



Schott-Zweisel Stemware Dinner
Featuring Michael Pinkus of Ontario Wine Review
Friday, May 28, 2010
Reception: 7:00 pm
Dinner: 7:30 pm

Amuse Bouche

2007 "Cuvée 13" Rosé (sneak preview)

Charcuterie

Selection of Local Charcuterie and Preserves served "Family Style"
2009 Gewürztraminer (sneak preview)

Scallop

Seared Sea Scallop with "Cumbrae's" Pork Belly
2007 Chardonnay Sandstone Old Vines

Risotto

Risotto with Oven Dried Tomato and "Vik's" Watercress
2008 Gamay Noir

Lamb

Pulled 12hr Braised Lamb Shank, Spring Mushroom Ragout with Pomme Purée
2007 Syrah Wismer Vineyard

Artisanal Whole Milk Cheeses
2008 Meritage (sneak preview)

Coffee & Tea

