

FOOD/DRINK/MORE

COMPLIMENTARY

TASTE

BC LIQUORSTORES

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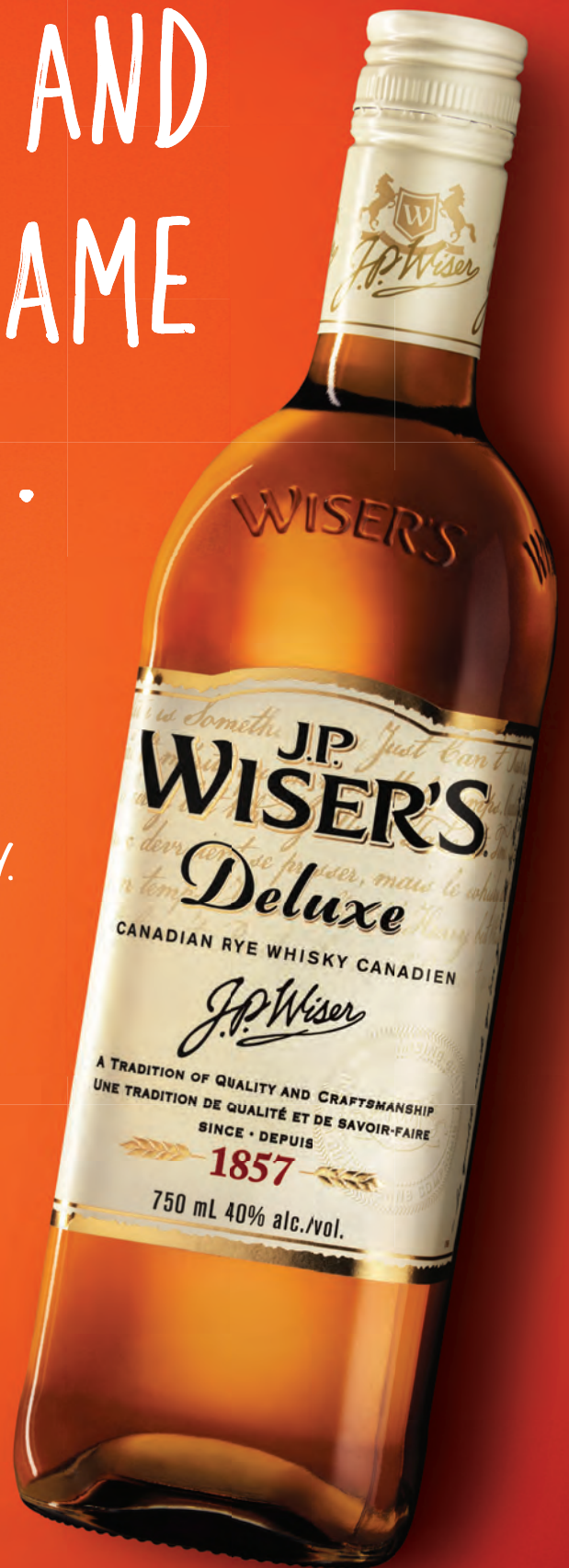
Tour Italy at the 2016 Vancouver International Wine Festival 116



OVER 50 NEW RECIPES AND **BONUS HOLIDAY GIFT GUIDE** INSIDE

DISTILLED, AGED AND
BLENDED THE SAME
WAY SINCE 1857.

J.P. Wiser TASTES LIKE WHISKY.
SINCE 1857



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from the cover...



BAILEYS ORIGINAL IRISH CREAM

Ireland \$24.29 5959

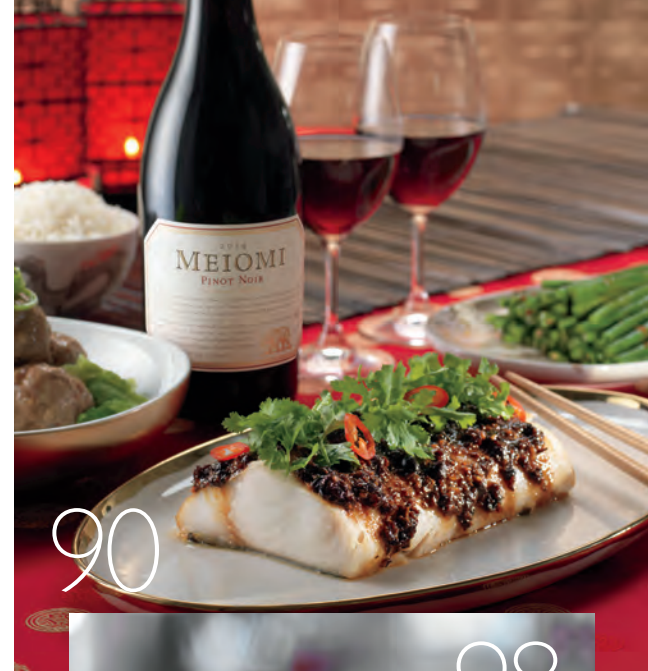
Baileys Original Irish Cream is crafted from a blend of Irish whiskey and fresh Irish dairy cream. The whiskey complements the richness of the cream with notes of cocoa and vanilla. Classics never go out of style.



BAILEYS VANILLA CINNAMON

Ireland \$26.49 623397

A modern twist on the classic Irish Cream, this newer version blends Madagascar vanilla with cinnamon for a unique Baileys taste experience. Notes of French vanilla pudding are followed by notes of whiskey, fading into a cinnamon-vanilla-tinged finish.



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contributors

Offering different perspectives on all aspects of beverage alcohol, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of beverage industry professionals. Meet the talented writers who have contributed to the 2015 winter issue of TASTE.



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Visit bcliquorstores.com or download our free iPhone or Android app to locate any product sold at BC Liquor Stores and for current pricing information.

TASTE



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OUR SYMBOLS

New Only at BC Liquor Stores Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher

MAKE IT A TREE-TRIMMING *Party*



SMOKED PAPRIKA SHELLFISH
WITH CILANTRO-LIME DIP



IRENE MCGUINNESS

Irene McGuinness is a typical food enthusiast. She's a freelance food writer, editor and food stylist, developing dishes that will entice all palates. When Irene's not in the kitchen testing new ideas, she can be found browsing local markets and food shops, or digging in her garden.

FOR RECIPES, SEE INDEX ON PAGE 138

PAIRS WITH SMOKED PAPRIKA SHELLFISH WITH CILANTRO-LIME DIP



THE WILD OLIVE OLD VINES CHENIN BLANC

South Africa \$11.59 205922

This wine is made from 100 percent Chenin Blanc grapes grown in the coastal region of South Africa. It has a nose of gooseberry, green apple and guava that transfers to the palate, finishing with a hint of minerality and fresh acidity.



CHEESY QUINOA AND RICE ARANCINI

A CITRUSY AUSSIE SPARKLER



JACOB'S CREEK SPARKLING CHARDONNAY PINOT NOIR

Australia \$10.79 562991

Jacob's Creek is an Aussie sparkler that opens with lemon citrus aromas, courtesy of the Chardonnay and redcurrant characters from the Pinot Noir. Fresh and lively in the mouth, it has more citrus notes framed by a creamy, nutty yeast character.



PAIRS WITH CHEESY QUINOA AND RICE ARANCINI



LOCAL, LIGHT AND LIVELY



MISSION HILL FIVE VINEYARDS SAUVIGNON BLANC

BC VQA \$13.89 118893

This local Sauvignon Blanc opens with a nose of bright citrus and tropical fruit with hints of freshly cut herbs and honey. It is light and lively in the mouth, with flavours of lime and passion fruit and notes of lemon grass, all balanced by a zippy acidity.



GEORGES DUBOEUF BEAUJOLAIS

France \$12.49 212480

A Gamay Noir from Beaujolais that boasts aromas of bright red cherries and strawberries. Light and fruity, the nose is mirrored on the palate with a hint of minerality on the finish. This wine is best served with a slight chill.



WE MAKE WHISKY
THE CANADIAN WAY

PAIRS WITH SHAVED BEEF CROSTINIS WITH CARAMELIZED ONIONS AND HORSERADISH



FULL, RICH AND SMOOTH



WENTE SOUTHERN HILLS CABERNET SAUVIGNON

USA \$16.29 301507

This California Cabernet has a nose of dark fruit with hints of cedar and spice. Full and rich in the mouth, it has flavours of ripe black cherry and dark plum framed by notes of coffee and spice. It's well structured with a smooth finish.



CHÂTEAU PEY LA TOUR BORDEAUX SUPERIEUR

France \$20.99 442392

An approachable Bordeaux with a nose of spicy dark fruit followed by a palate of ripe, fleshy plum and blackcurrant flavours. Floral hints and a spicy note are framed by finely grained tannins. Great value.



SHAVED BEEF CROSTINIS WITH CARAMELIZED ONIONS AND HORSERADISH

CURRIED TURKEY SLIDERS WITH LIME MAYO

PAIRS WITH CURRIED TURKEY SLIDERS WITH LIME MAYO



A VERSATILE FOOD WINE



MIRASSOU PINOT NOIR

USA \$12.29 366880

Expect aromas of bright red berries with notes of vanilla. A slightly richer style of Pinot, this versatile food wine has flavours of cherry, strawberry and redcurrant with hints of spice and oak.



KIM CRAWFORD MARLBOROUGH PINOT GRIS

New Zealand \$18.49 150144

This Kiwi Pinot Gris opens with an aromatic nose of pears and quince jelly. It has a generous mouth feel with fresh flavours of apple and pear, and a slightly creamy texture. It's a natural pairing with seafood and poultry.

GW SINCE 1828

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CONTEST CLOSSES

February 29, 2016.

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created a rich, robust wine style.
A proud legacy that continues to this day.



No purchase necessary. Contest starts January 3, 2016 and ends at 11:59 (PST) on February 29th, 2016. Open to residents of British Columbia and must be legal drinking age or older at the time of entry. Five (5) prizes are available to be won, each containing one (1) CAD\$100 Visa gift card. Odds of winning depend on the number of eligible entries received. Correct answer to a mathematical skill-testing question required. For full contest rules; visit www.georgewyndham.ca

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A TRIO OF CHOCOLATE MACAROONS

PAIRS WITH A TRIO OF CHOCOLATE MACAROONS



KAHLÚA

Mexico \$23.29 123315

Kahlúa has become the number one selling coffee liqueur in the world. Crafted from rich Arabica coffee beans blended with a sugar-cane spirit, it has rich aromas of bittersweet coffee bean. Rich and viscous, it boasts layered flavours of black coffee and sweet butter.



BAILEYS CHOCOLATE CHERRY IRISH CREAM

Ireland \$26.49 729962

Chocolate Cherry is one of the newest offerings from Baileys. In this twist on the classic, rich, luscious chocolate is combined with flavours of ripe dark cherries, creating a delicious and versatile cream liqueur.

SCOTCH *Gift* SELECTION 101





CAROLYN EVANS HAMMOND

Carolyn is a qualified sommelier, two-time bestselling wine book author, and acting president of the Wine Writers' Circle of Canada. Her syndicated wine column appears Saturdays in *The Toronto Star* and elsewhere; her video blog appears weekly at GoingGlobalTV.com; and she writes for *TASTE Magazine*.

“ Whether it’s your boss, father-in-law or Santa himself, someone is surely hoping a bottle of good Scotch whisky will be tucked under the tree for them. ”

HOW TO BUY FOR THE SCOTCH ENTHUSIAST ON YOUR LIST

Whether it’s your boss, father-in-law or Santa himself, someone is surely hoping a bottle of good Scotch whisky will be tucked under the tree for them.

To the uninitiated, buying Scotch can seem rather complicated. If that’s you, here’s everything you’ve ever wanted to know about Scotch but were afraid to ask – or the broad brushstrokes anyway.

First off, Scotch is whisky from Scotland. Seems obvious, but it’s well worth a mention. And all Scotch generally falls into one of two categories – blends and single malts. The vast majority of Scotches are

blends, meaning a blend of two or more whiskies from different distilleries, bottled and sold as one. A single malt, which is more premium, must come from a single distillery. It may blend different batches or barrels, but it must all come from the same distillery.

Those are the basics. From there, Scotches vary by provenance, age and a distillery’s signature style. In terms of provenance, single malts can come from one of six major regions: Campbeltown, Highland, Island, Islay, Lowland and Speyside.

Campbeltown, at the bottom of the Kintyre Peninsula, makes Scotch rich in dried fruit, vanilla, toffee, wet wool and a bit of smoke. Highland, Scotland’s largest whisky region, produces a wide range of styles, often displaying flavours of fruitcake, toasted malt, dried fruit, wood, heather and smoke. And Island whiskies – from the islands of Arran, Mull, Jura, Skye, Lewis and Orkney – usually show a brine character, nuanced with black pepper, honey, smoke or dried fruit.

Scotch from Islay (pronounced, “eye-luh”) is known for producing the smokiest, peatiest style of whisky.

Although this smoky character is legendary, flavours of fish, seaweed and apples are also often present. Lowland Scotch tends to be light and grassy, with hints of honeysuckle and freshly cut grass, damp herbs and cream. And Speyside is home to two styles of single malts – light, herbaceous styles similar to those from Lowland, and rich, sweet styles that suggest cream sherry.

Other than the regional thumbprint, the amount of time spent in barrel influences the final character of a Scotch. The longer the maturation, the richer and more complex the Scotch. A Scotch more than say, 12 years old, starts to get quite interesting.

The last major determinant of a Scotch’s character is its distillery. Each distillery crafts its own signature taste profile. Scotch enthusiasts come to appreciate these differences – often preferring one over others.

With this framework in mind, scan the sidebar list of archetypal Scotch drinkers. Finding one on your holiday list will let you beeline to the right bottle instantly – a strategy that might just turn your holiday shopping from ho-hum to ho-ho-ho!

Please enjoy responsibly

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BLENDED SCOTCH WHISKY



WORTHY OF THE HOLIDAYS



JOHNNIE WALKER.
KEEP WALKING.

JOHNNIEWALKER.COM



PERFECT FOR
“THE NOOB”



**JOHNNIE WALKER
12-YEAR-OLD
BLACK LABEL SCOTCH**

United Kingdom \$51.99 7880

With its hallmark vanilla and sea-salt bouquet, this popular yet masterful blended whisky unfurls with aromas and flavours of smoked barley, cinnamon, brown sugar, dried fruit, citrus, sea spray and peat. A solid, reliable Scotch.



PERFECT FOR
“THE SNOB”



**THE GLENLIVET
18-YEAR-OLD SCOTCH**

United Kingdom \$102.99 335901

A Scotch of considerable maturity, character and depth, it begins with nutmeg, honey, Oloroso sherry and dried mixed-fruit aromas before saturating the palate in complexity. The smooth entry expands to reveal layers of orange, wildflower honey, malt, baking spices, sultanas, sea salt, maple and toasted hazelnut. Excellent quality.

PERFECT FOR
“THE AFICIONADO”



**HIGHLAND PARK
12-YEAR-OLD SCOTCH**

United Kingdom \$67.79 204560

Highland Park is a name revered by connoisseurs for its refined and distinctive character. Aromas and flavours of roasted nuts and citrus zest, honey and sun-warmed underbrush combine with salty-stony underpinnings and a whiff of smoke.



PERFECT FOR
“THE ADVENTURER”



**GLENMORANGIE 12-YEAR-OLD
THE NECTAR D'OR SAUTERNES
CASK FINISH SCOTCH**

United Kingdom \$99.99 169581

Aged in wine barrels used to make Sauternes, this Scotch will instantly appeal to the wine aficionado or adventurous Scotch enthusiast. It opens with aromas of marmalade, nutmeg and coconut before reaching the palate with warm nutmeg and ginger, nuts and honey, lemon-lime and orange.



PERFECT FOR “THE
CIGAR ENTHUSIAST”



**LAPHROAIG QUARTER CASK
SCOTCH**

United Kingdom \$66.99 656546

This young Scotch is finished in quarter casks to accelerate maturation. The effect is a soft, smooth drink, but obviously from Islay with its intense peaty character. Expect smoke, dried wood, seaweed, vanilla, dried earth and toffee.



PERFECT FOR “THE ONE
YOU DON'T KNOW”



OBAN 14-YEAR-OLD SCOTCH

United Kingdom \$113.99 243824

Aromas of candied orange peel, smoked peat and sea salt lead to a bold, rich, smoky Scotch imbued with flavours of fresh and dried fig, citrus oil, baking spices, caramel and toasted malt with a long, slightly smoky finish. It delivers a rich and satisfying dram every time.

ARCHETYPAL SCOTCH DRINKERS

THE NOOB

If the Scotch buff on your list is a whisky newbie, a good-quality blend is the way to go. The true noob needs a dram that's not too challenging, is smooth tasting, and can be mixed with soda without guilt. Wrap-up Johnnie Walker 12-Year-Old Black Label and you're golden.

THE SNOB

The Scotch snob cares about the status associated with drinking Scotch, so appeal to his or her audience. Ensure the Scotch is from a celebrated distillery, has considerable age marked on the label and is a single malt. Glenlivet 18-Year-Old single malt from Speyside is perfect.

THE AFICIONADO

Different than the snob, the aficionado cares more about the quality of the Scotch than the prestige associated with drinking it. He or she probably has tasted many styles and appreciates elegance, complexity and finesse. Buy the aficionado Highland Park 12-Year-Old single malt from Orkney. It's one of the best.

THE ADVENTURER

Preferring to stray from the mainstream, the adventurer is all about finding hidden delights. Look for distinctive finishing methods – such as a final aging period in sherry, port or Sauternes casks. An excellent choice would be Glenmorangie 12-Year-Old The Nectar d'Or Sauternes Cask Finish Highland single malt. Quite an elegant pour.

THE CIGAR ENTHUSIAST

If the Scotch drinker on your list enjoys cigars – or cigarettes or pipes for that matter – chances are he or she likes the flavour of smoke along with depth and complexity. So turn to a smoky single malt from Islay. Laphroaig Quarter Cask would work well.

THE ONE YOU DON'T KNOW

If you know nothing about the Scotch drinker for whom you're buying, grab a single malt that's accessible yet refined, a touch smoky, but not overly so, with a bit of bottle age. Oban 14-Year-Old, a single malt from Highland, would be ideal.

HEARTY SOUPS

Fit for a meal



PRAWN, LEEK
AND CAULIFLOWER
CHOWDER



LAWREN MONETA

Chef, food stylist and recipe developer, Lauren Moneta's culinary passion has taken her all over the world. Now based in Vancouver, she loves exploring the ever-expanding food and wine culture the West Coast has to offer.

PAIRS WITH PRAWN, LEEK AND CAULIFLOWER CHOWDER



RICH AND CREAMY



CUPCAKE CHARDONNAY

USA \$12.29 143776

A barrel-fermented Chardonnay from California's Central Coast, Cupcake's nose is redolent with tropical fruit, hazelnut and toasted oak. Rich and creamy in the mouth, it has flavours of white peach, apricot and a note of lemon meringue.



HAM, LENTIL AND SWISS CHARD STEW



M. CHAPOUTIER BILA-HAUT ROUSSILLON BLANC

France \$14.99 175042

An expressive French white crafted using Grenache Blanc, Grenache Gris and Macabeu. It offers aromas of citrus fruits, such as grapefruit and lime, framed by a delicate note of smoke. On the palate, flavours of ripe apple and pear with a note of mango lead to a fresh, spicy finish.



PAIRS WITH HAM, LENTIL AND SWISS CHARD STEW

WELL-PRICED AND SMOOTH



SMOKING LOON SYRAH

USA \$11.99 220186

A California Syrah that entices the nose with aromas of ripe blackberry and mocha with hints of sage and rosemary. In the mouth, it is smooth and approachable with flavours of blackberry and blueberry and notes of black pepper on the finish.



