

## **Sipping Wines:**

### **Sepp Moser Classic Gruner Veltliner (Austria) \$24/bottle**

The majority of the Gruner Veltliner grapes for this dry white were grown on the steep, rocky terraces of Rohrendorf in Kremstal and the surrounding area. Vines are trained on high trellises, with grapes organically produced and hand harvested. Fermented and aged in stainless steel. Delicate aromas of pear, kiwi, apricot and white spice. On the palate stone fruit flavours and white pepper lead to a gently textured, mineral and citrus finish.

### **Tramier Roncier Rouge (France) \$15/bottle**

Roncier is a Burgundian red, though it is not a single varietal Pinot Noir wine; it is a blend of Pinot Noir, Gamay and Syrah for this region. The Gamay and Syrah comes from different vintages and French wine regions. Fresh with good acidity, the tannins are low making for a light mouthfeel and silky textured bistro style wine. Ripe red berry fruits with juicy, racy acidity and a hint of black pepper.

## **Dinner Wines:**

1. Roasted and pickled beets / plumped cranberries / ricotta / buckwheat and caraway crumb / orange and pink peppercorn vinaigrette

**Wine pairing: Am Stein Pure + Naked Pet Nat (Germany)  
\$42.00/bottle**

Pet-Nat stands for Petillant Natural; a style of slightly rustic naturally sparkling wines. These wines are cloudy and you'll notice natural sediment in the bottle. The result is a very naturally made wine with a soft fizz and lots of tangy, salty, fruity notes and some spice. Naturally acidic structure and mouthwatering green contours. 9 g/l RS. As indicated by the wine's name, this sparkling is "pure and naked"; no additives during the winemaking process, simply "good wibes" (as they would say in German).

2. Lion's mane mushroom cakes / baby herb salad / romesco / lemon vinaigrette

**Wine Pairing: Birgit Braunstein Pinot Vom Berg (Austria)  
\$32.00/bottle**

Birgit Braunstein's family has been growing vines in Austria next to lake Neusiedl for 400 years. She works organically and biodynamically across a wide range of terroirs, her wines are elegant and balanced. She farms 22 hectares in the Burgenland, where she grows a range of Austrian and international varietals, following biodynamic principles. Lots of crunchy red fruit aromas, raspberries and cherries. A year in oak adds depth and a savoury element. Light to medium body with fresh acidity and summer sweet berry flavours. A perfect match for the light, earthy flavours of this dish alongside zippy romesco and vinaigrette.

3. Halibut cheek schnitzel / Rye & mustard Spaetzle / lardons / brown butter and caper sauce / braised swiss chard / pickled celery /

**Wine pairing: Leitz Kirchenpfad Riesling (Germany) \$36.00/  
bottle**

The impressively steep Leitz vineyards are blessed with 100% southern exposure, thus ensuring optimal ripening and good drainage which is needed for these complex and mineral driven wines. The grapes for this Kabinett were harvested in the first week of October from the Rüdesheimer Kirchenpfad GROSSE LAGE. Pronounced sweet ripe fruit on the nose; pear, mango, lychee, passionfruit with light yeasty notes. The palate is off dry with concentrated tropical fruit and well embedded acidity. Due to the slightly extended fermentation you will detect the very elegant flavours of yeast easily beside the harmonious fruit. This wine has all the components to match the complex and rich flavours in this dish!

4. Pannacotta / peach compote / caramelized white chocolate

**Wine pairing: Grand Pre Vidal Ice Wine (Nova Scotia) \$39.50/  
bottle**

The Vidal Icewine was hand picked at Warner Vineyards in Lakeville, Nova Scotia. It displays notes of apricots, lemon, blood orange and marmalade. It is balanced with crisp acidity and a long, lingering, sweet finish. Ideal with fruit based desserts, blue cheese or to savour at the end of a meal.

Originally produced in Germany's Rheingau region, ice wine (or Eiswein) soon spread across Europe and now is made in several parts of Canada including Nova Scotia.