

## Fine Dining Wine Pairings

### First course

Pierre Amadiou, Gigondas "Roman Machotte" Rosé, 2022: This light, dry, mineral-forward rosé offers the sumptuous fruit needed to balance the black currant and the perfect acidity to pair with the artichoke.

### Second course

Bodegas Gallega Rias Baixas Abellio Albariño, 2022: This Spanish white offers citrus and mineral notes that match the briny, ocean flavours of the chowder perfectly, and a bright acidity to cut through the cream.

OR

Serge Dagueneau & Filles Pouilly Fumé Tradition, 2020: The citrus and herbal notes of this French Sauvignon Blanc harmonize with the both the greens and the vinaigrette beautifully.

### Third Course

Jean-Luc Colombo, 'Terre Brulée' Cornas, 2017: Offering black pepper and savory notes, this Syrah from the Northern Rhône is a delicious pairing for the slightly gamey, earthy notes of the lamb.

OR

Noble Ridge "Stone Knoll" Unoaked Chardonnay, 2023: This wine offers a classic pairing. Its medium body and moderate acidity stand up to the richness of the salmon, while notes of ripe pear and apple highlight the elegance of the beurre blanc.

OR

Domaine Maby, Prima Donna, Rosé, 2023: The bright acidity and red fruit notes of this Rosé complement the creamy, buttery texture of the risotto, while the savory, spicy undertones harmonize beautifully with the forest floor earthiness of the mushrooms.

### Dessert

Enrico Winery Lionheart Port, NV: Made from the property's signature Cabernet Foch grapes, this wine is rich in aromas of cocoa that provides an excellent pairing for the chocolate paté.

OR

Château d'Armajan des Ormes Sauternes: The notes of honey and apricot, along with a crisp acidity combine with the cream and caramel notes of this crème brûlée to create a classic, rich pairing.

OR

Guisti Asolo Prosecco Superiore Extra Brut, NV: The crisp Prosecco balances the acidity of the sorbets with a light, fresh finish.

\$75