FULL AND LUSCIOUS TEXTURE




STONELEIGH MARLBOROUGH PINOT GRIGIO

New Zealand \$13.99 502054

Stoneleigh Pinot Grigio displays lifted aromas of poached pear, tropical fruits and citrus blossom. The palate echoes the nose, with pears, peaches and tropical fruit flavours in a full and luscious texture.



A photograph of three white ceramic bowls filled with vibrant orange pumpkin soup. Each bowl is topped with a dollop of white cream, sliced green avocado, pieces of chorizo, and black beans. The bowls are arranged on a dark wooden tray with a woven pattern. In the background, three glasses of red wine are visible, along with black napkins and gold leaf decorations. The overall setting is warm and inviting, suggesting a cozy dining experience.

PUMPKIN, CHORIZO
AND BLACK BEAN SOUP



CHICKEN AND RICOTTA DUMPLING SOUP

PAIRS WITH CHICKEN AND RICOTTA DUMPLING SOUP

SUPER WITH POULTRY AND SEAFOOD



 **MISSION HILL RESERVE SAUVIGNON BLANC**
BC VQA \$18.49 388629

An expressive nose of grapefruit, lime and lemon grass leads to fresh and lively flavours of citrus fruits with a slight herbaceous note, balanced by a refreshing, zippy acidity. An excellent match for poultry and seafood dishes.



RUFFINO LUMINA PINOT GRIGIO
Italy \$13.99 102764

Fresh and fragrant aromas of golden apple and pear, and delicate notes of sage and mineral greet the nose. Medium bodied in the mouth with fresh acidity, flavours of citrus fruits and apple are distinct on the clean, refreshing finish.



PAIRS WITH PUMPKIN, CHORIZO AND BLACK BEAN SOUP



GREAT VALUE!



JACOB'S CREEK ADELAIDE HILLS RESERVE CHARDONNAY
Australia \$14.49 896985

This is a well-priced Chardonnay showcasing fresh aromas of lemon citrus and stone fruit with a hint of nuttiness. In the mouth, flavours of zesty lemon and white peach with a hint of roasted nuts are wrapped up in a textural creaminess.



RICH AND RUSTIC



MARQUÉS DE RISCAL RIOJA RESERVA
Spain \$25.99 214817

This is a rich and rustic Rioja with a vibrant nose of baked dark fruits, chocolate, spicy oak and notes of balsamic and leather. In the mouth, expect rich flavours of spicy dark fruits, dried herbs, oak and leather before a long, savoury finish.

A Very **BC** *Christmas*

CELEBRATE LOCAL ABUNDANCE





RHYS PENDER

Rhys Pender became Canada's youngest Master of Wine in 2010. He is a wine educator, consultant, judge and freelance writer through his company Wine Plus+ and his website www.rhyspender.com. He is a regular contributor to *Montecristo* and *Savour*. In 2008, Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

“ Christmas Day is the perfect time to make a mid-winter celebration of local abundance. ”

As the leaves start to change colour and fall, and the temperature begins its march downwards to the single digits and below, it's easy to forget the bounty of just a few months prior. A time when trees were plump with apples, peaches, cherries and pears; the garden overloaded with squash, tomatoes, corn and peppers and the grapevines laden with berries for another vintage. Bare branches, a bitter chill to the breeze and maybe a thick coating of snow can make summer feel as if it barely existed. But, just because we can't see the bounty, doesn't mean we can't still enjoy it. Christmas Day is the perfect time to make a mid-winter celebration of local abundance.

The traditional Canadian Christmas dinner can all be made from local ingredients, and seeking them out can be both fun and rewarding. Ask your butcher for locally raised turkey or ham; hit the farmers' market, your favourite grocer or an organic delivery service for top-quality British Columbian (BC) Brussels sprouts, potatoes, cranberries and other vegetables. You should also be able to find good locally baked bread, bacon and BC mushrooms for your stuffing. Visit a farm and choose BC-grown apples to make a truly local apple pie. You will likely get great ingredients and also renew that lost sense of the bounty of a BC summer. There is also something special and profound about knowing who grew your vegetables and where the meat you are eating came from.

When it comes to pairing wine, there is an incredible selection of BC wine styles to meet every need for Christmas Day. A typical Christmas dinner has a number of strong flavour elements to which you should direct your wine pairing. Cranberry sauce, gravy and stuffing can all dominate the flavours at the dinner table. The best wines to pair with Christmas dinner tend to be richer white wines, dry rosés and lighter reds. Having a mix of each at your table is the best way to satisfy many different taste preferences. It's also fun finding which wines make the best pairings.

For richer white wines that pair well with Christmas foods, BC Pinot Gris, Gewürztraminer, Chenin Blanc and Viognier are all good matches. Pinot Gris in the richer, fuller-bodied style often has plenty of weight to match the richness of turkey and ham, while still being dry. Gewürztraminer and Viognier can be quite rich and have soft acidity making them a good match in weight to richer-textured foods, while a hint of sweetness means they stand up well to the sweetness in cranberry sauce. The hint of spice in Gewürztraminer also pairs well with spices such as nutmeg that may appear in Christmas desserts and roasted squash. Chenin Blanc manages to be both rich and crisp at the same time. Often with a little sweetness, and with its combination of savoury and fruity flavours, it matches well to mushrooms and herbs in a stuffing as well as the umami flavours of

crisp poultry skin.

For a lighter white, off-dry Riesling is a good match, as the sweetness stands up to cranberry sauce, while the acidity can cut through the richer and heavier textures in foods such as mashed potatoes. It is also great with Brussels sprouts cooked with bacon. Rosé is the true food all-rounder and Christmas is no exception. Rosé is almost like a light red in structure and, when dry, has the savoury edge to pair well with stuffing, Brussels sprouts, mashed potatoes and roast turkey or ham.

Light reds such as Pinot Noir and Gamay seem made for roast turkey and all the fixings. They are not too heavy to dominate the flavours and often have some of the earthy notes that pair well with the flavours of stuffing. Slightly fuller bodied is Cabernet Franc, which pairs well thanks to its slight dried herbal note giving a savoury edge. The lighter styles of BC Syrah and their peppery, meaty notes are great with crunchy turkey skin.

It wouldn't be a proper celebration without some sparkling wine, so be sure to pick up a quality BC bubbly to start off the festivities. If there is room at the end of such a meal, a little port-style wine with some local blue cheese is a great way to seal the stomach.

Just because summer is long over, doesn't mean we can't still enjoy the bounty of BC. This Christmas let's raise a glass not just to family and friends, but also to our local farmers.



JACKSON-TRIGGS

PROPRIETORS' SELECTION

CELEBRATE THE HOLIDAYS WITH
CANADA'S MOST AWARDED WINERY

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 /jacksontriggs



Please enjoy responsibly.

“ The best wines to pair with Christmas dinner tend to be richer white wines, dry rosés and lighter reds. ”



**GREAT FOOD
VERSATILITY**



QUAILS' GATE ROSÉ

BC VQA \$15.69 170316

The nose shows cherry, rhubarb, cranberry, orange zest and dried herb notes. Medium bodied on the palate, with strawberry, redcurrant, rhubarb and some clove spice on the finish. Versatile enough to pair with all parts of a traditional Christmas meal.



**BLACK SAGE VINEYARD
CABERNET FRANC**

BC VQA \$20.99 593038

Expect savoury tobacco, dried herbs and red fruit on the nose with a hint of clove spice. The palate is fresh and juicy, savoury and meaty, with firm tannins and raspberry, cherry and plum fruit. The herbaceous notes will pair well with the herbs in stuffing.



CRISP AND LIGHT



SEE YA LATER RANCH SYLL BRUT

BC VQA \$16.99 75648

A crisp, refreshing bubbly with lively apple and lemon, with some complexity added from subtle brioche notes from aging on the lees. Crisp, light bodied with good intensity, the bubbles are fine and long lasting and the palate is zippy and refreshing. Perfect with canapés.

**DELICIOUS WITH BOTH
HAM AND TURKEY**



WILD GOOSE PINOT GRIS

BC VQA \$15.69 536227

An intense and ripe nose with peach, cantaloupe and some tropical fruit notes. The palate is just off-dry with a rich, soft texture and a touch of honey along with the pear and stone fruit. This richer Pinot Gris has enough weight to stand up well to both ham and turkey at Christmas dinner.



**FULL-BODIED
AND RICH**



**JACKSON-TRIGGS
RESERVE SHIRAZ**

BC VQA \$13.99 593103

This Reserve Shiraz offers lots of ripe black fruit with blackberry and cassis on the nose with smoky bacon, charred meat and coffee notes. The palate is full bodied and rich with crisp balancing acidity and firm tannins. The concentrated dark fruit gives way to black pepper on the finish. Will pair well with crisp turkey skin.



**MISSION HILL RESERVE
PINOT NOIR**

BC VQA \$22.49 584581

This pretty and delicate Pinot Noir has aromas of purple flowers, red cherry, orange zest and baking spices. The palate is dry, juicy and lively, nice and light in body with bright cherry and raspberry flavours. It is just earthy enough to pair well with a bacon and mushroom-infused stuffing.



NEW NEW NEW NEW NEW



EXCLUSIVE



FERN WALK PINOT GRIS

BC VQA \$16.99 796011

Hailing from the southern Okanagan Valley, this Pinot Gris is a gorgeous golden colour with pinkish hues. This wine is unoaked, in order to preserve its fresh flavours of apricot, papaya, passion fruit and notes of aromatic honey blossoms.



FORTY CREEK SPIKE HONEY SPICED WHISKY

Canada \$24.29 655266

Forty Creek Spike is made using premium Canadian whisky, sugar and natural flavours. The nose presents aromas of honey framed by notes of butterscotch, vanilla and cinnamon. Rich and viscous in the mouth, flavours of honey-toffee dominate, followed by a spicy, sweet finish.



CÎROC

France \$39.99 355826

Cîroc is five times distilled and made using the finest French grapes. It showcases refined, delicate citrus aromas with a smooth, light sweetness enriched by the natural character of the grapes. This versatile spirit can be used in a multitude of cocktails.



Broaden your horizons with these brand-new products!



EXCLUSIVE



**PALO ALTO RESERVA II
RED BLEND**

Chile \$13.99 838417

This captivating blend of Merlot and Shiraz, with small amounts of Tempranillo and Viognier, offers a nose of ripe red fruit with a floral note. In the mouth, look for more ripe fruit with gentle tannins and a hint of minerality on the finish.



**EVAN WILLIAMS
BLACK LABEL BOURBON**

USA \$23.29 450254

Evan Williams Black Label is an affordable and approachable bourbon that is exclusive to BC Liquor Stores. It displays a nose of caramel and cinnamon spice with notes of oak. The palate delivers flavours of sweet corn, vanilla and notes of allspice, finishing with a nice oaky-caramel sweetness.



ANTAÑO RIOJA RESERVA

Spain \$14.99 414292

Well-priced and rustic, this Rioja displays an evolved nose of tart red cherries with spicy tobacco hints. On the palate, flavours of crushed red fruit lead to notes of black cherry and plum with a hint of vanilla and sawdust on the finish.



EXCLUSIVE



EXCLUSIVE

Merry Mains

CROWN ROAST OF PORK



PAIRS WITH CROWN ROAST OF PORK



A HINT OF SWEETNESS



PFAFFENHEIM PFAFF PINOT GRIS

France \$17.49 616144

This Alsatian Pinot Gris has generous aromas of citrus and tropical fruits, with a soft, smoky minerality typical of this varietal. It is medium bodied with flavours of lemon and spice, with orchard fruit and floral notes. Notes of fresh fruit linger on the palate providing a hint of sweetness.



LA CREMA SONOMA COAST PINOT NOIR

USA \$27.49 366930

La Crema Pinot Noir opens with a nose of cherry pie and red plum, with hints of vanilla and cola. The palate offers ripe and elegant flavours of red cherry and spice, with notes of cranberry and sweet pipe tobacco. Excellent concentration and a juicy mid-palate lead to a lingering finish.



PAIRS WITH HERB-CRUSTED LAMB WITH MINT AND NUT GREMOLATA



HERB-CRUSTED LAMB WITH MINT AND NUT GREMOLATA



AVALON NAPA VALLEY CABERNET SAUVIGNON

USA \$26.49 171116

This wine has a complex nose of juicy plum and boysenberry, framed by notes of vanilla and toasty oak. Smooth and silky on the palate, it boasts flavours of ripe red raspberries and dark cherries, structured by rich tannins and a lingering finish.



FALERNIA RESERVA ELQUI VALLEY CARMÉNÈRE

Chile \$18.99 456178

The grapes for this wine were hand-picked late, and partially dried, in order to achieve better concentration. The nose is greeted with notes of spicy brambleberry, cigar wrapper and a hint of toast. Full and lush in the mouth, it has flavours of dark fruits and a chocolate note on the finish.



'TIS THE SEASON FOR PERFECT PAIRINGS



BRIGHT & BALANCED

ROAST BEEF AU JUS

The light citrus hops of **Heineken** are a perfect complement to the deep rich flavours of the roast beef and the au jus.



LIGHTER & REFRESHING

ROASTED TURKEY BREAST WITH GORGONZOLA, BAKED PEARS & TOASTED PECANS

Coors Light's subtle fruit tones resonate beautifully with the pears, and the light refreshing flavour cuts through the richness of the Gorgonzola cheese.



ROBUST & MALTY

BRAISED BEEF AND ROOT VEGETABLES

The sweet malt of **Rickard's Red** is a wonderful companion for this dish's deep and full-bodied braised qualities.



BEEF WELLINGTON SERVED WITH MERLOT SAUCE

PAIRS WITH BEEF WELLINGTON SERVED WITH MERLOT SAUCE



BIG AND BOLD



CAYMUS NAPA VALLEY ZINFANDEL

USA \$52.99 709808

Caymus Zinfandel is dense and dark in the glass with expressive aromas of sweet, ripe blackberry, fig and toasted brown spices. A fleshy palate reveals notes of blackcurrant and black cherry with hints of chocolate and oak vanillin. The finish is big and bold.



TRIVENTO GOLDEN RESERVE MALBEC

Argentina \$20.99 1669

A perfect example of why Malbec thrives in Argentina and has become the country's signature grape varietal. Deep and dark in the glass, this wine has a bouquet of berry fruits, plummy jam and hints of coffee and tobacco. It is rich and full in the mouth with a long finish.

UPPING YOUR *Eggnog* GAME

WITH SIX SPIRITED WAYS TO SPIKE IT



It's fine to buy a carton of eggnog and add a shot of rum. But life is short, and the holidays are shorter. In a lifetime, how many hours do you spend sharing that festive drink with friends and family? Right then, time to up the eggnog game.

First, you need a great recipe. Famed Vancouver chef David Haworth was kind enough to

share with us his classic Holiday Eggnog recipe (see page 31). But before you start whipping the cream, sugar and egg yolks with wanton abandon, here's why eggnog is absolutely the drink of the season.

It all comes down to history. This drink has been the toast of Christmases past for literally hundreds of years.

Eggnog evolved from a traditional

European beverage of the Middle Ages called posset, which was curdled milk and alcohol – sometimes enriched with eggs. At the time, posset was used to toast prosperity and good health.

In England, the drink evolved to always include eggs and was thus named eggnog. The name is thought to have come from the inclusion of eggs of course, as well as the old word for a small wooden mug used to serve alcohol, a “nog.”

The Brits colonized North America; farming communities proliferated; and cows, chickens and cheap rum were of course easy to come by. So, by the 1700s, eggnog became a popular and traditional holiday nip.

So, making a good cup of eggnog matters. Doing so infuses the holidays with heritage and spirit. Speaking of spirit, six liquors and liqueurs were sampled here with eggnog – every one of which imparted its own distinctive charm and nuance. And every one was an improvement upon a shot of ordinary rum. Here are the tasting notes to prove it.

“ This drink has been the toast of Christmases past for literally hundreds of years. ”



COURVOISIER VS COGNAC
France \$46.99/1925

To create something particularly complex, tip some of this fine cognac into the eggnog. It not only amps up the vanilla, but also adds flavours of roasted hazelnut, toasty oak and dark brown sugar. Serve it in a snifter and garnish it with gratings of fresh nutmeg.



**JACK DANIEL'S OLD NO. 7
TENNESSEE SOUR MASH WHISKEY**
USA \$26.99/41384

Swirl in some of this classic Tennessee whiskey and suddenly the drink is imbued with notes of caramel corn, sweet banana and the slightest hint of wood-burning fire – all of which complement the creamy vanilla and cinnamon notes in the eggnog. Delicious. Serve it in a rocks glass and garnish with cinnamon sticks.



JAMESON IRISH WHISKEY
Ireland \$28.79/10157

A shot of Irish whiskey creates a classic holiday feel, because it seems to infuse the eggnog with a distinctive note of warm wood and peppermint, tapering to a long and minty-fresh finish. Serve it in a champagne flute and garnish with a candy cane.

HERE'S TO THE HOLIDAYS

BAILEYS™ EGGNOG

- 1¼ oz. BAILEYS™ Original Irish Cream
- ¼ oz. Irish Whiskey
- 1 full egg
- 3 oz. 2% milk
- Nutmeg (pinch)

Add all ingredients into a shaker with ice and shake vigorously. Strain into glass and sprinkle with nutmeg to taste. Garnish with a cinnamon stick and enjoy.



FIND THIS DELICIOUS RECIPE AND MORE AT thebar.com™

DAVID HAWKSWORTH'S HOLIDAY EGGNOG

Makes 16 cups (4 L) of eggnog

7 cups (1.75 L) whole milk
1 cup (250 ml) whipping cream
1 vanilla bean

1½ tsp (7 ml) cinnamon
8 egg yolks
1 oz (30 ml) vanilla purée
¾ cup (175 ml) sugar

Make eggnog the night before your event. Blend all ingredients together. Refrigerate until ready to enjoy. Before serving, add your spirit of choice – 1 oz (30 ml) per ½ cup (125 ml) of Holiday Eggnog recipe – and serve over ice.



LEMON HART NAVY SPICED DEMERARA RUM

Guyana **\$22.49** 385328

Spiced rum riffs on the classic idea of rum and eggnog, but with much more panache. Suddenly warm flavours of creamy butterscotch, orange oil, cloves, nutmeg and cardamom appear in the drink, which just tastes so right this time of year. Serve it in a martini glass garnished with a twist of orange zest.



DISARONNO ORIGINALE AMARETTO

Italy **\$23.79** 2253

Cherry lovers will adore this spirited addition to eggnog. Amaretto infuses eggnog with notes of praline, marzipan and cherry-almond-vanilla with a long maraschino cherry finish. Serve this drink in a small Mason jar garnished with a maraschino cherry.



BAILEYS THE ORIGINAL IRISH CREAM

Ireland **\$24.29** 5959

Baileys takes the creaminess to a whole new level. Because Baileys is essentially Irish whiskey and cream, you get a note of mint from the Irish whiskey – but it's subtle – as well as a richer, creamy mouth feel overall. Serve this drink in a punch cup garnished with dark chocolate shavings.



WINTER JEWELS
Pomegranates



NATHAN FONG

Awarded the inaugural IACP/Julia Child Award of Excellence for Food Styling, Nathan is also an internationally published food and travel journalist, and television and radio contributor. His work has appeared in *The Vancouver Sun*, *Cooking Light*, *Men's Health*, *Enroute* and *Westjet* magazines.

