

Dinner menu
Homemade Borsch
Spinach salad with specialty dressing
Roast beef prime rib au jus
+
Garden asparagus, baked potato,
Spring roasted vegetables
House specialty cheese cake with fresh fruit
Coffee

☆☆

Wine provided:

1. *For Borsch Soup and Spinach Salad*

TERRES BLANCHES MUSCAT SEC 2008
VINTAGES 653188 750 mL n/a \$13.95

13.0% Alcohol/Vol.
Sugar Content : D

Made in: Midi, France
By: Cave de Frontignan
Release Date: Nov 21, 2009

DESCRIPTION

Don't know much about Muscat? Well, here's a perfect place to start. This dry wine is an exceptional value, and it also shows many of the aromatic qualities that make Muscat so attractive: orange blossom, table grapes, red grapefruit and peach. This is a dry, crisp and expressive wine.

2. *For Roast beef prime rib au jus*

SOGRAPE RESERVA DOURO 2003
VINTAGES 335208 750 mL n/a \$17.95

13.0% Alcohol/Vol.
Sugar Content : XD

Made in: Douro, Portugal
By Vinhos Sogrape
Release Date: Nov 21, 2009

DESCRIPTION

*The wine is deep purple in colour and has an aroma of ripe red fruits with hints of coconut and spices. Full-bodied and well balanced, with firm tannins and an extremely long and elegant finish. Another tasting panel (LCBO) thinks that it is "A pretty, light and aromatic wine with aromas and flavours that recall **spring** flowers, blueberry and mineral."*