

## RETALLACK SAMPLE MENU



### Appetizers

Pea and basil soup with crispy bacon  
Blue gold mussels on sourdough toast with dry cider sabayon  
Warm lentil salad served with spinach and a poached egg

### Recommended wines :

Fairleigh Estate Sauvignon Blanc 2006 (New Zealand)  
Merridale Estate Traditional Cider (Canada)  
Stoneleigh Marlborough Sauvignon Blanc 2004 (New Zealand)

### Entrées

Alberta beef in horseradish sauce served with roasted shallots and garlic mash  
Coho salmon in parsley and lemon sauce served with green beans and cauliflower cream  
Puff pastry tart with caramelized red onions, blue cheese, roquette and aged balsamic

### Recommended wines :

Jackson-Triggs Okanagan Shiraz Proprieter's Grand Reserve 2004 (Canada)  
Clocktower Marlborough Sauvignon Blanc 2005 (New Zealand)  
Brouilly 2004 Duboeuf (France)

### Dessert

Pears poached in white wine and honey  
Chocolate crepes with rum butter sauce  
Ginger biscuit and coffee ice-cream sandwiches

### Recommended wines :

Moscatel de Valencia 2004 (Spain)  
Brown Brothers Late Harvest Orange Muscat and Flora 2003 (Australia)  
Coteaux Du Layon Chaume 1ER CRU 2004 (France)

Selected offering of locally-roasted coffee and a selection of teas.