FOR RECIPES, SEE INDEX ON PAGE 138

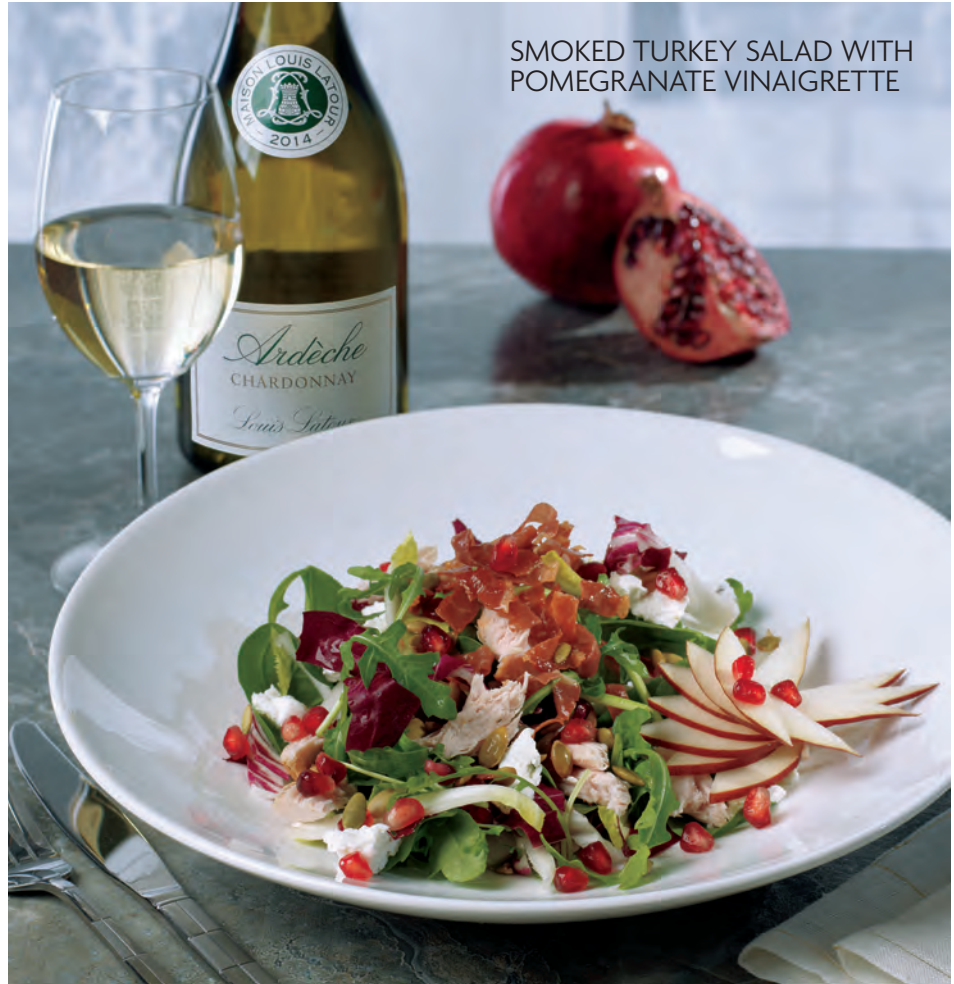
PAIRS WITH SMOKED TURKEY SALAD WITH POMEGRANATE VINAIGRETTE



LA CHABLISIENNE SAINT BRIS SAUVIGNON BLANC

France \$18.49 587238

The appellation of Saint-Bris in the Chablis region produces dry white wines made from Sauvignon Blanc. Crisp and vibrant aromas of citrus and herbs are framed by mineral notes. Mouth-watering and juicy, the palate echoes the nose with great minerality and length.



SMOKED TURKEY SALAD WITH POMEGRANATE VINAIGRETTE

FRESH AND PEACHY



LOUIS LATOUR ARDÈCHE CHARDONNAY

France \$15.99 132498

This Chardonnay is a pale gold in the glass with aromas of yellow fruits, apricot and a note of honey. In the mouth, the medium-bodied palate has flavours of stone fruits, such as white peach. It has good acidity and a lovely lasting freshness.



PAIRS WITH SEARED DUCK BREAST WITH SPICED POMEGRANATE SAUCE AND RELISH



LUSH WITH A VELVETY FINISH



COLUMBIA CREST H3 HORSE HEAVEN HILLS VINEYARD MERLOT

USA \$21.49 752063

This Merlot is medium- to full-bodied with aromas of spice and blackberry and hints of red berries such as raspberry. It is soft yet lush in the mouth, with flavours of ripe cherry, cocoa and blackberry, leading to a rich velvety finish.



GRAY MONK PINOT NOIR

BC VQA \$15.69 251835

This pale ruby-coloured BC Pinot opens with aromas of tart red berries with some floral notes framed by spice. A lighter style of wine, it offers flavours of juicy red berries such as raspberry and strawberry with hints of savoury herbs, finishing with a lively acidity.



SEARED DUCK BREAST WITH
SPICED POMEGRANATE
SAUCE AND RELISH



GREEK YOGURT CHEESECAKE WITH CANDIED GINGER CRUST AND POMEGRANATE SAUCE

PAIRS WITH GREEK YOGURT CHEESECAKE WITH CANDIED GINGER CRUST AND POMEGRANATE SAUCE



CREAMY AND FRESH



MOËT & CHANDON NECTAR IMPÉRIAL

France \$65.99 509695

This champagne has a rich and generous bouquet of pineapple and mango, combined with notes of plum, apricot and a hint of vanilla. The fruit from the bouquet is echoed on the palate with a creamy elegance balanced by a vibrant freshness and notes of grapefruit on the finish.



RUMCHATA CREAM

USA \$26.49 560672

RumChata is a cream liqueur inspired by the rice-based horchata drink popular in Mexico and Central America. A unique blend of Caribbean rum is added to the finest dairy cream and blended with rice, vanilla and cinnamon.

Festive Fizz



FOR STYLISH ENTERTAINING

Pop the cork on a bottle of bubble and, just like that, you have a party in a glass.

Sparkling wines are back in style, which is great news for busy hosts. When it comes to entertaining, nothing could be easier than throwing a bubbly cocktail party. And with a whole wide world of sparkling wines to choose from, nothing could be more food-friendly – or budget-friendly.

Sure, true champagne can be a bit of a splurge. But there are also value-driven Spanish cavas, Italian Proseccos, Alsatian crémants and affordable fizzes from Argentina, Australia, California and right here in British Columbia.

Many of these sparkling wines are made in the true champagne method, where creamy, long-lasting bubbles develop during a secondary fermentation in the bottle. They are also often made from the same traditional grapes (Chardonnay, Pinot Noir and Pinot Meunier). But because they are not actually made in France's Champagne region, they carry a more manageable price tag.

So if you were thinking of saving those bubbles for a special occasion, you can think again. Sparkling wine is a



JOANNE SASVARI

Joanne Sasvari is a food, drink and travel writer based in Vancouver. Certified by the Wine and Spirits Education Trust, she has a special expertise in spirits and cocktails, and a passion for all things palatable, from home entertaining to culinary travel. The former editor of *FLAVOURS* magazine and *Weekend Post*, she is also the author of *Paprika: A Spicy Memoir from Hungary* and the 2015 *Frommer's EasyGuide to Vancouver & Victoria*.

“ Most sparkling wines are blended from different grapes and different vintages so it's easy for them to complement different flavours. ”

terrifically versatile everyday wine.

In part, that's because most sparkling wines are blended from different grapes and different vintages so it's easy for them to complement different flavours. They tend to be fairly high in acidity, which not only stimulates the appetite, but cuts through rich, fatty foods and stands up to tart ones, even vinaigrettes. Many also exhibit bready, yeasty notes and minerality, which play well with savoury and meaty flavours. Still others are fruity and off-dry, making them perfect for dessert.

That versatility, of course, is one of the reasons we love bubbles for parties. Throw a bunch of bottles in a big ice bucket, set out the coupes or flutes, and all you have to do is serve some easy canapés. That could include smoked salmon rosettes on toasted rye rounds with cream cheese, easy Indonesian satay skewers, chilled shrimp with Thai dipping sauce or tiny ham and cheese tartlets. Even a cheese and charcuterie platter would do.

Sparkling wine is also a fantastic addition to a cocktail. Indeed, after going out of fashion for a bit, champagne cocktails are all the rage again – and why

not? They are beautiful to look at, delicious to drink and lower in alcohol than spirit-forward drinks, so you can have more than one or two over an evening.

Also, bubbly cocktails are almost ridiculously easy to make. You could, for instance, offer a Kir Royale (a splash of crème de cassis) or the classic Champagne Cocktail (a sugar cube dotted with Angostura bitters and perhaps just a bit of brandy). These make especially good welcome drinks – just set the glasses out ahead of time with the flavourings already added, then top with bubble as your guests arrive.

You can stick with these classics or get creative – it's hard to go wrong with sparkling wines. One of the very best ways to serve a bubble is in a punch, which is basically a large-format cocktail. Just follow a basic formula of strong (spirits such as brandy, rum, vodka or gin), sweet (simple syrup), sour (citrus or other juice) and weak (soda or sparkling wine) plus a touch of something spicy or herbal. See our sidebar for a delicious sample recipe.

Whether you serve it in a punch, a cocktail, or just straight-up, sparkling wine is the key ingredient that will make any party pop!

FIZZY FESTIVE PUNCH

Try this easy punch based on the classic French 75 cocktail.

2 cups (500 ml) gin or brandy
1 cup (250 ml) fresh lemon juice
¾ cup (175 ml) simple syrup¹
1 tsp (5 ml) orange bitters
4 cups (1 L) chilled dry sparkling wine
lemon or orange wheels, for garnish
mint sprigs (optional)
ice

In a large, non-reactive bowl, combine gin or brandy with fresh lemon juice, simple syrup and orange bitters. Chill until you're ready to serve, then top with chilled dry sparkling wine. Stir gently and garnish with lemon or orange wheels and, if you like, a few mint sprigs. Add lots of ice, preferably in big chunks, and serve with a ladle and pretty cups. So impressive – and so easy.

¹ In a small saucepan over medium-high heat, bring 1 cup (250 ml) sugar and 1 cup (250 ml) water just barely to a boil, stirring constantly until sugar is fully dissolved. Chill before using.



There's memorable.
And there's unforgettable.

Elegantly stylish, refreshingly refined, zesty, vibrant, bubbles and lime, sensations of citrus, green apple's crisp bite, timeless the taste, young is the night.

Oyster Bay

— Sparkling Cuvée —

Sometimes the world really is your oyster.

“When it comes to entertaining, nothing could be easier than throwing a bubbly cocktail party.”



OVER-DELIVERS FOR THE PRICE



FREIXENET CORDON NEGRO BRUT

Spain **\$14.49** 88591

A sparkling wine that delivers much more than you might expect for the price. Made in the traditional method, it is crisp and clean with fresh flavours of apple, pear, citrus and a hint of ginger, as well as a zippy bubble.



AWARD-WINNING LOCAL BUBBLE



SUMMERHILL CIPES BRUT

BC VQA **\$23.49** 314419

One of BC's oldest estate wineries, Summerhill has scooped up a bucket of awards for this great bubble. On the nose, it's all lime, pear, apples and almonds, while on the palate, it has a vibrant acidity and a creamy mousse.



BAILLY LAPIERRE CRÉMANT DE BOURGOGNE RÉSERVE

France **\$22.99** 657742

An elegant but crowd-pleasing bubble with a lively, long-lasting effervescence, this crémant offers a fresh hit of crisp apple on the nose with a touch of yeastiness on the palate and a minerality that is characteristic of the region.



MUMM NAPA BRUT PRESTIGE

USA **\$20.49** 265678

Its firm but approachable acidity makes this perennially popular California sparkling wine a great food wine. Expect flavourful notes of apples, citrus, stone fruits and soft baking spices, as well as a satisfying, mouthfilling mousse and lingering finish.



SUMAC RIDGE STELLER'S JAY BRUT

BC VQA **\$19.99** 264879

The Steller's Jay is one of the most popular bubbles from BC, and for good reason. It has appealing citrus and white-peach notes with a pleasantly breadly undertone, good acidity and a satisfying, mouthfilling mousse.



SEGURA VIUDAS BRUT RESERVA

Spain **\$12.79** 158493

This reliable, exceptional-value bubble, made in the traditional method from grapes grown in Spain's renowned Penedès region, has a lovely floral nose, with notes of green apple, citrus and biscuit with a sturdy, pleasing bubble.

EXCEPTIONAL VALUE!



Fireside
WINTER PICNIC

CARROT SOUP WITH CRISPY
ONIONS, FETA CHEESE AND
TOASTED HAZELNUTS



TARYN WA

Taryn Wa owes a culinary debt to her mother and grandmother, who infused in her an abiding passion for food. As founder and co-owner of the industry-leading Savoury Chef Foods, Taryn is the creative force behind her company's famously simple-yet-elegant entertaining and catering.

FOR RECIPES, SEE INDEX ON PAGE 138

PAIRS WITH CARROT SOUP WITH CRISPY ONIONS, FETA CHEESE AND TOASTED HAZELNUTS



BRIGHT AND CRISP



ALAMOS CHARDONNAY

Argentina **\$13.49** 467969

This Chardonnay displays a nose of ripe tropical fruits with citrus and floral notes. A rich mouth feel leads to flavours of ripe pear and fig intermingled with vanilla and hints of sweet oak spice. The finish is fresh with bright, crisp acidity.



ROAST CHICKEN WITH ROOT VEGETABLES



TINHORN CREEK GEWÜRZTRAMINER

BC VQA **\$14.99** 530675

This local Gewürztraminer is brimming with aromas and flavours of rose petal and lychee leading to a layered, mouth-coating palate. Expressive and aromatic, it finishes with notes of baking spices and a hint of citrus zest.



PAIRS WITH ROAST CHICKEN WITH ROOT VEGETABLES



LOUIS JADOT COUVENT DES JACOBINS BOURGOGNE PINOT NOIR

France **\$26.49** 341875

Aromas of red cherry and red berries framed by hints of spice greet the nose. The bouquet is echoed on the palate, with juicy cherry and red-berry flavours and hints of sweet spice and leather.



CREAMY AND RICH WITH BRIGHT ACIDITY



SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY

USA **\$21.99** 359505

This Sonoma Coast Chardonnay is bursting with aromas of apple, pear and white peach, accented by oak spice notes and a hint of butterscotch. It's creamy and rich, yet balanced with a bright acidity carrying flavours of apple, pear and lemon zest across the palate.

PAIRS WITH BUBBLY BEER
MACARONI AND CHEESE



AWARD-WINNING
LOCAL CRAFT BEER



**BRIDGE BREWING
NORTH SHORE PALE ALE**

Canada \$5.19 886747 650 ml

No longer a "local secret," this award-winning craft beer has a nose of caramel, light citrus and northwestern hops. The palate is big on flavour, with toasted malt, a hint of caramel sweetness and more hoppy notes.



**RAVENSWOOD VINTNERS
BLEND CHARDONNAY**

USA \$13.99 571489

"No wimpy wines." That's the motto of the Ravenswood Winery, and this Chardonnay is no exception. Richly textured, it displays notes of crisp apple, peach and nectarine, framed by a note of toasty oak spice.



BUBBLY BEER
MACARONI AND CHEESE



APPLE CRANBERRY
HAND PIES

PAIRS WITH APPLE
CRANBERRY HAND PIES



GERMAN SWEETIE



**G.A. SCHMITT NIERSTEINER
SPÄTLESE LATE HARVEST**

Germany **\$12.79** 262337
On the nose, expect notes of fresh lime, mineral and a slight floral hint. The palate reveals flavours of honey, candied peach and ginger ending in a medium-sweet, but balanced finish that lingers on the palate.



**DEWAR'S WHITE LABEL
SCOTCH WHISKY**

United Kingdom **\$20.99** 11130
Dewar's White Label offers a gentle bouquet of ripe pears, warm butterscotch, oak and just the slightest hint of smoke. It is delicate on the palate while offering hints of light malt sugar, pear, vanilla, honey and a touch of peat smoke.

celebrity profile



KASEY WILSON

Kasey Wilson is an award-winning food and travel writer, broadcaster and author. She is editor of *Best Places Vancouver* and her articles have appeared in *National Geographic Traveler*, *Bon Appetit* and *Gastronomica*. Wilson is executive producer and co-host of the "Best of Food and Wine Show" on AM650. The author of ten non-fiction books on travel and food, Kasey is a member of the judging panel for the World's 50 Best Restaurants.

AIR ANTONINI

EYE TO THE SKY, NOSE TO THE GROUND

If you need proof that we live in a global village, look no further than the wine bottle on your dining table. Today, top wine consultants have turned winemaking and viticulture into a global affair. Some call it the *glocalization* of wine, a combination of global and local, and there's no better example than Tuscan-born oenologist and international wine consultant Alberto Antonini. His particular set of finely honed skills has seen him swirling his glass on several continents with the goal of improving his clients' wines. As befits a globe-trotting winemaker, his education was equally diverse. Stints at the University of Florence in the early- and mid-'80s, as well as the Université de Bordeaux and later at the University of California in Davis, helped Antonini craft his Old-World-meets-New-World winemaking sensibilities. He is known as the man who put Argentine Malbec on the map when he and his friend, Antonio Morescalchi, had a hand in starting up Altos Las Hormigas winery,



Wine Consultant, Alberto Antonini

where only the Malbec grape is used. Besides his consulting work, Antonini maintains his own estate in Tuscany (Poggiotondo). Now he has brought his expertise to the Okanagan Valley, where he and his good friend and partner-in-wine, Chilean wine terroir consultant, Pedro Parra, are excited about what they can create in this glorious grape-growing region. Alberto's second love is jazz, which he enjoys on old-school vinyl, and perhaps jazz is a perfect analogy for Antonini's winemaking philosophy. He believes a wine is not about its price or

prestige, but about the expertise that goes into its making and the memory of wine that lingers in your mind, not unlike say, a great Sonny Rollins saxophone solo that riffs on tradition but then veers off to create something new and original.

HOW DO YOU DEFINE YOUR JOB AS A CONSULTING OENOLOGIST?

My goal is to help clients establish a style of wine that reflects their terroir and to make wines they like that have a sense of place.

“ His particular set of finely-honed skills has seen him swirling his consultant’s glass on several continents. ”

WHAT COUNTRIES ARE IN YOUR PORTFOLIO?

Italy, Argentina, Chile, Uruguay, USA, Canada, Australia and Armenia.

ARE THERE ANY WINE REGIONS WHERE YOU HAVEN’T WORKED BUT WOULD LIKE TO CONSULT ON?

Yes, Georgia [the country].

YOU AND TERROIR SPECIALIST PEDRO PARRA ARE CONSULTING IN THE OKANAGAN VALLEY. HOW DO YOU FEEL ABOUT THE OKANAGAN AND ITS PLACE IN THE GLOBAL WINE MARKETPLACE?

It’s an amazing terroir for making wines with elegance, energy and vitality. Producers need to be convinced that they have the ability to create world-class wines and to drop formulas that work in other regions like Bordeaux or Napa. We believe that the potential in the Okanagan is very high.

ARE THERE ANY PARTICULAR REGIONS IN THE WORLD THAT HAVE GIVEN YOU THE MOST CHALLENGING DIFFICULTIES?

Each region has its own difficulties. Nothing is easy when your goal is to make terroir-driven premium wines.

IS THERE AN ANTONINI STYLE?

Thankfully, there isn’t. If you recognize the wines I make, I would be doing my clients a disservice.

WHAT ARE YOUR THOUGHTS ON THE USE OF TECHNOLOGY?

Technology is important for making sound commercial wines that follow a recipe. It’s less important for premium wines, where you need to understand some simple principles.

