

CNIB Wine Tasting Dinner

Saturday May 8, 2010

Reception Wine

Champagne Pol Roger

Baked Baguette, Extra Virgin Olive Oil, Balsamic Vinegar, Olives & Feta Cheese

First Course

Sea Scallops

Fennel Cream, Double Smoked Bacon

Mandolas 2006, Tokaji-Hungary

Second Course

Wild Mushroom Soup

Garnished with Hungarian Paprika

Gestolen Fiets 2006 –D.O Douro, Portugal

Third Course

Smoked Duck Breast

Organic Greens, Dried Fruit, Goat Cheese and Cranberry Vinaigrette

Canonnau di Sardegna 2006 – D.O Canonnau di Sardegna

Sorbet

Pineapple and Apple

Fourth Course

Grilled Striploin Steak

Fingerling Roasted Potato, Roasted Sweet Bell Peppers and Merlot Reduction

Or

Pan Roasted Sea Bass

Mushroom Vegetable Risotto, Balsamic Tomato Chutney

TSM 2003 –D.O Ribera del Duero Spain

Viña Tondonia 1991 (Lopez de Heredia)- D.O.C Rioja

Fifth Course

Assorted Desserts

Niepoort LBV 2004- Portugal