

Bugaboos Wine Pairing Dinner

January 16th. 2016

Featuring the Wines
of



Chef Mathew Morazain

Sommelier Guy Morazain

The Menu

- 1st Course **Grand Piano Brut \$26.90** (An elegantly dry bubbly with hints of apples and pears)
BC Crab & Cold Water Shrimp Cake with local apricot-persimmons sauce, pickled
cucumber and purple radish shoots
- 2nd **Pinot Gris \$18.90** (Crisp but rounded Palate with Citrus and Hint of Stonefruit notes.)
Duck Consommé with local pear & turnips
- 3rd **Faux Pas Rosé \$18.90** (Wild berry and passionfruit aromas, with along smooth finish.)
Baby Arugula Salad with local walnut crusted goat cheese, blood orange & pickled
raspberries
- 4th **Pinotage \$24.90** (Dark Cherry and Blueberry notes with a hint of cocoa and cedar.)
Lamb & Chickpea Strudel with local root vegetable pave and roasted kale, cherry
tomatoes & pistachios
- 5th **Pinotage Icewine \$36.90** (Fresh Raspberry candied with a spicy undertone)
Gambell Farm Peach Crumble a la mode

Stoneboat Vineyards produces a gambit of exceptional wines that Mathew & I have the pleasure of tasting this fall. They range from Bubbly to Ice. We are delighted to present these wines as our first offering of the season.

Enjoy!