THERE IS ALWAYS THIS BATTLE BETWEEN OLD WORLD AND NEW WORLD WINE THINKING. WHAT DO YOU THINK IS THE FUTURE OF CONTEMPORARY WINEMAKING AND DOES THAT INVOLVE STRIKING A BALANCE BETWEEN THE TWO?

Initially the New World was making wines for the market and then realized by doing that, you end up with no identity. The Old World had an identity for selling what it has been

producing for decades, yet they had difficulty developing a range of wines that were more commercial and would appeal to New World consumers. Now both the New World and the Old World are getting closer but they’re still different. I hope that the future will bring more consumer education. If wines are expressing their origin, you can learn about soils, climates, peoples, cultures and traditions. This is what makes people so passionate about wine, producers and consumers alike.

WHAT LED YOU TO THE DECISION TO WORK WITH MALBEC IN ARGENTINA INSTEAD OF THE PREVAILING GRAPES AND WINE OF THE TIME?

I was one of the first winemakers in Mendoza with a vision to save some of the fantastic old Malbec vines I came across. Sadly, at the time, Malbec was not considered capable of creating premium wine because it was abandoned in Bordeaux. Local producers got the idea they had to focus on Cabernet, etc. Thankfully, most producers have found their own identity with Malbec and the results are gaining global acceptance.

DO YOU FEEL ORGANIC AND BIODYNAMIC GRAPE GROWING IS GOING TO CHANGE WINEMAKING?

I prefer to focus on what I call traditional viticulture, the way people farmed before the arrival of synthetic chemicals and fertilizers. Winemaking is simple; you have to have the confidence to do very little.

YOU TALK ABOUT THE ENEMIES OF AUTHENTIC WINES? WHAT ARE THEY?

There are five:

- 1 Over-maturation of grapes.
- 2 Over-extraction during fermentation [macerating the grape must so long that fruit is submerged by tough tannins].
- 3 New barrels, because they add flavour and aromatics that overwhelm the wine.
- 4 The viticulturist who is using synthetic chemicals.
- 5 Winemakers who try to make wines that are speaking of him/her, not the place.

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“ Winemaking is simple; you have to have the confidence to do very little. ”

A SELECTION OF WINES FROM THE PORTFOLIO OF ALBERTO ANTONINI



CONCHA Y TORO CASILLERO DEL DIABLO CARMENERE

Chile **\$13.49** 153270

Once thought to be extinct, the Carmeneré grape resurfaced in Chile at the end of the 20th century. This wine has a nose of ripe berries and forest fruits with hints of coffee and toast. In the mouth, expect flavours of plum and blackberry with a note of spice and polished tannins.



RICH AND SPICY



TRAPICHE BROQUEL MALBEC

Argentina **\$13.79** 396218

This Malbec boasts aromas of plum and blackberry with notes of violets, earthy minerals and a touch of smoke. Rich and spicy in the mouth, it offers more notes of sweet blackberry and plum, finishing full with a balanced acidity.



SEGHESESIO SONOMA ZINFANDEL

USA **\$33.99** 428417

Dark and rich in the glass, this Zinfandel boasts aromas and flavours of raspberry, blueberry and a classic spicy, briary note. A small amount of Petite Sirah is added to honour century-old traditions and to provide colour and structure.

AN EXPRESSIVE ARGENTINIAN MALBEC



RENACER PUNTO FINAL MALBEC

Argentina **\$15.49** 455980

An expressive Malbec from Argentina, opening with a nose of dark berries, blueberry and cassis. The palate is loaded with fruit flavours of black cherry and jammy blackberry notes. Layers of spice and a touch of toasty oak are wrapped in a round mouth feel and a long finish.



LEYDA RESERVA SYRAH

Chile **\$12.49** 107987

This is an expressive, cooler-climate style of Syrah displaying a nose of dark fruit, pepper spice and a slight floral note. Fresh and juicy in the mouth, more spicy dark fruit notes emerge with good acidity and soft, sweet tannins.



AN IDEAL PAIRING WITH RARE RED MEAT



CONCHA Y TORO MARQUES DE CASA CONCHA CABERNET SAUVIGNON

Chile **\$18.99** 337238

A Chilean Cabernet that is a dark ruby in the glass with luscious aromas of dark cherry and blackberry intermingled with notes of cedar and smoke. The palate echoes the nose, showing concentrated flavours framed by firm tannins and a soft, silky texture. An ideal pairing with rare red meat.



Host WITH THE Most

MINI SESAME
CRAB CAKES



PAIRS WITH MINI SESAME CRAB CAKES



ELEGANT, CREAMY
TEXTURE



**RODNEY STRONG CHALK HILL
SONOMA CHARDONNAY**

USA \$22.49 275552

Rodney Strong is undoubtedly a Sonoma Chardonnay specialist. Barrel fermentation and stirring of the lees give this wine an elegant, creamy texture while maintaining some crispness. Enjoy flavours of golden apples and baked pie spices with a hint of minerality on the finish.



**TWIN ISLANDS
MARLBOROUGH
SAUVIGNON BLANC**

New Zealand \$15.49 534016

Twin Islands Sauvignon Blanc is a pale straw colour in the glass with aromas of tropical fruits, citrus zest and fresh herbs. The palate is fresh and intense, with flavours of grapefruit and more notes of fresh herbs balanced by a mouth-watering acidity.

PAIRS WITH SPICED BEEF EMPANADAS



SPICED BEEF
EMPANADAS



EVOLVED SPANISH
RED BLEND



**MONASTERIO DE LAS VIÑAS
GRAN RESERVA**

Spain \$17.49 618355

This evolved Spanish red blend evokes aromas of spicy fruit, vanilla and a hint of leather. In the mouth, layers of ripe fruit flavours lead to notes of sweet baking spices. Medium- to full-bodied, this wine still maintains a fresh texture with a long, dry finish.



**FINCA LAS MORAS
RESERVE TANNAT**

Argentina \$12.99 104018

Tannat is a grape variety historically grown in France, but has found modern-day success in Argentina. It has a youthful nose of blueberries, pepper spice, graphite and toasty oak. The palate reveals notes of dark fruit, oak, pepper and cooking spices framed by firm tannins.

WE ALL KNOW SOMEONE
THIS YEAR WHO ACHIEVED
SOMETHING EXTRAORDINARY.

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FOR THOSE WHO

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HAZELNUT
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HOST WITH THE **MOST**

FOR RECIPES, SEE INDEX ON PAGE 138

PAIRS WITH HAZELNUT GOUGÈRES



GREAT VALUE FROM FRANCE



CHAMDEVILLE BLANC DE BLANCS BRUT

France **\$12.29** 187740

This value-priced sparkling wine from France has aromas of toasted nuts, apple and pear with just a hint of honey. Fresh and creamy in the mouth, it has flavours of brioche, citrus and pear. The finish is fresh and lively.

LIGHT AND FLAVOURFUL



LOUIS LATOUR BOURGOGNE PINOT NOIR

France **\$22.99** 69914

A solid Pinot Noir from producer Louis Latour. It opens with a nose of tart red berries and sour cherry. Light and flavourful in the mouth, it shows more red berries with a savoury earthy note all wrapped in a fresh, balancing acidity.



PAIRS WITH MEDITERRANEAN SPINACH AND CHICKEN PYHLLLO BITES



MEDITERRANEAN SPINACH AND CHICKEN PHYLLO BITES



CHARLES AND CHARLES POST NO. 35 CABERNET SAUVIGNON SYRAH

USA **\$15.99** 114611

This red blend displays aromas of blackberry, currant and mocha with a hint of cigar box in the background. These flavours carry through to the medium-bodied palate, finishing with notes of mocha, toast and sweet vanilla.



GRAY MONK RIESLING

BC VQA **\$13.89** 321604

This local aromatic white is lemon-gold colour with a nose of tropical fruits and lime zest. Fresh and lively in the mouth, it has notes of citrus and apples with a zippy acidity balancing the fresh, clean finish.

PUCCINI'S *Deli*

HITTING OPERATIC ITALIAN DELI HEIGHTS

Tucked away on Lonsdale in North Vancouver, Puccini's is a gleaming, family-run Italian deli and specialty store, where you can shop, taste and learn. Run by the brother and sister team of Lino Pucci and Maria Calodey, the deli has been racking up rave reviews from those-in-the-know along with people who have stumbled upon this secret find for the first time.

Catering to our fondness for artisan cheeses, authentic charcuterie platters, and indulgent gift baskets for foodies, Puccini's offers everything you need to plan your holiday entertaining and gift giving this season. Pick up some cannoli and biscotti for the ultimate West Coast Italian feast!

We caught up with Lino at the deli to ask him a few questions:



Maria Calodey and Lino Pucci

HOW DID YOU GET INVOLVED IN THE DELI BUSINESS?

I've always been an entrepreneur, much like my father, who began a construction and real estate business from nothing, and so I knew I wanted to start a business of my own. My father advised me to find something I was passionate about and that happened to be food and specifically, specialty food products. I spent a year working at Cioffi's in Burnaby, and it was then that I knew I wanted to open an Italian deli. I guess you could say growing up in an Italian family, my sense of culture has always revolved around food, whether it be my mother's homemade salami or my father's homemade wine. Now my mother makes all the fresh pizza dough for our deli by hand every week, which is no mean feat.

WHAT THREE THINGS DO YOU THINK DISTINGUISH YOU FROM OTHER ITALIAN DELIS?

I would say personal service, quality and value for your money. We source the best ingredients. We stock over 180 cheeses, more than 100 salamis and olive oils and we simply carry items you can't find anywhere else, like our Parmigiano Reggiano that is aged for 48 months and made from the milk of red cows, a rare breed. Plus we make our own salami and sausages.

YOU ALSO HAVE A SUCCESSFUL GIFT BASKET PROGRAM.

Yes, Maria and my mother Mary craft gift trays (\$75 for the Movie Night snack pack) and baskets (from \$110) that are filled to the brim with Puccini's classics: olive oil, balsamic vinegar, pasta, pesto sauce, crackers, coffee and cookies. You really only pay for the ingredients, because there's no added costs for container or labour.

ARE PEOPLE READY TO MAKE THE TRIP TO THE NORTH SHORE FOR THE ITALIAN DELI EXPERIENCE?

Well, I learned working at Cioffi's that people came from all over to shop there. So I felt the North Shore was not such a long shot if you're offering great-quality products. Besides the neighbourhood locals, we have customers making the trip every week. I believe it's the personal service that they enjoy. I like to say we don't just sell salami, we help the customer to pair it with cheeses and suggest wines.

“ I guess you could say growing up in an Italian family, my sense of culture has always revolved around food. ”



Charcuterie platter for holiday entertaining.

PAIRS WITH A CHARCUTERIE PLATTER



RUFFINO CHIANTI

Italy \$13.99 1743

Ruffino is approachable and aromatic, with aromas of violets and bright cherry fruit flavours. It finishes fresh and fruity, with flavours of spicy, wild cherry and a hint of hazelnut. It pairs well with a variety of meat and cheese dishes.



MASI MODELLO BIANCO

Italy \$13.49 564674

Modello Bianco is crafted from a blend of Pinot Grigio and other indigenous grape varieties. On the nose, notes of pear, citrus and white flowers lead to a fresh and fruity palate with flavours of pear and apple.





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*“Full-bodied, yet
bright and fresh”*

- JamesSuckling.com

TENUTA SETTE PONTI

Crognolo IGT Toscana 2012
+392514

*“Richly layered, colored,
perfumed and sculpted”*

- JamesSuckling.com

TENUTA SETTE PONTI

Oreno IGT Toscana 2012
+604843

*“fine, beautiful,
racy and refined”*

- JamesSuckling.com



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IS THERE ANY SPECIFIC CUSTOMER MEMORY THAT STANDS OUT?

One that sticks with me, is a customer who comes in every Friday to buy the pizza dough my mother makes along with items to top it. One Friday, to show my appreciation, I told him the pizza dough and a few other things were on me, but he refused. He then went on to thank me instead, saying that his kids were at university and he and his wife didn't see them as frequently, but every Friday they have a pizza night with food from our deli, and it brought his family together each week. For him, his family, food and the deli are intertwined. In a way, this deli is what keeps our family together too, since my sister and I are here running the business every day. In the end it's all about food, family and enjoying life.

Puccini's Deli
 2027 Lonsdale Ave, North Vancouver
 604.985.6328



The perfect host or housewarming gift.

WRAP-UP WITH A GIFT BASKET



 **00**
LAMARCA PROSECCO
 Italy \$16.49 327182

This Prosecco opens with aromas of citrus, honey and white flowers on the nose. The palate is fresh and clean, with flavours of ripe lemon, green apple and notes of grapefruit framed by mineral undertones. The light finish is refreshing and crisp with a lively effervescence.



 **00**
TOMMASI AMARONE CLASSICO
 Italy \$52.99 494393

This rich yet elegant Amarone opens with aromas of dark berries, bitter chocolate and ripe plums. Full bodied in the mouth it displays refined flavours of cherry and stewed plum with a long, layered finish. It is an excellent pairing for savoury, hard cheeses like Parmigiano Reggiano.

HOT HOT HOT HOT HOT



MONTESOR AMARONE

Italy **\$36.99** 855759

This Amarone has intense aromas of stewed plums and blackberry jam with hints of clove. It's full and rich in the mouth, with more spicy plum, blackberry and black cherry flavours on the long, smooth finish.



DIPLOMÁTICO RESERVA EXCLUSIVA

Venezuela **\$48.49** 807495

This is an elegant and complex sipping rum, carefully crafted from the purest of sugar cane honeys. It has a complex nose of maple syrup, orange peel and brown sugar. The palate delivers notes of sweet toffee with a seductive and elegant finish.



BLEASDALE MULBERRY TREE CABERNET SAUVIGNON

Australia **\$15.49** 45096

The Mulberry Tree Cabernet Sauvignon opens with a nose of mixed berries and dark chocolate with hints of violets. In the mouth, the palate is smooth with flavours of blackcurrant and notes of spicy oak.

Don't miss a chance to try these very hot choices for a cool season!



VERSO ROSSO SALENTO

Italy **\$17.99** 65565

This full bodied and luscious wine is crafted using a small portion of “appassimento” or raisined grapes. It offers aromas of dried red fruits with notes of plum. The palate has flavours of red plum and Morello cherries with hints of spice on the long, smooth finish.



BRUICHLADDICH SCOTTISH BARLEY THE CLASSIC LADDIE

United Kingdom **\$64.99** 368456

Made from 100 percent Scottish barley, this single malt has a nose of freshly cut flowers, with hints of caramelized fruits, lemon drops and honey. The palate is refined and refreshing, opening with sweet oak and barley flavours that evolve into notes of brown sugar and sweet malt.



NEW AMSTERDAM VODKA

USA **\$21.29** 694406

New York's original name was New Amsterdam. This vodka, made from the finest quality grains, is five times distilled to remove impurities, and then filtered three times to create a soft finish. It's excellent in cocktails.



Holiday SEMIFREDDOS



CANDY CANE AND
DARK CHOCOLATE
SEMIFREDDO

PAIRS WITH CANDY CANE AND DARK CHOCOLATE SEMIFREDDO



THE GLENDRONACH ORIGINAL 12-YEAR-OLD SHERRY CASK

United Kingdom \$63.99 132969

This single malt is matured in a combination of the finest PX and Oloroso sherry casks. The nose offers aromas of sweet, creamy vanilla with hints of ginger. The palate is rich and smooth, with notes of rich oak and sherry leading to flavours of soft fruits and raisins.

FESTIVE CANDY CANE FLAVOURS



MCGUINNESS PEPPERMINT SCHNAPPS

Canada \$18.49 31690

McGuinness Peppermint Schnapps is water-white and viscous in the glass, with intense peppermint aromas of sweet candy cane. It is sweet on the palate with lots of festive candy cane flavour and a slightly warming finish. An excellent addition to hot chocolate.



PAIRS WITH WHITE CHOCOLATE, RASPBERRY AND RUM-SOAKED CITRUS SEMIFREDDO



WHITE CHOCOLATE, RASPBERRY AND RUM-SOAKED CITRUS SEMIFREDDO



A LOCAL SWEETIE



WHISTLER LATE HARVEST CHARDONNAY

BC VQA \$17.29 197244 375 ml

This late harvest Chardonnay is rich and viscous in the glass with a pronounced nose full of tropical fruits and green apple. Sweet pear and honey flavours envelop the palate, all balanced by a nice acidity.



CARAMEL, RAISIN AND VANILLA NOTES



HARVEYS BRISTOL CREAM

Spain \$16.49 215483

Created in the 1860s, Harveys Bristol Cream is a blend of Fino, Amontillado, Oloroso and PX sherries. The nose reveals festive notes of orange rind and caramel, leading to a palate of sweet raisin, vanilla bean, toasted caramel and toffee. Serve well-chilled.

THIS IS OUR TIME



40% alc./vol. 750 mL

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SALTED CARAMEL BRITTLE SEMIFREDDO WITH WARM FUDGE SAUCE

PAIRS WITH SALTED CARAMEL BRITTLE SEMIFREDDO WITH WARM FUDGE SAUCE



EXOTIC MARULA FRUIT CREAM LIQUEUR



AMARULA
South Africa \$21.49 342246
Amarula is made using hand-picked marula fruit fermented under conditions similar to wine. The marula wine is then double-distilled and aged in small oak barrels for two years. Blended with fresh dairy cream, it has notes of vanilla and toast as well as hints of chocolate and caramel.



COLLINGWOOD TOASTED MAPLEWOOD MELLOWED WHISKY

Canada \$29.49 352351
Collingwood Canadian whisky has an expressive nose, with notes of dried dark fruits, sweet peaches, fruity-sweet pipe tobacco and notes of spicy rye. It's luscious and rich in the mouth with touches of vanilla, caramel and candy, all leading to a long, lingering peppery glow.

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Giardino

RESTAURANT

Umberto Menghi loves to feed people as if he were feeding himself. If there was nothing else you could say about one of Vancouver's most recognized personalities, that statement would be enough. His food is fresh, healthy and local, with strong Italian and Mediterranean influences.

Menghi is Tuscan by birth. His culinary studies began at age 16 in Rome.

After working in London and Paris, he found himself in Montreal, Canada in 1967. It was a move to Vancouver in 1969 that brought him to his permanent home.

Only a few years later, he opened the beloved Il Giardino, at the corner of Hornby and Pacific Streets. During his 38 years running Il Giardino he welcomed royalty, politicians and celebrities, as well as dedicated guests. Il Giardino's charming yellow house, with its classic Tuscan-inspired decor and secluded garden patio, was a Vancouver landmark.

Undoubtedly, when Menghi closed his flagship restaurant in 2013, the city mourned its loss. While his two other restaurants, Trattoria and Il Caminetto (both in Whistler), were still there to serve up Menghi's mouth-watering Italian cuisine with top-rate service, it just wasn't the same.

A mere two years later, the rumours became reality. Il Giardino was back.



Umberto Menghi

Located on Hornby Street, just a few steps away from its predecessor, it is named simply Giardino.

It seemed Umberto Menghi, the consummate host, couldn't stay away.

"I took one year off for myself," he admits.

When he secured the new location, he had a vision for it. "I felt the energy. I like this street; people walk along here and live here. I knew what I was going to do."

There was also a space for Giardino's namesake garden. He ensured it would be the perfect backdrop by sitting and watching the sun set one

night. That was when he became entirely convinced this was the place.

The interior doesn't stray far from what you'll remember from down the street. Menghi didn't feel the need to change what worked and what he prefers.

Certainly, it has an airier feel, with its open concept and vaulted ceilings, but the decor remains true. Menghi maintains the warm Tuscan colours and soft lighting. He insists the combination is designed to make everyone look good – to make the skin glow, even on grey Vancouver days.



