

PAIRING IDEAS

Wine Club -November 2020

BRUT ROSE

Crisp Chicken Schnitzel with Lemon Herb Salad, Halibut with Turnip Mash, & Charred Octopus with Creamy Beans

TRAMINETTE 2019

Ravioli in a Light Cream Sauce, Chilean Sea Bass with Jasmine Rice, & Spicy Pad Thai

SAUVIGNON BLANC 2018

Baked brie w/ apricot jam, Spicy Shrimp tacos w/ Guacamole, Oysters, & Mussels in white wine sauce

PINOT NOIR RESERVE 2016

Roasted Goose w/ Black Currant Sauce
Sesame Encrusted King Salmon
Pork Loin w/ Sausage, Fruit & Nut Stuffing

CHAMBOURCIN RESERVE 2014

Sweet & Savory BBQ Meatballs, Roasted Root Vegetables, and Roquefort, Stilton, & Gorgonzola Cheese

PROPRIETOR RESERVE 2017

Braised Dutch Oven Pork Shoulder, Grilled T-Bone w/ Herb Butter, Baked Sausage & Ricotta Rigatoni

CABERNET FRANC RESERVE 2015

Grilled Sausages w/ Polenta & Tapenade
and Moroccan Beef Stew w/ Cous Cous

