



PETITE BLT
mixed heirloom tomatoes, pancetta and field greens
 by Louis Gervais

ADRIANO ADAMI PROSECCO DEI CASEL, \$29.85: WHILE BEING A TOUCH FRUITY AND A TOUCH SWEET...PROSECCO PAIRS WELL WITH ANYTHING SWEET & SAVOURY. IN THIS CASE, THE SALTINESS OF THE PANCETTA WILL BE BALANCED BY THE LIGHT BUBBLES OF THE PROSECCO. ALSO TRY A SOAVE: **MONTRESOR SOAVE CLASSICO 2007, \$18.85.**



Pairing for Sicilian Tuna Skewer with Giardiniera (left)

ENRIQUE FOSTER DRY ROSE MALBEC 2008, \$19.85: THIS DRY 100% MALBEC ROSE IS FULL OF RED FRUIT FLAVOURS AND HAS THE COMPLEXITY AND BODY TO COMPLIMENT THE RICH, MEATY TUNA. THE HERBS AND MARINATED VEGETABLES WILL PAIR PERFECTLY WITH THE FRUITY FLAVOURS OF THE WINE.

Pairing for Stacks of Roasted Lamb (right)

CHATEAU DE MONTFAUCON COTES-DU-RHONE 2006, \$24.85: RICH, FRUITY AND PEPPERY SPICE MAKE IT AN EXCELLENT MATCH WITH ROAST LAMB.



Pairing for Chilled Summer Vegetable Gazpacho (left)

ST. URBANS-HOF OCKFENER BOCKSTEIN RIESLING KABINETT 2007, \$32.85: THIS RIESLING HAS AN APPEALING MIX OF VANILLA, SPICE AND FRUIT WITH A CRISP OFF-DRY FINISH WHICH CONTRASTS BEAUTIFULLY WITH THE SOUP'S ACIDIC BASE.

Pairing for Savoury Cones with Tuna Tartare (right)

MURPHY-GOODE SAUVIGNON BLANC 2007, \$27.85: THIS CRISP AND ZESTY SAUVIGNON BLANC HAS HINTS OF GRAPEFRUIT AND TANGERINE. THE FATTY TUNA WILL CONTRAST THE TEXTURE OF THE CRISPNESS FROM THE WINE AND THE ACIDITY FROM THE WINE WILL CUT THROUGH THE OIL-RICH FISH AND CLEANSE THE PALATE WITH EACH BITE.



SICILIAN TUNA SKEWER WITH GIARDINIERA
herb-seared and topped with house-made marinaded vegetables
 by Culinary Capers



STACKS OF ROASTED LAMB
Yam and Balsamic with Red Wine Glazed Fig
 by The Lazy Gourmet



CHILLED SUMMER VEGETABLE GAZPACHO
with a warm pesto tuile
 by Louis Gervais



SAVOURY CONES WITH TUNA TARTARE
miniature cone filled with seasoned ahi tuna
 by Culinary Capers