DAENNA VAN MULLIGEN

Daenna Van Mulligen is a Vancouver-based wine journalist, international wine judge, accredited sommelier, speaker and the publisher of *winediva.ca* and *winescores.ca*. She is a regular contributor to *Vines Magazine*, can be heard weekly on Tasting Room Radio (aired on stations throughout BC and Alberta) and has been published in numerous local and internationally distributed publications.

FOR RECIPES, SEE INDEX ON PAGE 138

“

At the heart of it all, Giardino is the story of a man who loves to entertain and nourish people.

”

His artwork and cherished photos (including one of him with Bill Clinton and another with Luciano Pavarotti) alongside farmhouse decor and white tablecloths, doesn't deviate.

An eye-catching, glass-encased wine cellar dominates one wall, and there is another in the bar. The bar/lounge, as before, sits just to the right of Giardino's entrance, albeit a modernized version with windows opening onto Hornby Street.

What does stand out is the facade. It's sleeker than the old yellow house on the corner – but just as welcoming. A bold red awning rolls out from the brick building and dark planters add welcome greenery and privacy. Behind the planters sits a narrow sidewalk patio, which boasts a decidedly more urban ambience than the larger private garden at the rear of the dining room. Additionally, the kitchen is completely open.

At the heart of it all, Giardino is the story of a man who loves to entertain and to nourish people. The word “passion” peppers his sentences. Everyone who has worked with him has needed to be as passionate about food and wine as he is.

His customers certainly are. His menu is still 80 percent true to the original one developed 40 years ago. “A lot of people don't read the menu, they know what they want,” he notes.



**ROASTED SABLEFISH WITH CRUSTED
HORSERADISH OVER LAMB RAGOUT**

For others, who, like Menghi want to eat with the seasons, his daily “Chef's Suggestions” are exactly that.

While the location has changed, the man, the menu and the service have not. It seems, based on a full house since opening in the summer of 2015, neither have diners.

After decades of teaching, travelling and feeding people, Menghi seems content to dive back in rather than retire...“It's not about money now, it's about doing what is best.”

*Giardino Restaurant
1328 Hornby Street, Vancouver
604.669.2422*

PAIRS WITH ROASTED SABLEFISH
WITH CRUSTED HORSERADISH
OVER LAMB RAGOUT



BATASIOLO BARBERA D'ALBA

Italy **\$13.29** 311555

Italy's Barbera grape is high in acidity and low in tannins. Batasiolo's has a pronounced nose of blueberry and raspberry with a hint of earthiness. In the mouth, it is medium bodied with flavours of cooked dark fruits framed by fine tannins and a juicy finish.



KONO SAUVIGNON BLANC

New Zealand **\$14.99** 58032

Kono is a well-priced Kiwi Sauvignon Blanc with expressive aromas of citrus and tropical fruits. Light and fresh in the mouth, it boasts flavours of gooseberry, citrus, passion fruit and grapefruit, all wrapped in a zippy, balancing acidity.



SPAGHETTINI AL FRUTTI DI MARE

PAIRS WITH SPAGHETTINI
AL FRUTTI DE MARE



**FOLONARI PINOT GRIGIO
DELLE VENEZIE**

Italy **\$13.99** 229542

This Pinot Grigio is vinified in stainless steel and presents a pale yellow colour in the glass, while offering a fragrant, fresh bouquet on the nose. Dry and crisp, with an elegant background of green apples and a clean finish, it is perfect for special occasions or everyday get-togethers.



MONTE DEL FRÀ BARDOLINO

Italy **\$16.99** 283648

Bardolino is based on the same grapes as Valpolicella and Amarone, but is vinified in a much lighter-bodied style. Notes of strawberries and raspberries framed by hints of spice are present on both the nose and palate. Light, juicy and refreshing, it is best served slightly chilled.

“
I felt the energy.
I like this street;
people walk
along here and
live here. I knew
what I was going
to do.
”



APPLE TARTE TATIN

PAIRS WITH APPLE TARTE TATIN



**BOTTEGA PETALO
IL VINO DELL'AMORE
MOSCATO**

Italy \$16.29 580993

Produced by the Bottega family, this delicately sweet, sparkling Moscato has pronounced aromas of roses framed by notes of apricot and peach. On the palate, it has a pleasant sweetness, with candied apple and sweet peach flavours. It has a lovely persistent mousse and a long finish.



**LONETREE GINGER
APPLE CIDER**

Canada \$9.99 777631 6 x 355 ml

Crafted from apples sourced from an old-growth orchard rooted deep in the Okanagan Valley, Lonetree is a dry and refreshing style of cider with an added zesty kick of real ginger. An exotic and lightly spicy cider experience.

HATS OFF TO

Nightcaps



THE PERFECT WAY TO END A PERFECT EVENING

It's that point in the evening where things are winding down, but you're not quite ready to say goodnight. In other words, it's time for a nightcap.

A nightcap is an alcoholic beverage that's designed to warm you up as you say farewell to the day, just like the medieval sleeping hat for which it is named.

What a nightcap should not be is a cocktail. The rattle of ice cubes in a shaker announces that the evening has just begun, not that it is almost over. Nor should a nightcap be "one more" of whatever you've been drinking all night, otherwise it's far too easy to have yet another. And another. Instead, it should be something that works as a period at the end of a sentence, something to announce, yes, the evening is done. Full stop.

In essence, what you're looking for in a nightcap is something that's warming, comforting and a little bit sweet, something that settles the stomach, and something that has probably been aged in oak. Here are just a few options.



In essence, what you're looking for in a nightcap is something that's warming, comforting and a little bit sweet...



LIQUEURS

Historically, liqueurs were created to be digestifs, typically brewed from bitter medicinal herbs then sweetened to make them palatable. So it makes sense that liqueurs make for good nightcaps. Herbal liqueurs – true digestifs, like Bénédictine and Chartreuse – are classics for a reason. Cream liqueurs are pure comfort in a glass. Citrus flavours, such as limoncello, Cointreau and Grand Marnier, are sweet palate cleansers. And dark flavours, including chocolate, coffee and salted caramel, are like the liquid form of the truffles served at the end of a fine meal.

FORTIFIED WINES

A fortified wine is one that has had spirits, usually brandy, added to it. Traditionally, this was done to preserve the wine on long ocean voyages. Today it's done simply because it's delicious. Fortified wines are intensely flavourful, with a rich, almost viscous mouth feel. They are higher in alcohol than table wines, typically 16 to 20 percent alcohol by volume (ABV), but significantly lower than spirits, which are usually 40 percent ABV. Some, such as vermouth, have herbs and spices added to them.

Others are aged for long periods in oak, picking up glorious notes of dried fruit, chocolate and spice. Look for port, especially tawny or late-bottled-vintage styles, as well as aged sherries, vermouth, Madeira, Marsala and Vin Santo.

WHISKIES

Really, is there any time that isn't right for enjoying the "water of life"? The difference is in the style: before dinner, you want a lighter, brighter flavour; afterwards, a darker, richer, smokier one is ideal. Bourbon and rye are popular choices right now, but you can't go wrong with a traditional single malt. These whiskies are made from malted grain, typically barley, at a single distillery, usually in Scotland. Look for something with a bit of age on it for more voluptuous flavours. If you like the smoky taste of peat, consider a whisky from the islands, especially Islay; if you prefer something sweeter, with flavours of nuts, dried fruits, heather and spice, look to Speyside or the other regions.

OTHER SPIRITS

Brandy and cognac have long been considered classic after-dinner spirits, their soft flavours of dried fruits and

baking spices are ideal for wrapping up a long day. But rum and tequila can also make lovely slow sippers, especially if they've been aged in oak for a while. Aged rum, for instance, can offer a huge range of flavours, including butterscotch, tropical fruits, spices, nuts and tobacco. And forget the shots – añejo tequila, which has to be aged at least a year in barrel, is a luxurious spirit, to be sipped, with complex flavours that can range from herbaceous to caramel, cocoa, black pepper and smoke.

SPECIAL COFFEES AND TEAS

For some people, the only way to end a long day is with a hot beverage, a cup of coffee or tea or even a comforting cocoa. For them, the special coffee is the ideal nightcap. The classic is the Irish Coffee, made with Irish whiskey, a sugared rim and a float of heavy cream. But there are almost endless variations on the theme, including Spanish coffee (coffee liqueur and brandy) or a Monte Cristo (coffee and orange liqueurs). Frankly, you can just take your favourite liqueur and add it to your cuppa joe – cream liqueurs are ideal for this. Make it decaf if you're worried about losing sleep.

Be Freixenet CAVA



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Art de Vivre





AGED THREE TO FIVE YEARS



BRUGAL RON AÑEJO RUM

Dominican Republic \$21.59 468736
Made from rums that have been aged three to five years in used whisky barrels, this rum is full of dark caramel, brown sugar and toffee notes, brightened with a hint of pepper and just a hint of vanilla.



GREAT TASTE
GREAT VALUE



GRAHAM'S LATE BOTTLED VINTAGE PORT

Portugal \$22.59 191239
LBV – Late Bottled Vintage – ports can be fantastic deals compared to true vintage ports, and offer many of the same rich flavours. This one has intense aromas of dark red fruit, with hints of mint, pepper and minerality on the palate.

TWENTY-SEVEN SECRET HERBS AND SPICES!



BÉNÉDICTINE B & B

France \$31.49 20024
Aged cognac is added to the traditional herbal liqueur to create a drier, more structured sipper. It's aromatic on the nose, with the complex notes of 27 secret herbs and spices, and has a pleasantly honeyed flavour on the palate.



LAPHROAIG 10-YEAR-OLD WHISKY

United Kingdom \$72.89 135210
This single malt whisky from Islay is almost synonymous with peat and smoke, but there's a lot more going on here. A savoury, seaweedy note is balanced by a lovely sweetness and, of course, all those beautiful charred aromas.



BUTTERSCOTCH, TOASTED NUT AND MILK CHOCOLATE FLAVOURS



CRIOILLO CHOCOLATE SEA SALTED CARAMEL

Canada \$17.49 512012 375 ml
All your favourite flavours in one glass! Nicely balanced and not too sweet, this silky liqueur has appealing flavours of butterscotch, toasted nuts, milk chocolate and just a hint of sea salt.



AGED IN FAMOUS LIMOUSIN OAK



RÉMY MARTIN VSOP FINE CHAMPAGNE COGNAC

France \$82.99 4101
This fine champagne cognac is blended from eaux-de-vie that have been aged at least eight years in Limousin oak. Expect aromas of apricots, peaches, wildflowers and vanilla, a silky texture, and a lovely honeyed flavour on the palate.

HOW TO SERVE IT

A nightcap is as much about the ritual of the evening's final drink as it is about the drink itself. And that means you need the proper glassware and accoutrements, and more so for certain libations than others.

SHERRY, PORT AND LIQUEURS

While sherry and port are fine served in small wineglasses, liqueurs should always be served in dainty liqueur glasses, unless, of course, you're adding them to a special coffee.

WHISKY

If you like your whisky on ice, a rocks glass is ideal; however, if you prefer it neat, it's wise to invest in a set of Glencairn glasses, which are designed to enhance the complex aromas of the spirit without emphasizing the alcohol burn. A small glass pitcher for water is also a good idea; adding a drop or two of H₂O will release the whisky's fragrance.

BRANDY AND COGNAC

A snifter is the classic receptacle, but its design of big bowl and narrow mouth actually works as a chimney to direct alcohol fumes to your nose, obliterating any delicate nuances. A better choice is Riedel's specially designed cognac glass, which has a fluted rim that makes the most of the spirit's most subtle aromas.

HOUSE WHISKY OR BRANDY

Consider investing in a set of crystal or cut-glass decanters. They won't really do anything to improve the flavour of the drink, but they will look magnificent on your home bar.

SPECIAL COFFEES

These, of course, cry out for glass Irish-coffee mugs – you need something sturdy enough that it won't crack when hot liquid is poured into it.

THE NEW Chocolate BAR

These sweet treats make the perfect gift, wrapped up alongside a bottle of something delicious.





IT'S A DRINK.

AND A SNACK.

The Smirnoff Caesar.

WHAT'S INSIDE:

- 1.5 oz SMIRNOFF®
- 4 oz Clamato Juice
- .5 oz Worcestershire Sauce
- .25 oz Hot Sauce
- Pinch salt + pepper
+ celery salt (as desired)
- Lemon or lime slice

HOW TO MIX IT:

Pour all your ingredients over cubed ice in a highball glass and stir really well. Sip and enjoy.



the bar.com

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SMIRNOFF

#THISISHAPPENING

PAIRS WITH MILK CHOCOLATE PRETZEL BARS



BOWMORE 15-YEAR-OLD DARKEST WHISKY

United Kingdom **\$92.99** 503649
This 15-year-old Islay single malt has a nose of smoke and sherry leading to aromas of raisins, chocolate and a hint of caramelized nuts. The palate reveals flavours of berry and forest fruits with notes of nuts, treacle and chocolate all wrapped up in a wisp of Islay smoke.



SPICES SOURCED FROM ACROSS THE GLOBE



TIA MARIA

United Kingdom **\$21.99** 630913
Tia Maria is a coffee liqueur crafted with an infusion of natural vanilla, fresh-roasted Jamaican coffee beans, a secret blend of 27 herbs and spices sourced from across the globe, and a touch of Jamaican rum. It can be enjoyed on its own or mixed in a variety of cocktails.

PAIRS WITH FESTIVE FRUSTINGO BARS



ST-RÉMY XO BRANDY

France **\$26.29** 557108
St-Rémy XO brandy is rich amber in the glass with a nose of delicate wood and vanilla, evolving into aromas of ripe fruit, jam and honey. A delectable and rich palate reveals flavours of gingerbread, candied apricots and dates with a hint of nuttiness.



AROMAS OF RIPE PLUMS AND CHERRIES



GRAHAM'S SIX GRAPES RESERVE PORT

Portugal **\$24.49** 208405
This Reserve Port is blended in the style of a young vintage port. Expect generous aromas of ripe plums and cherries with dark chocolate notes. Intense and complex fruit flavours on the palate with good structure lead to a long, lingering finish.



DELICATE HAZELNUT FLAVOUR



FRANGELICO LIQUEUR

Italy **\$22.99** 169441
Frangelico liqueur is crafted from Tonda Gentile hazelnuts grown in Italy. It has intense aromas of toasted hazelnuts and a rich mouth feel. The pronounced yet delicate hazelnut flavour is framed by notes of vanilla and dark chocolate.



PAIRS WITH WHITE CHOCOLATE BARS TWO-WAYS: TROPICAL FRUIT AND ROSEMARY BARS / STRAWBERRY ALMOND BARS



DRAMBUIE

United Kingdom **\$34.49** 1867
Drambuie is the result of infusing a unique blend of aged Scotch whisky with a secret combination of spices, Scottish heather, honey and herbs. Its origins can be traced to a secret recipe created for Bonnie Prince Charlie by his Royal Apothecary in the 18th Century. Try it in a Rusty Nail cocktail.



SPICY RYE DANCES WITH MAPLE



SORTILÈGE MAPLE WHISKY LIQUEUR

Canada **\$28.49** 169961
This unique marriage of Canadian whisky and maple syrup is viscous and golden in the glass. Aromas of maple syrup intermingle with notes of oak, spicy Canadian rye and spice. Sweet and syrupy in the mouth, more flavours of oak and spicy rye dance with the maple.



EXCELLENT ON ICE CREAM!



PHILLIPS BUTTER RIPPLE SCHNAPPS

USA **\$19.49** 888412
Butter Ripple Schnapps exudes aromas of butterscotch and praline, leading to a smooth, creamy palate with flavours of caramel and nuts. While this liqueur has a rich butterscotch taste, it is not overly sweet or cloying. An excellent addition to ice cream.

Bordeaux COMES TO BC



Château Branaire-Ducru, Saint-Julien-Beychevelle

UNION DES GRANDS CRUS DE BORDEAUX

British Columbia loves Bordeaux. Anchored by BC Liquor Stores' Bordeaux Release in the early fall, and supported by a diverse selection of vintages carried year round, the category is becoming more interesting every day. On January 28, 2016, another element will be added to the Bordeaux mix, as we welcome the Union des Grands Crus de Bordeaux (UGC) to Vancouver.

The UGC was founded in 1973 by a group of Bordeaux Châteaux that were aligned in their quality-conscious thinking and belief that, as a group, they could promote the top wines of

Bordeaux more effectively than on their own. Today, members include many Classified Growths (Cru Classé) from the Médoc, Pessac-Léognan and St-Émilion, as well as leading producers from Pomerol. Among many other great houses, the Union counts among its ranks such prestigious Châteaux as Smith Haut Lafitte, Canon La Gaffelière, Beychevelle and Pichon Baron. The UGC organizes the famous "en primeur" tastings every year in Bordeaux, where journalists and buyers (such as BC Liquor Stores) are able to taste barrel samples of the most recent vintage. It is from these tastings that the first point scores are awarded and commitments are made by a group of international retail buyers and importers. "En primeur" takes place in the early spring, and is limited to members of the wine trade. Typically, BC consumers

would have to wait until the wines are released to try them, but in 2016, that will change. Luckily for trade and consumers around the world, UGC members also organize tasting tours. In 2016, they will be visiting 10 cities with their wines, and Vancouver is on the list!

Château owners and directors will be showcasing their 2013 vintage, which is scheduled to be released in BC Liquor Stores next fall. For the first time on a large scale, Bordeaux lovers will be able to evaluate the vintage before it arrives and, depending on availability, attendees will be able to reserve their favourite wines and pick them up in October. Just as exciting as trying the wines is meeting the people behind them. Château owners and directors will be pouring their own products and will be available to answer your questions. Maybe you have a favourite wine and



BARBARA PHILIP

Barbara Philip, Master of Wine, is the Category Manager responsible for selecting European wines for BC Liquor Stores. Barbara has a long history working as a sommelier and wine educator and in 2007 became the first Western Canadian to achieve the Master of Wine designation. Barbara also works as a freelance lecturer, radio columnist and wine judge with her company Barbariain Wine Consulting.

“ Château owners and directors will be showcasing their 2013 vintage, which is scheduled to be released in BC Liquor Stores next fall. ”

you’ve always been curious about the factors (climate, soil, location) that make it special. Perhaps you want to talk to several Château owners about the latest trends in winemaking, or learn the difference between “Left Bank” and “Right Bank” in terms of flavour and structure. Can you distinguish the Cabernet-based wines from the Merlots? Keep a lookout also for a small selection of crisp, dry whites and luscious Sauternes. This is the chance to expand your knowledge and, ultimately, increase your wine-drinking pleasure. In turn, the Bordelais will be interested to hear your comments, as BC wine drinkers can provide insights into our increasingly important market.

The tasting will be in a “walk around” format so attendees can taste and chat with the various Château representatives at their leisure. It is set for Thursday, January 28th from 6:30 p.m. to 9:00 p.m. at the Fairmont Pacific Rim. For ticket information, visit bcliquorstores.com.

As you can see from the list here, we are lucky enough to welcome some of the very finest Châteaux to Vancouver.

Don’t miss out on this exciting and unique opportunity!

