 14th 2015  
With Mathew and Guy Morazain**



	<p><b>GEWURZTRAMINER - PFAFFENHEIM GRAND CRU STEINERT</b> This is a luxurious white wine, ripe with white fruit flavours in a robust, full-bodied texture. Lychee abounds in this veritable fruit cocktail, refreshing the palate with each sip. \$34.95</p>	<p>Hydroponic Watercress Duck and Local Apple Salad with walnuts and a sherry-mustard vinaigrette</p>
	<p><b>CHABLIS - DROUHIN VAUDON RESERVE DE VAUDON</b> Aromas of lemon and grapefruit, with understated spice. Mineral tones show through on the tongue to underpin the fruit. Pleasant, lengthy finish. \$31.99</p>	<p>West Coast Seafood Pot in crust and scented with saffron &amp; citrus</p>
	<p><b>BEAUNE - DOMAINE RENAUD BOYER LES PREVOLLES ORGANIC</b> This Pinot offers aromas of smoke, sour cherry, and raspberry a top sweet spices, leather, anise and sauvage aromas \$37.96</p>	<p>Okanagan Game Terrine with wild yeast leavened baguette, pistachios, and apricots</p>
	<p><b>CHATEAU JEAN DE TRIMOULET</b> A dark, hefty, slightly extracted style, with heady prune, plum and linzer torte notes, coated with ganache and moving through a slightly gushy finish. \$36.95</p>	<p>Coq Au Vin with Caramelized onion-mash potatoes and roasted Brussels sprouts</p>
	<p><b>POIRE WILLIAM - GIFFARD</b> Made by laboriously placing individual pear buds into empty bottles so the fruit grows inside, Giffard distills its eau-de-vie after harvesting pears from the same trees. Concentrated and aromatic, it has intense flavours of ripe pear with floral, honey and spice notes \$79.93</p>	<p>Okanagan Orchard Fruit Crisps with local hazelnuts</p>