ATTENDING BORDEAUX CHÂTEAUX*

PESSAC-LÉOGNAN

- Château Corbonnieux
- Domaine de Chevalier
- Château de Fieuzal
- Château de France
- Château Latour – Martillac
- Château Malartic – Lagravière
- Château Olivier
- Château Smith Haut Lafitte

SAINT-EMILION GRAND CRU

- Château Canon-La-Gaffelière
- Château La Couspaude
- Château La Dominique
- Château Villemaraine

POMEROL

- Château Beauregard
- Château Le Bon Pasteur
- Château Clinet
- Château Gazin
- Château La Pointe

MOULIS-EN-MÉDOC

- Château Chasse-Spleen
- Château Maucaillou

HAUT-MÉDOC

- Château Beaumont
- Château de Camensac
- Château Citran
- Château Coufran
- Château La Lagune
- Château de Lamarque

MÉDOC

- Château La Tour de By

MARGAUX

- Château Angludet
- Château Malescot Saint-Exupéry
- Château Marquis de Terme

SAINT-JULIEN

- Château Beychevelle
- Château Branaire-Ducru
- Château Lagrange
- Château Langoa Barton
- Château Léoville Barton
- Château Léoville Poyferré

PAUILLAC

- Château d’Armailhac
- Château Clerc Milon
- Château Lynch-Moussas
- Château Pichon Baron

SAINT-ESTÈPHE

- Château de Pez
- Château Phélan Ségur

BARSAC

- Château Coutet

SAUTERNES

- Château de Fargues
- Château Lafaurie-Peyraguey
- Château Suduiraut

*List accurate at time of printing. Subject to change.



experience **Bordeaux** 2013 in Vancouver

Don't miss your opportunity to meet the owners of over 40 Châteaux and experience an exclusive advanced tasting of 2013 Bordeaux.

A great gift for the wine aficionado on your list.



January 28, 2016

See bcliquorstores.com for ticket details.

To receive monthly updates and exclusive special announcements please subscribe at bcliquorstores.com/e-news.

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UNION DES
Grands Crus de Bordeaux

CONSULTANT'S CHOICE

our experts share their favourites



"I enjoy establishing new relationships with customers, getting to know their tastes and anticipating their needs."

JO-ANNE POTTER
WSET Level 2 Intermediate
Langley



BRIDLEWOOD PASO ROBLES CABERNET SAUVIGNON

USA \$15.49 425082

From the warm and toasty Paso Robles region comes this highly quaffable Cabernet. It is medium bodied and easy to drink, with soft, ripe tannins, lots of dark fruit flavours and a gentle, spicy finish.



WRITERS TEARS POT STILL IRISH WHISKEY

Ireland \$58.99 209544 700 ml

This Irish whiskey is triple distilled and matured in American oak (bourbon) barrels. It has soft caramel flavours, with oak-spiced notes of ginger and citrus peel leading to a perfumed honey accent. Enjoy!



"It's a privilege to work in this industry. I appreciate it every day! The people I work with and the customers I work for always give me a reason to excel at what I do and put a smile on my face."

BILL MURPHY
WSET Level 3 Advanced
Nicola Station, Port Coquitlam



VISTALBA CORTE C MALBEC CABERNET SAUVIGNON BONARDA

Argentina \$20.49 12070

This Malbec-Cabernet Sauvignon blend with a touch of Bonarda is intense purple in colour and brimming with plum, black cherry, crème de cassis and blueberry. Coffee and chocolate hints are joined by sweet spice, grippy tannins and a long, lush finish. Bring on the beef!



GLENFARCLAS 17-YEAR-OLD SCOTCH WHISKY

United Kingdom \$114.99 134270 700 ml

This whisky is tailor-made for lovers of everything brown. Creamy toffee, sweet honey, rich brown sugar and caramel are accented by wafts of vanilla-scented smoke. There is a suggestion of peat on the nose, but it does not reveal itself on the palate.



"Sharing with my customers the hidden gems revealed within this ever-changing world of wine and spirits is the most rewarding and enjoyable part of my job."

CINDY GRAY
WSET Level 3 Advanced
Dunbar, Vancouver



RON MATASELEM 15-YEAR-OLD SOLERA GRAN RESERVA

Dominican Republic \$42.99 464222

This tasty rum offers sweet aromas and flavours of vanilla, toasted sugar and toffee touched with banana notes. The palate is silky, smooth and rich. It's perfect served neat or over ice, but is also delicious in a cocktail. It certainly has earned every medal that it has won. Excellent value!



GÉRARD BERTRAND SAINT CHINIAN SYRAH MOURVÈDRE

France \$22.99 251470

This enticing wine offers savoury, garrigue aromas and flavours with black fruit and sweet spice. The palate is full and bold with soft, supple tannins. Another terrific wine by Gérard Bertrand, a notable producer from the Languedoc-Roussillon. Enjoy!

Product Consultants are available at the 22 Signature BC Liquor Stores and three BC Liquor Stores (Dunbar, Caulfeild and Peninsula Village) across the province to assist with your shopping and to provide you with in-depth information on the world of beverage alcohol. Trained by the Wine and Spirits Education Trust (WSET), they're extremely knowledgeable about wine, spirits and beer as well as what is available in our stores. From tips on what to serve or how to store that bottle of wine, they're available to help you!

BAR



KAITLYN STEWART

“ I’ve never worked in a place where I’ve had so much access to fresh produce and ingredients. It makes me excited about what I do. ”

KAITLYN STEWART ROYAL DINETTE

The bar is just another stage for Royal Dinette bar manager Kaitlyn Stewart. Her years of acting and dance have made her very comfortable in front of an audience. After all, when you’re behind the wood, everyone is watching your every move.

Stewart’s acting career helps her maintain a rosy outlook – even on a bad day, she can turn it on. To prove her point, she rolls up a sleeve to display a tattoo on her arm, “PMA, positive mental attitude,” she smiles. “It’s a bartender’s greatest ability – to stay positive.”

You can be assured Stewart has that, in spades.

Her ability to take direction has also been paramount to her success. Stewart cultivated her trade on the fly: She learned speed in nightclubs, fine dining exposed her to wine, and now, at Royal Dinette, she has become increasingly educated about the local craft brews served on tap.

Stewart’s family is from the West Coast, but she grew up in Ontario. Her father, who was in the restaurant business, moved his family east for work. She returned to Vancouver in 2007 after receiving her Bachelor of Fine Arts in Film and Television from York University. Stewart was a member of the



Canadian National Hip Hop Team and Canadian National Tap Team, and she is still enchanting people in front of the camera, in commercials.

After jobs in several Vancouver and Burnaby establishments, Stewart hit it big as bar lead at Boulevard Kitchen & Oyster Bar in the Sutton Place Hotel. She trained under previous Bar Star Justin Taylor, who, she says, is “incredible and honest – just a great guy in general.”

When the opportunity at Royal Dinette came her way, Stewart made the move to work under one of Vancouver’s top female bartenders, Wendy McGuinness. “Wendy has a wealth of knowledge. It’s been great working under such [strong] male and

BUCK STOP

1½ oz (45 ml) cinnamon-infused Jim Beam¹
1 oz (30 ml) lemon juice
1 oz (30 ml) cranberry-orange simple syrup²
1 egg white
2 dashes orange bitters
cinnamon and sugar, to dust top
cinnamon sticks and cranberries, for garnish

Combine all ingredients in a mixing glass (except cinnamon and sugar) and shake without ice. Add ice and shake again after egg white has been emulsified. Fine strain into a coupe glass. Dust top with cinnamon-sugar mixture and, using a kitchen torch, carefully brûlée top of drink. Garnish with cinnamon sticks and cranberries, if desired.

¹ SKU 21378

Place 2 cinnamon sticks into Jim Beam bottle. Let infuse overnight.

² In a saucepan over low heat, mix together equal parts sugar to water to cranberry juice and add zest of 1 orange. Remove zest and allow mixture to cool before using.

Captain Morgan

WHY NOT PUT
**CAPTAIN
MORGAN**
ON YOUR WISHLIST?



 CaptainMorganCanada

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female bartenders,” she adds. Stewart is not just enthusiastic, she is also proud of the strong female role models in her industry. Women such as previous Bar Stars Danielle Tatarin and Lauren Mote, to name just two, have paved the way.

“The girls are kicking butts and taking names,” Stewart laughs.

When McGuinness moved on, Stewart found herself in the enviable position of taking the lead behind the wood at Royal Dinette. It is a role she cherishes because of chef and owner David Gunawan’s (also of Farmer’s Apprentice) commitment to farm-to-table, sustainable cuisine. “I was gung-ho since day one,” she gushes. “I’ve never worked in a place where I’ve had so much access to fresh produce and ingredients. It makes me excited about what I do.”

Certainly, there’s nothing comparable to Royal Dinette in Vancouver’s financial district. Since opening in the summer of 2015, professionals, visitors and restaurant industry types have equally praised its addition to the downtown core. Its retro-diner feel and locavore cuisine stand alone in an abundance of restaurants offering salad or fries as your side.

The cocktail list is succinct and seasonal. It is a team effort of original cocktails and twists on classics. Personally, Stewart has great affection for rum and tequila. She’s banking on rum being the trendy spirit over the next couple of seasons, and it has nothing to do with the Sailor Jerry Rum’s hula girl tattoo on her upper arm.

*Royal Dinette
905 Dunsmuir St.
Vancouver, BC
604.974.8077*



BUFFALO STANCE

1½ oz (45 ml) Żubrówka vodka¹
½ oz (15 ml) Alvear Medium Dry sherry²
½ oz (15 ml) lemon juice
½ oz (15 ml) allspice syrup³
2 dashes Mystic Caravan Smokey Pear bitters⁴
fresh slices of pear, for garnish

Combine all ingredients into a mixing glass and stir. Strain into a chilled coupe. Garnish with fresh slices of pear.

1 SKU 462440

2 SKU 112789

3 In a saucepan, combine 2 cups (500 ml) sugar to 2 cups (500 ml) water to 1 tbsp (15 ml) ground allspice. Bring to a boil and let cool.

4 Found at specialty stores.



KOHANA (LITTLE FLOWER)

1 oz (30 ml) Bulleit rye¹
1 oz (30 ml) Takara Plum wine²
¼ oz (7 ml) Ardbeg 10-year-old Scotch³
½ oz (15 ml) lemon juice
½ oz (15 ml) hibiscus syrup⁴
1 egg white
2 dashes Bittered Sling Plum and Root Beer bitters⁵
hibiscus flower, for garnish⁵

Combine all ingredients in a shaker. Shake without ice. Add ice and shake again after egg white has been emulsified. Fine strain into a rocks glass over ice. Garnish with a hibiscus flower.

1 SKU 645465

2 SKU 50195

3 SKU 560474

4 In a saucepan over low heat, mix 2 cups (500 ml) sugar to 2 cups (500 ml) water and bring to a boil. Add 1 cup (250 ml) of dried hibiscus flowers. Allow to steep for 20 minutes. Strain out flowers and allow mixture to cool before using.

5 Found at specialty stores.

The Beer of Barcelona



1876

Estrella

TRADICIÓN Damm CERVECERA

BARCELONA

CERVEZA BEER BIERE
BIRRA CERVEZA

CERVEZA MEDITERRÁNEA
DE MALTA Y ARROZ

TRADITION BRASSICOLE
BIÈRE MEDITERRANÉENNE BRASSÉE
AVEC DU MALT ET DU RIZ
ELABORÉE SELON LA RECETTE
D'AUGUST K. DAMM DE 1876
AUGUST KUENTZMANN DAMM
FONDATEUR DE LA BRASSERIE DAMM
BARCELONE, 1876

“ It’s a bartender’s greatest ability – to stay positive. ”

INGREDIENT IN **BUCK STOP**



JIM BEAM KENTUCKY BOURBON

USA \$23.29 21378

Aged for four years in new charred-oak barrels, Jim Beam Kentucky Bourbon presents aromas of oaky vanilla framed by notes of spice. Medium bodied in the mouth, it displays flavours of caramel and more vanilla notes, with a touch of spice on the finish.

INGREDIENTS IN **BUFFALO STANCE**



ŻUBRÓWKA BISON GRASS VODKA

Poland \$23.29 462440

This Polish vodka is crafted from small-batch golden rye vodka infused with the unique and distinctive essence of bison grass. It has a nose of vanilla with herbal notes of grass. The palate is slightly sweet and creamy, with a little spicy kick on the finish from the rye.



ALVEAR MEDIUM DRY SHERRY

Spain \$17.49 112789

Alvear is a top producer of sherries from the inland Montilla-Morilles area of Spain. It has a slightly sweet nose of burnt sugar and roasted nuts, leading to a palate of nutty dried-fruit flavours.

INGREDIENTS IN **KOHANA (LITTLE FLOWER)**



TAKARA PLUM WINE

USA \$15.99 50195

Takara Plum is a rich, sweet and aromatic plum wine that can serve as an aperitif or digestif. The plum flavour is based on “ume,” a special plum cultivated in Japan that has a distinctive tartness. It is made from premium white wine infused with natural plum flavour.



ARDBEG 10-YEAR-OLD SCOTCH

United Kingdom \$87.99 560474

This Islay single malt opens with an intense nose of smoky peat framed by notes of citrus, vanilla and brine. It is full bodied in the mouth with more smoky peat notes and hints of pepper spice and cinnamon with delicate toffee flavours. The finish is long and strong.



BULLEIT SMALL BATCH FRONTIER RYE

USA \$33.49 645465

Bulleit rye has aromas of tobacco and spice with a hint of cherry. It has a smooth mouth feel, with flavours of orange peel and spice and a hint of cinnamon hearts candy on the finish.



CHEERS TO SPARKLING!

One of life's greatest pleasures is sharing food and wine with family and friends. For me, I particularly love the aperitif part of the evening, when guests are welcomed with a lovely, refreshing glass of sparkling wine. The bubbles in the glass are the signal to relax, smile and give thanks for our good friends. Champagne, the benchmark bubble, always hits the spot with its minerality, toastiness and finesse. However, there are other great sparkling wines from around the world, each one bringing with it the stamp of its region. Cava is often cited as one of the best value alternatives, while cooler regions in California, Australia and South Africa also make top-notch wines. Pear- and floral-scented Proseccos are always quaffable and, if prosciutto or other cured meat is on the

menu, try a glass of deep red Lambrusco. The best ones for food are dry and savoury like the Medici I've chosen here.



BARBARA PHILIP MW
Category Manager
BC LIQUOR STORES



**POL ROGER CUVÉE
DE RÉSERVE BRUT**

France \$60.99 51953

Classic champagne with brioche, mineral, white-flower and green-apple notes. The mousse is creamy and refreshing. This non-vintage brut will gain even more complexity as it ages in the bottle.



See stores for product availability. Prices do not include taxes.

NEW



01

**CODORNIÚ CUVÉE
BARCELONA
1872 ROSÉ**

Spain **\$19.99** 743310

New to BC Liquor Stores this fall, this cava is spicy, floral and quite rich. Try it with sockeye salmon candy.



00

CHANDON BRUT CLASSIC

USA **\$24.99** 94946

This property, owned by champagne powerhouse Moët & Chandon, finds cool areas in California to grow grapes for its sparkling. It is based on the traditional champagne varieties, Chardonnay and Pinot Noir.



NEW



00

**MEDICI ERMETE
CONCERTO LAMBRUSCO
REGGIANO FRIZZANTE**

Italy **\$19.99** 571968

Frizzante means the bubbles in this wine are more gentle on the palate. Try this juicy, sour-cherry flavoured red with chunks of Parmigiano-Reggiano drizzled with balsamic vinegar.



CHINESE 2016 NEW YEAR YEAR OF THE

Monkey

LONG LIFE
SPICY BEANS



LION'S HEAD
MEATBALLS



BLACK COD WITH
BLACK BEAN SAUCE

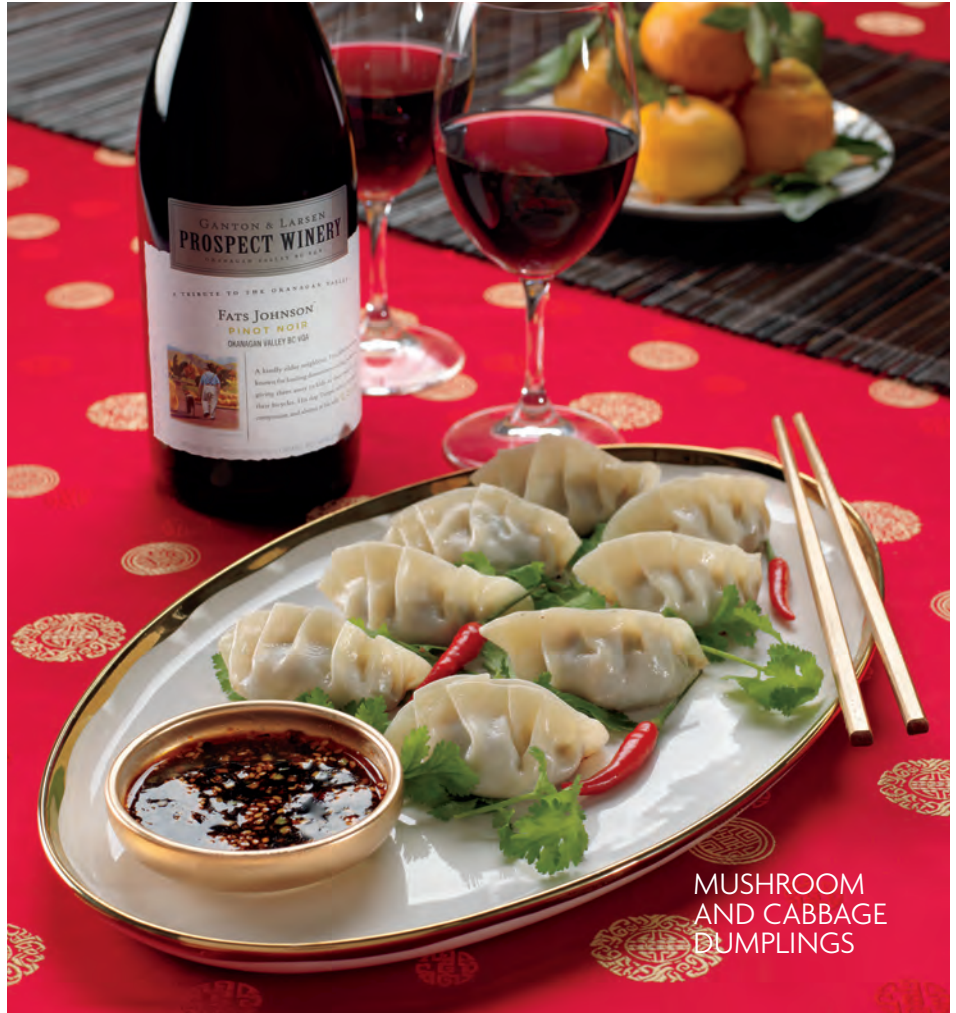
PAIRS WITH
CHINESE NEW YEAR DINNER



MEIOMI PINOT NOIR

USA \$25.99 278937

A dark, rich style of Pinot Noir, Meiomì opens with a lifted bouquet of ripe red fruits with some spicy vanilla notes. A densely layered palate reveals notes of boysenberry, plum, cherry cola and hints of mocha.



MUSHROOM
AND CABBAGE
DUMPLINGS



**GRAY MONK
LATITUDE FIFTY WHITE**

BC VQA \$12.49 321646

Crafted from a blend of Gewürztraminer, Bacchus, Müller-Thurgau and Riesling, this wine opens with rich aromas of mango, lychee and spice. The palate has layers of spice and ripe fruit, such as sweet grapefruit, resulting in a full-textured wine with persistent fruity flavours.



PAIRS WITH MUSHROOM AND
CABBAGE DUMPLINGS



LOCAL PINOT NOIR
BURSTING WITH
BERRY FLAVOURS



**GANTON & LARSEN PROSPECT
WINERY FATS JOHNSON PINOT
NOIR**

BC VQA \$14.99 178533

This local Pinot Noir boasts vibrant cherry and strawberry notes intermingled with a hint of spice. A medium-bodied palate yields more red-berry flavours with a touch of vanilla and spice.



**FONTANAFREDDA SERRALUNGA
D'ALBA BAROLO**

Italy \$37.99 99424

This youthful Barolo has an intense nose of vanilla, spices, withered roses and notes of underbrush. Full bodied, dense and chewy, with flavours of cherry, tar, spice and earth leading to a lengthy, balanced finish. Decanting will bring out the best in this wine.

MAKE YOUR HOLIDAY MOMENTS EXTRA SPECIAL.



**COPPER POT
GOLD MEDAL**
San Francisco World's
Spirits Competition, 2015



**BARREL SELECT
GOLD MEDAL**
Beverage Testing Institute,
2014



**CREAM
GOLD MEDAL**
Canadian Whisky Awards,
Flavoured Whisky of the Year, 2014

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CHINESE ALMOND COOKIES

PAIRS WITH CHINESE ALMOND COOKIES



MADE WITH THE BEST ASIAN LYCHEES



SOHO LYCHEE LIQUEUR

France **\$23.79** 532234
 Soho Lychee Liqueur is distilled in France using the best available natural Asian lychees. Crystal-clear in the glass, this expressive liqueur exudes aromas of sweet, ripened lychee with a note of white citrus flowers leading to a refreshing, bright lychee palate.



TRY A DELICIOUS WHITE PORT!



TAYLOR FLADGATE FINE WHITE PORT

Portugal **\$18.99** 164129
 Taylor Fladgate's Fine White port is a blend of wines produced from white grapes grown mainly on the upper slopes of the Douro Valley. It has a rich, fragrant nose with aromas of mellow fruit and hints of honey and oak. Full bodied in the mouth with a velvety mouth feel and a long flavoursome finish.

Chianti

TUSCANY'S CLASSIC



Vineyards in the Chianti region of Tuscany, Italy



IAIN PHILIP

Iain Philip is a wine educator, presenter, consultant and judge who specializes in delivering Wine and Spirit Education Trust (WSET) courses. In any given year he will instruct more than 300 students. He is co-owner of Barbaria in Wine Consulting along with his wife Barbara. www.barbaria inwine.com

“Chianti is a wine, but it is also a place. It is a place that has morphed over time, so really, Chianti has become several wines depending on where the grapes are grown.”

There is something special about the light in Tuscany. How it warms the ochre colours, the burnt sienna and the terracotta villa roofs, the old stone farmhouses and radiates through the olive groves, cypress trees and vineyards. It is a romantic landscape that attracts travellers from around the world to the idyllic lifestyle that revels in the local food and wine. It has been the culture of the region for millennia to appreciate what that land has to offer: simple, pure ingredients matched gloriously with the purest of wines.

Chianti is at the heart of this narrative. It is thought to be Tuscany's most important wine and, truly, Italy's as well. Also, it might possibly be the world's greatest food wine. So, what is Chianti? Chianti is a wine, but it is also a place. It is a place that has morphed over time, so really, Chianti has become several wines, depending on where the grapes are grown. The Etruscans, as early as the eighth century BC, were making wine in Tuscany. However, it wasn't until the 13th century that we hear reference to special wines being produced in the "Chianti Mountains" south of Florence.

In 1716, Cosimo III de' Medici, the Grand Duke of Tuscany, legislated the boundaries for where the famous wine of Chianti could be made. He restricted the area to just four villages between Florence and Siena. This was one of the first ever protected designation of origin regulations for wine.

As the popularity of Chianti continued to grow, wine producers from nearby villages also wanted to use the name. By the beginning of the 20th century, the region of Chianti had expanded significantly and wine growers from the original area felt it important to protect the historical, high-quality, hilly vineyards in the centre of Tuscany. They formed a consortium for the protection and promotion of Chianti Classico, the "first" and "original" region. So, when Italy created wine laws in the 1960s to conform to European standards and established *Denominazioni* (Protected Designations of Origin), the Chianti *Denominazione* included a sub-zone of Chianti Classico. Subsequent revisions to the laws now recognize Chianti and Chianti Classico as separate *Denominazioni*.

It is important to realize that there

are many different Chiantis, depending on where in the region they originate, and that there is a hierarchy of quality. In general, regular Chianti is lighter and less complex in character than a Chianti Classico. However, great wine can be produced anywhere in the region, and all will share one commonality: drinkability. It is because they share the common thread of Sangiovese, the great Tuscan (and Italy's most planted red) variety. All Chianti is red wine and must be predominantly Sangiovese. This ensures vibrancy, purity of flavour and juicy acidity, which are the hallmarks of food-friendly wine.

Basic Chianti comes from a large area, which had a reputation in the 1960s through the 1980s for producing high-quantity but low-quality wine. The image of a straw basket-covered bottle (known as a fiasco) conjured up expectations of thin, insipid wine that was likely purchased more for the bottle itself than the wine inside. Things have changed drastically in the last 25 years, and regular Chianti has never been better. Some producers have even returned to the fiasco, confident their wine will give more pleasure as a

EXPLORE EAST

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PEPPERCORN, WILL TAKE YOUR SENSES
ON A JOURNEY UNLIKE ANY OTHER.



Lemongrass
From Thailand



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From Vietnam

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CHIANTI: TUSCANY'S CLASSIC

beverage than the bottle will as a bachelor's candle-holder. The large area of Chianti is divided into seven sub-zones, which may or may not appear on the label. Chianti Ruffina has the highest reputation and often rivals Chianti Classico for quality.

Chianti Classico is a great step up from regular Chianti. Its privileged, hilly vineyard sites fully ripen the Sangiovese to a complex, intense and structured perfection. Where simple pasta and pizza may be the perfect foils for regular Chianti, a Bistecca alla Fiorentina is where the Classico shines. Another quality moniker is the word Riserva on

the label. It means the wine has been aged longer than a non-Riserva. Expect more oak, but also more concentrated fruit and complexity of flavour. Even though Riserva can apply to basic Chianti, it is with Classico where it really means extra quality. Chianti Classico Riserva is often the most spectacular Chianti wine, but in 2014 a new category was introduced: Chianti Classico Gran Selezione, a wine made exclusively from estate-grown fruit and with a longer aging requirement than even a Riserva, serves as the shining light at the top of the Chianti quality pyramid.



PICCINI FIASCO CHIANTI

Italy \$15.49 595918

Although just a regular Chianti DOCG, the wine is bolstered by the traditional technique of *governo* (adding some partly dried grapes to the wine to induce a second fermentation). Expect a little more body and richness than most basic Chianti.



BRING ON THE OSSO BUCCO!



FRESCOBALDI NIPOZZANO CHIANTI RUFFINA RISERVA

Italy \$19.99 107276

Originating in the premium sub-region of Ruffina (not to be confused with the famous Tuscan brand Ruffino) Nipozzano Riserva offers wonderful ripe-cherry and plum aromas. On the palate the fruit is complemented by nice oak that hints a little of chocolate. It is an ideal match with Osso Bucco.



PURE SANGIOVESE CHARACTER



GABBIANO CHIANTI

Italy \$11.79 25155

There is no use of oak on this wine, which allows the pure Sangiovese character to be revealed. Juicy cherry fruit, dusty earth and just a hint of dried herbs are the flavours to expect. The vibrant acidity makes it the perfect foil for Bolognese pasta.

A SPICY PARTNER FOR PIZZA



ROCCA DELLE MACIE CHIANTI CLASSICO

Italy \$16.49 308510

Medium bodied and juicy, this Chianti is a classico indeed. Floral and cherry notes balance the spicy, warm earth and add complexity. The tannins are well integrated with a mineral quality. Enjoy it with pepperoni pizza.



FONTODI CHIANTI CLASSICO

Italy \$28.99 533315

The vineyards of the famous "Conca d'Oro" (Golden Shell) in the heart of Chianti Classico provide the grapes for this spectacular wine. Aged in French oak, this wine has texture, complexity of flavour and very focused purity. It's a great example of all that Sangiovese can be. Enjoy it with a very rare, very thick porterhouse steak.



A BENCHMARK RISERVA



RUFFINO RISERVA DUCALE CHIANTI CLASSICO RISERVA

Italy \$23.49 45195

This iconic brand is basically the first "Riserva" Chianti Classico, as its 1927 launch predates the legal control of the term. It follows the 24-month (including three months in bottle) aging requirement to produce a benchmark Riserva, with savoury tobacco, leather, mineral and sweet red-berry and plum character.



the
cocktail
menu

today's special:
Rum



Welcome! Have a seat and peruse our Cocktail Menu, featuring that perennial winter warmer, rum, with original recipes from **Bar Star Kaitlyn Stewart**. Our suggestion: recreate these fabulous libations at home, add friends and enjoy!

PLANTATION TRADITIONNELLE

1 raw sugar cube
6 dashes of Spirit Fire Cherry Cedar bitters¹
1 orange peel
2 oz (60 ml) Plantation rum²
orange wheels and cherries, for garnish

Place sugar cube and bitters into a mixing glass and muddle. Then squeeze orange peel to release oils into the mixing glass. Slowly add rum, while stirring, gradually adding ice. Stir until sugar is dissolved. Strain into rocks glass over ice. Garnish with an orange wheel and a maraschino cherry.

¹ Found at specialty stores.
² SKU 880401

INGREDIENT IN PLANTATION
TRADITIONNELLE



NEW



**PLANTATION 20TH
ANNIVERSARY XO RUM**
Barbados \$71.99 880401

This exquisite rum is crafted from a blend of the company's oldest reserves, then matured in small French oak casks for a further 12 to 18 months. It reveals a nose of sugar cane, oaky vanilla and toasted coconut framed by notes of cocoa and candied orange with hints of cigar box.

INGREDIENTS IN HOT TO TROT HOLIDAY PUNCH



BRUGAL RON AÑEJO RUM

Dominican Republic \$21.59 468736
 Brugal Añejo rum has a nose of caramel and brown sugar with notes of toffee, vanilla and a hint of spice. The palate is smooth and rich with flavours of dark brown sugar and notes of spice leading to a long, dry finish.



PÈRE MAGLOIRE FINE CALVADOS

France \$41.99 163436
 Calvados is crafted from select apples from Lower Normandy, France, the juice of which is fermented into a dry cider before being distilled. Its well-developed nose of fresh apples is echoed on the palate. Enjoy this versatile eau-de-vie in a multitude of cocktails.



HOT TO TROT HOLIDAY PUNCH SERVES 4 TO 6

- 16 oz (500 ml) Brugal Ron Añejo rum¹
- 2 oz (60 ml) Père Magloire Fine Calvados²
- 10 oz (300 ml) organic apple cider
- 2 cinnamon sticks
- 6 whole cloves
- 3 star anise
- half an apple, sliced
- dried apple crisps and cinnamon sticks, for garnish

In a medium saucepan, combine all ingredients and bring to a low simmer. Serve warm in punch or cocktail glasses. Garnish with dried apple crisps and cinnamon sticks, if desired.

- 1 SKU 468736
- 2 SKU 163436

◆ GRAN RESERVA ◆

GIVE

THE GIFT OF
EXPERTLY CRAFTED RUM

MAESTRO
DE
RON

"DOUBLE AGED"
FOR A SUPERBLY
SMOOTH TASTE

RON 8 AÑOS

EVERY DROP
AGED FOR
8 YEARS



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LIVE PASSIONATELY, DRINK RESPONSIBLY.

©2015. BACARDÍ, THE BACARDÍ GRAN RESERVA MAESTRO DE RON TRADE DRESS AND THE BAT DEVICE ARE TRADEMARKS OF BACARDÍ & COMPANY LIMITED. RUM - 40% ALC. BY VOL.



LOW TIDE

- 1 ½ oz (45 ml) Sailor Jerry Spiced Navy Rum¹
- ½ oz (15 ml) Giffard Ginger of the Indies²
- ¼ oz (7 ml) Okanagan Spirits Poire Williams³
- ½ oz (15 ml) lemon juice
- 2 dashes Angostura bitters, to top
- ginger beer, to top

Combine all ingredients into a shaker (except for ginger beer and bitters). Strain into a mason jar over fresh ice and top with ginger beer and bitters.

1 SKU 786988
 2 SKU 171835
 3 SKU 297341

INGREDIENTS IN LOW TIDE



SAILOR JERRY SPICED NAVY RUM

USA \$28.79 786988

Sailor Jerry Spiced Navy Rum has a pronounced nose of vanilla framed by notes of rich, buttery toffee and a touch of cinnamon. In the mouth, more rich vanilla tones mingle with warming hints of cinnamon and nutmeg and a note of toasted toffee on the finish.



GIFFARD GINGER OF THE INDIES

France \$31.99 171835 700 ml

This liqueur is distilled from a maceration of ginger from Asia and other spices, giving it a warm, rich character. It has a pronounced nose of ginger with notes of vanilla and orange blossom. The palate starts sweet, with a touch of citrus, finishing with a spicy ginger kick.



OKANAGAN SPIRITS POIRE WILLIAMS PEAR BRANDY

Canada \$39.99 297341 375 ml

Bartlett pears from Kelowna, BC are fermented at the height of their aromatic development, then distilled into a delicate pear brandy. Rich aromas and flavours of ripe pears are pronounced. It takes more than two dozen Okanagan Bartlett pears to make just one bottle of Poire Williams.



A Valentine's Romance



CHOCOLATE GANACHE
HEART CAKES WITH
RASPBERRY CREAM



PAIRS WITH CHOCOLATE GANACHE
HEART CAKES WITH RASPBERRY CREAM



CHOCOLATE SHOP WINE
USA \$16.99 157545
Chocolate Shop, the ultimate "Chocolate Lover's Wine," is a deep ruby-red wine blended with velvety chocolate. It entices the nose with hints of dark chocolate and black cherries. The palate has dusty cocoa powder flavours and notes of red wine with residual sugar on the smooth finish.

SWEETLY SMOOTH



PARADISE RANCH LATE HARVEST MERLOT
BC VQA \$16.49 34 375 ml
Aromas of dried cherry and dried fig with hints of sage and lemon zest are echoed on the palate with a delicate caramel note. The finish is long and smooth, with acidity balancing the sweetness.



PAIRS WITH OYSTERS ROCKEFELLER
WITH PANCETTA AND PANKO CRUST



OYSTERS ROCKEFELLER
WITH PANCETTA
AND PANKO CRUST



AN ELEGANT
SPARKLER



MOËT & CHANDON IMPÉRIAL BRUT
France \$60.99 453084
This is an elegant sparkler with a nose of apple, citrus and pear with some mineral notes. A fine mousse of bubbles leads to flavours of crisp apple, freshly baked bread and a touch of lemon-lime all held together with a lively acidity.



FRUITY AND FLORAL



WILLIAM FEVRE PETIT CHABLIS
France \$25.49 811232
William Fevre is a Chablis specialist, and Petit Chablis is a fantastic introduction. This elegant white has a fruity and floral bouquet with distinct mineral notes and great freshness. Light and lively in the mouth, it has flavours of flinty minerals, apple and pear with delicate floral notes. Perfect with oysters.

Originality Attracts.

We sincerely believe our sparkling wine has the mark of true originality. We make it first of all as winemakers to please ourselves and believe you will enjoy it too. We are a little secret worth sharing.

**Discover our secret
and share with friends.**



Segura Viudas
CAVA



CHATEAUBRIAND FOR TWO

PAIRS WITH CHATEAUBRIAND FOR TWO



A BIG, EXPRESSIVE WINE



BERINGER KNIGHTS VALLEY CABERNET SAUVIGNON

USA \$38.89 352583

This is a big, expressive wine with aromas of cedar, dark fruit and spice. The palate is full bodied, with notes of cassis, sweet licorice, savoury herbs and dark berries all leading to a long, balanced finish with good tannic structure.



CATENA MALBEC

Argentina \$21.49 478727

Catena Malbec is a deep violet colour in the glass with a bouquet of ripe red and dark fruits, floral notes of violets and hints of vanilla and mocha. A voluptuous mouth feel gives way to flavours of blackberry and blueberry framed by hints of leather and spice.

FLAVOURS FLAVOURS



ALBERTA PREMIUM CANADIAN RYE

Canada \$20.99/984

Alberta Premium is one of the few 100 percent rye grain whiskies produced in Canada. It has a spicy, oaky nose with notes of vanilla and toffee. The palate is smooth, with spicy rye grain intermingling with notes of vanilla, honey and oak.



GRAND MARNIER

France \$39.49/1784

A delicate blend of fine cognacs and distilled essence of tropical oranges, this classic liqueur has a complex nose of orange flowers combined with notes of candied zest and toffee. Flavours of bitter orange are enhanced by the cognac, finishing with hints of orange marmalade.



J. LOHR SEVEN OAKS CABERNET SAUVIGNON

USA \$22.99/313825

This Paso Robles Cabernet has generous fruit aromas of black cherry, plum and blueberry complemented by a barrel bouquet of hazelnut and dark chocolate with hints of toasted pastry. The nose is mirrored on the palate, with sturdy tannins and a generous, fruit-forward finish.



Celebrate fun and fabulous flavours!



**THE SEVEN DEADLY ZINS
LODI OLD VINE ZINFANDEL**

USA **\$22.49** 337402
This old vine Zinfandel from California's Lodi appellation has an expressive nose of rich, dark-berry aromas framed by notes of spice. The palate is fruit-forward and concentrated, with plenty of acidity to balance the ripeness.



**CENTENNIAL DARK
CHOCOLATE CANADIAN
RYE WHISKY**

Canada **\$12.49** 604744 375 ml
For whisky and chocolate lovers, Centennial opens with a nose of rich dark chocolate framed by notes of spicy rye and oak spice. Not overly sweet, it has more chocolate at the forefront of the palate followed by whisky spice flavours.



**NAUGHTY COW
MILK CHOCOLATE
CREAM LIQUEUR**

New Zealand **\$18.99** 473298
Chocolate milk for adults! Naughty Cow is made with vodka using a process that produces a smooth, real-cream beverage with a chocolate flavour. It has a nose of chocolate brownie with a hint of vodka that fills the palate with creamy chocolate-milk flavours.



WINES THAT *Wow*



Love is commonly declared with roses and chocolates, but a well-chosen wine will cause an oenophile to melt in your arms. That bottle enjoyed together has the potential to create long-lasting romantic memories. Isn't it fitting that 750 ml (the standard bottle size) is just the right amount to share between two?

Labels covered with hearts and flowers will certainly send an immediate message. True relationships are all about longevity though. The wine itself has to deliver. Remember, it's what's on the inside that counts. The last thing you want to do is leave your lover with a bad taste in their mouth.

Knowing your beloved's tastes is crucial. This is not the time to try converting them to a grape variety or style that turns them off. There are plenty of classics suitable for Valentine's, all guaranteed to improve the mood.

As festive as it is, sparkling wine is not just for celebrations. It's appropriate for any occasion or non-occasion. However, if your darling has a passion for bubbles, it's a natural choice on Valentine's Day and de rigueur if you're going to pop the question. Reveal your classy side and serve alongside oysters, reputed to be a potent aphrodisiac.

The world of sparkling is vast in both style and price point. Cava from



MICHAELA MORRIS

Michaela Morris is a wine writer, educator, presenter and co-owner of Vancouver-based consulting company House Wine (www.housewine.ca). She holds the Wine & Spirit Education Trust (WSET) Diploma and is a local instructor for the program. Besides making regular radio and television appearances, Michaela is also the wine columnist for *WestEnder* and contributes to *EAT Magazine*. Follow her on Twitter @MichaelaWine.

“ Love is commonly declared with roses and chocolates, but a well-chosen wine will cause an oenophile to melt in your arms. ”

Spain and *crémant* from France are good quality, affordable alternatives to champagne. Both possess that playful yet refined mousse, which tickles the palate and elevates the amorous atmosphere. If appearance is important, add a little colour to your romance. Pink is the symbol of love and that rosy hue coupled with some effervescence will make your intentions crystal clear.

When only the best will do, champagne truly is the finest of fizz. Non-vintage bottlings blend multiple years to create a consistent and recognizable house style. These tend to be the least expensive of the stable and start at around \$50 per bottle. It's all about personal preference. Bollinger's Special Cuvée is full bodied and powerful, Louis Roederer's Brut Premier is rich and complex, while the medium-weight Pol Roger Cuvée de Réserve Brut presents uber-tiny, ethereal bubbles.

If you're really trying to impress or seal the matrimonial deal, this is the moment to splurge on a prestige cuvée.

These *crème de la crème* offerings are the very best (and priciest) of all champagnes. Each house has its own interpretation, but they often incorporate the best grapes from the most prized plots. They're also typically from a single vintage, but only made in great years. Think Cristal from Louis Roederer, Dom Pérignon from Moët & Chandon and Veuve Clicquot's La Grande Dame.

Valentine's Day conveniently falls on a Sunday this year, so the pampering can start first thing in the morning. Brunch in bed is a rare treat, made all the more dreamy with a glass of Moscato d'Asti. This gently sparkling, sweet specialty from Italy is crafted from the gorgeously aromatic Moscato grape and is conveniently low alcohol. It's all about keeping the love affair alive by trying new things.

Nothing warms the heart more on a chilly winter evening than cocooning at home. You can celebrate your devotion snuggling by the fire while sipping on a full-bodied red. Soft tannins that caress rather than grip ensure the

wine is friendly enough to appreciate without food. Winter reds that do the trick include a berry-laden, brambly Zinfandel from California or a sweet-spice, chocolatey Shiraz from Australia. European palates may prefer to curl up with a plush and heady Amarone or a savoury and earthy Rioja.

Some courtships skip the flirting altogether. This means going straight to dessert. Chocolate fondue is the ultimate indulgence and a match made in heaven with port. This exceptionally sweet fortified wine from Portugal's Douro Valley comes in many guises. Vintage port, which is the product of one single year, is the supreme expression. Released after a fairly short period of aging, it takes years to come around. If you don't have a well-matured bottle handy, try a Late Bottled Vintage port. Aged for longer, LBVs are released ready to drink.

This Valentine's Day indulge your sweetheart's sense of taste. From rotund reds to sparkling to sublimely sweet, there's a love potion with your honey's name on it.

YOU ONLY HAVE TO LOOK BACK TO SEE HOW MUCH YOU HAVE TO LOOK FORWARD TO

— *Now available. Barossa Valley Estate Cabernet Sauvignon 2014* —

Our first Cabernet Sauvignon so seductively captured the essence of the Barossa Valley it was awarded an exemplary 90 Points by Natalie MacLean, Canada's foremost wine writer. The judges at the prestigious San Francisco International Wine Competition had no hesitation awarding the

next vintage a Gold Medal and a further 91 Points. With its rich seductive black fruits, vibrant plum and silky cocoa richness, will the newly released Barossa Valley Estate Cabernet Sauvignon 2014 follow in its illustrious predecessors' footsteps? It's in store now, why don't you be the judge?



Experience the wines that made the Barossa great.

barossavalleyestate.com

DELS279



PERFECT WITH DESSERT



**BATASILO BOSC
MOSCATO D'ASTI**

Italy **\$20.49** 288449

This light, lovely and frothy Moscato weighs in at a modest 5.5 percent alcohol. Beautifully fragrant, it simply bursts with orange rind, peaches and pungent flowers. Medium sweet, yet still refreshing. Pair it with a pretty pink dessert such as strawberry mousse. That's amore!



LUSH AND OPULENT



**TAYLOR FLADGATE LATE
BOTTLED VINTAGE PORT**

Portugal **\$23.59** 289603

Black plum, blackberry, dark chocolate and licorice notes seduce the senses. Full bodied with mouth-caressing tannins, this opulent and lush port is ready to drink. It's also sweet and intense enough to stand up to the richest, most dense chocolate dessert. Go on, indulge! It's Valentine's Day.



MUGA RIOJA RESERVA

Spain **\$26.49** 49254

From Spain's renowned Rioja region, this Tempranillo-dominated red sees a couple of years in oak before being released. Discover its complex aromas of smoke, meat, vanilla and coffee as you linger over a glass together by the fire. Dense yet polished, it will make a worthy partner for lamb.

“ From rotund reds to sparkling to sublimely sweet, there's a love potion with your honey's name on it. ”

SIP SLOW WITH
OYSTERS



**MOËT & CHANDON
DOM PÉRIGNON**

France **\$199.99** 280461

A classic and enduring beauty, Dom Pérignon is the epitome of elegance and finesse, while possessing a subtle underlying power. Slow sipping is encouraged to savour all of the complex nuances, including biscuit, citrus zest, jasmine, pear blossom, smoke and mineral. Oysters will complement indeed, or spring for caviar.



**LOUIS ROEDERER
BRUT PREMIER**

France **\$56.99** 268771

This is simply one of the best non-vintage champagnes available. A healthy dose of reserve wine aged in oak barrels lends an intriguing nuttiness and makes for a richer style of champagne. Baked apple and acacia notes are balanced by a lemony backbone and creamy texture. It begs for gravlax on toasted brioche.



A GREAT START TO A
ROMANTIC EVENING



**LOUIS BOUILLOT CRÉMANT
DE BOURGOGNE ROSÉ
PERLE D'AURORE**

France **\$21.49** 494856

Pink, bubbly and excellent value, this sophisticated sparkler ticks all the Valentine's Day boxes. A blend of Pinot Noir and Gamay, it is packed with wild strawberry, crunchy raspberry and pink grapefruit pith, and sports a persistent mousse. A great start to a romantic evening, especially with mushroom pâté.



THE MANY FACES OF *Whisky*



WHISKY CINNAMON
SWIRL CAKE

PAIRS WITH WHISKY
CINNAMON SWIRL CAKE



BAILEYS VANILLA CINNAMON

Ireland \$26.49 623397

This newer addition to the Baileys' family blends Madagascar vanilla with cinnamon for a unique Baileys taste experience. Flavours of French vanilla pudding are followed by hints of whiskey, fading into a cinnamon-vanilla-tinged finish. Perfect for cocktails.

A SMOOTH FINISH
THAT LINGERS ON
THE PALATE



**BUFFALO TRACE
KENTUCKY BOURBON**

USA \$38.99 605063

Buffalo Trace is distilled, aged and bottled at the most award-winning distillery in the world. Crafted from the finest corn, rye and barley malt, it has a rich and complex taste with hints of vanilla, toffee and candied fruit. The smooth finish lingers on the palate.



PAIRS WITH GOOSE WITH
ORANGE WHISKY SAUCE



GOOSE WITH
ORANGE
WHISKY
SAUCE



**KUHLMANN-PLATZ
GEWÜRZTRAMINER**

France \$14.49 90241

This Alsatian Gewürztraminer has an intense nose of peach, pear and lychee. Fresh and juicy on the palate with flavours of honey and peach and floral notes framed by a hint of spice. A versatile wine that pairs well with Asian dishes and curries.



**MISSION HILL FIVE
VINEYARDS PINOT NOIR**

BC VQA \$17.79 118844

This local Pinot Noir opens with aromas of red berries such as strawberry framed by notes of anise and black tea. Fresh and fruity on the palate, it has flavours of ripe plum, a hint of toasted almonds and some earthy tones. It finishes fresh, with a vibrant acidity.



PUMPKIN GNOCCHI WITH WHISKY CREAM SAUCE

PAIRS WITH PUMPKIN GNOCCHI WITH WHISKY CREAM SAUCE



CHÂTEAU ST. JEAN SONOMA CHARDONNAY

USA \$19.99 421644

Château St. Jean Chardonnay has aromas of Meyer lemon and fresh kiwi with notes of subtle spice, leading to a delicate yet flavourful palate. In the mouth, it has flavours of white peach, citrus and a hint of green tea, all held together by a core of bright acidity.



CARMEN RESERVA VIOGNIER

Chile \$10.79 604348

A Chilean Viognier with aromas of peach and nectarine with notes of honeysuckle and a hint of ginger. Fresh and full in the mouth, it has flavours of citrus and stone fruits with a touch of oak spice.

PAIRS WITH WHISKY
CHOCOLATE CAKES WITH
HONEY WHISKY ICE CREAM



SANDEMAN RUBY PORT

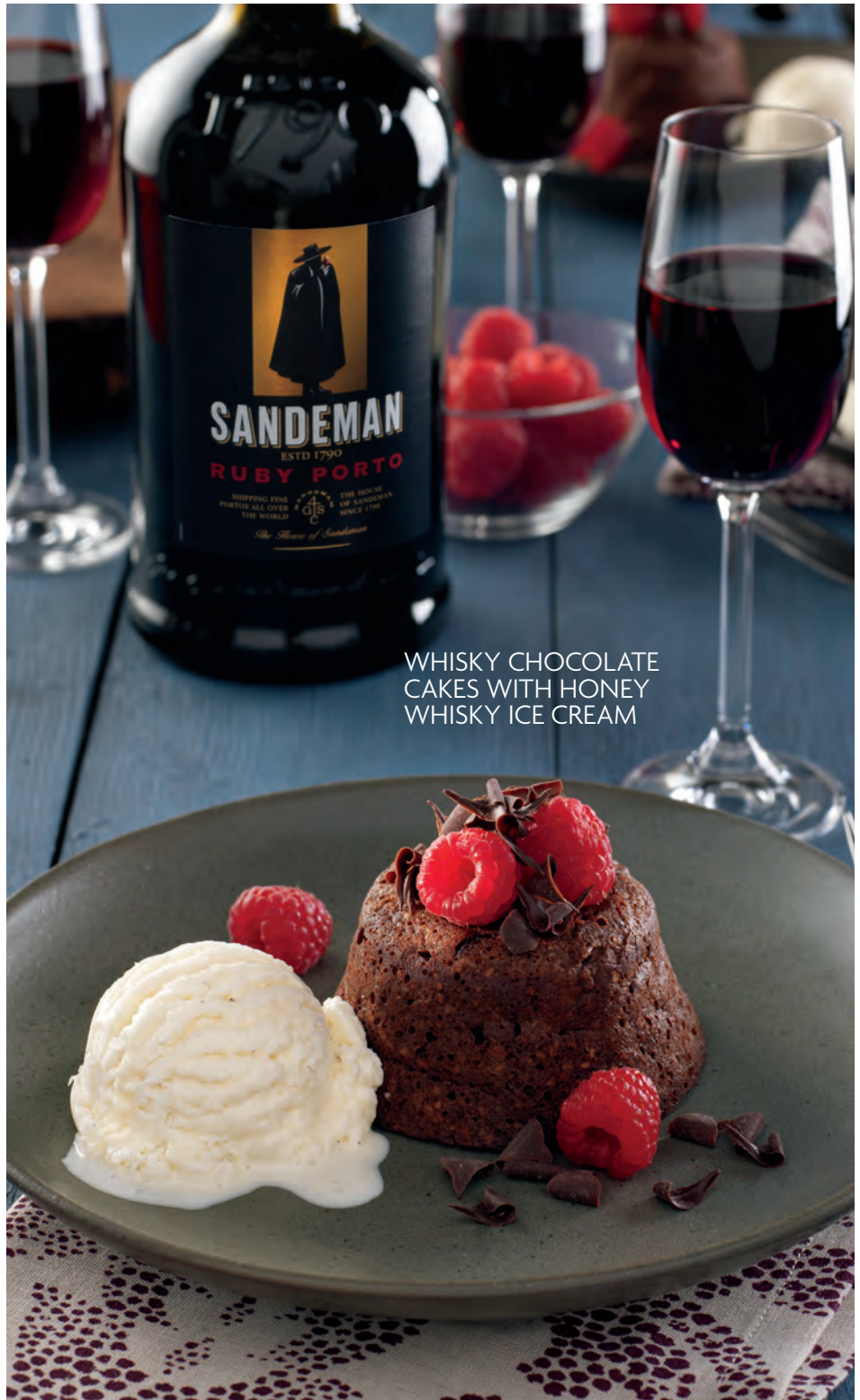
Portugal **\$18.29** 23366
Expect aromas of dried cherries, plums and strawberries on the nose. Full and rich in the mouth, it expresses flavours of fresh plums and red fruits with a hint of nuttiness on the finish. It will pair well with a variety of desserts.

ELEGANT AND
DELICATELY COMPLEX



**BUSHMILLS 10-YEAR-OLD
SINGLE MALT WHISKY**

Ireland **\$40.99** 131870
This expressive Irish whiskey has a light, fruity, spicy nose leading to a palate of melted chocolate that rests on the tongue before releasing a note of honey. Elegant and delicately complex, it finishes clean with gently fading flavours.



WHISKY CHOCOLATE
CAKES WITH HONEY
WHISKY ICE CREAM

The 2016 Vancouver International Wine Festival

Viva Italia!



From February 20 to 28, 2016 the 38th annual Vancouver International Wine Festival is very excited to welcome Italy as its theme country. Sixty Italian producers, about one third of which are new to the festival, will be highlighted among the total of 156 wineries from 14 countries. More than 750 wines will be available for tasting, nearly 300 of them from Italy. The festival started in 1979 with Napa Valley's Robert Mondavi Winery, and has grown to become the best wine show in Canada and one of the top five in North America. Over the years, approximately \$9 million has been raised to support live theatre in Vancouver, with the current beneficiary being Bard on the Beach.

Thoughts of Italy bring to mind a long history of style, elegance, refinement and iconic culture, all of which are reflected in its food and wine. Some of the outstanding brands Italy has brought to the world include Ferrari and Lamborghini, Armani and Gucci. And then, of course, there is its food culture. Based on simplicity, but made with the highest quality ingredients and attention to detail, Italian food is unsurpassed. Italian wine, made for more than 3,000 years, reflects this superb culture with grace and a sense of place.

It's hard to find a more diverse wine producing country. Some pundits would say Italy is not a country at all, but rather one vast vineyard. They grow more than 3,000 different grape varieties, the majority native to the country, and most very obscure. Attending the festival will give you the opportunity to taste at least 50 different varietals. Not many compared to the number grown, but far greater than what you would find from any other single country.

From the Emilia Romagna region on the Adriatic, there is Bombino Bianco, Albana as well as Sangiovese, the best known grape of Tuscany, at the Nespoli booth. At the Medici Ermete and Cleto Chiarli booths, look for unique sparkling wines from the Lambrusco grapes.



DAVID HOPGOOD

David Hopgood's long career in the beverage alcohol industry started in the late 1960s. He spent 36 years with the LDB, the last 20 of which were as Portfolio Manager. He managed almost all of the product categories over that period and travelled extensively to wine regions around the world.

“ Sixty Italian producers, about one third of which are new to the festival, will be highlighted among the total of 156 wineries from 14 countries. ”

Just south is the Marche, home to Umani Ronchi and wines fashioned from Verdicchio. The quality and value of this white variety is outstanding. Many pundits consider this to be the very best white produced by Italy, and it cellars well.

Further south, in Abruzzo, you will find Montepulciano and Trebbiano at the Zaccagnini table. At the Farnese booth, look for the Sicilian blend of Nerello Mascalese and Nero d'Avola. Montepulciano makes wonderful, round, generous wines that are always great value.

Continuing south to Puglia, the heel of the Italian boot, Negroamaro is a star, as is Primitivo (known as Zinfandel in California). Fine versions can be tasted at either Luccarelli or Tomaresca.

On the Mediterranean side of Italy, we find the island of Sardinia. Argiolas is perhaps the best known winery here, and they grow Cannonau, called Grenache in France and Garnacha in Spain. Generous, soft and fresh red-cherry fruited wines are produced from this variety. A delicious white made from Vermentino will also be offered.

The famous region of Piedmont in the northwest is home to Nebbiolo, a grape many consider Italy's best.

Look for Barolo and Barbaresco, the kings and queens of Italian red wine, both 100 percent Nebbiolo. There will be 10 Piedmont wineries in the tasting room, pouring whites made from Arneis, Cortese and the delicate, lightly sparkling, sweet Moscato d'Asti, plus reds from Barbera and Dolcetto. Famous names abound in this region, and I recommend budgeting serious time at these booths. Many producers will be bringing single-vineyard wines and older Riserva. Be sure to try these prized, age-worthy, collectable wines.

Tuscany is home to Chianti, Brunello di Montalcino and super Tuscans. Look for 100 percent Sangiovese from the hilltop town of Montalcino. This may also be your first opportunity to taste Chianti Classico Gran Selezione, a new classification. Positioned above Chianti Classico Reserva, they must be aged 30 months, and be from estates own vineyards. Some will be from a single site, others a selection of the very best lots of the vintage and are expected to be released only from outstanding years.

The Veneto brings 20 producers, the largest representation of any region. This is where you will find the

incredibly popular dry whites from Pinot Grigio and also Prosecco, which can be frizzante (semi-sparkling) or spumante (sparkling). Over the last decade, Prosecco has taken the wine world by storm, due to its refreshingly soft and fruity character. If bubble is your thing, the Veneto is the region to explore, as there will be about 40 sparklers in that section.

The Veneto also has a famous red made primarily from Corvina grapes. That wine is Valpolicella, and it is made in a range of styles, from a light, fruity, dry red to the rich and lush Amarone, made from dried berries. There will be more than 15 Amarones in the tasting room. In between these two styles is Ripasso, which balances the freshness of regular Valpolicella with the richness of Amarone.

If this lineup does not offer enough variety, the BC Liquor Stores' booth will feature additional exclusive Italian wines selected by the European Wine Category Manager Barbara Philip, MW. This table is always one of the most popular in the room. All the wine shown in the tasting room will be available for purchase at the on-site BC Liquor Store, or as long as quantities last!

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**IL NESPOLI
SANGIOVESE DI ROMAGNA
SUPERIORE RISERVA**

Italy \$20.99 401141

Sangiovese is by far Italy's most important grape. Normally associated with Chianti, it is grown all over the country. This version comes from Emilia Romagna, east of Tuscany, close to the Adriatic Sea. Rich in body and full of earthy, ripe red fruit, the considerable concentration makes it a great pairing for grilled meats.



MODERN AND
FRUIT-FORWARD



**TOMMASI POGGIO
AL TUFO ROMPICOLLO
MAREMMA TOSCANA**

Italy \$17.49 780585

Tommasi gets it right with this wine every vintage. The 40 percent Cabernet adds depth and richness to the Sangiovese, resulting in a modern, fruit-forward wine that also reflects its region in Maremma on the Tuscan coast. Cherries and cassis play on the palate, and the ripe tannins ensure a good match with beef or lamb.



**TORMARESCA TRENTANGELI
CASTEL DEL MONTE**

Italy \$17.49 675843

Aglianico is considered to be one of the top three red grapes in Italy along with Nebbiolo and Sangiovese. This wine from Antinori's Puglia estate blends in 30 percent Cabernet and Syrah to produce an impressive red, full of Southern Italian sunshine. It is a big wine, rich with black fruit, plum and licorice, complex and deep. Lots of ripeness and strong tannins suggest a pairing with game, beef or lamb.



**UMANI RONCHI CASAL
DI SERRA VERDICCHIO
CLASSICO SUPERIORE**

Italy \$17.99 25403

Estate grown on hillside vineyards in Marche, about 30 km from the Adriatic, Verdicchio is one of the very best white grapes in Italy. A delicate floral note gives way to lemon-tinged apple and pear fruit backed by a strong mineral presence. The flavour echoes the aroma. This dry, crisp and refreshing white makes a great match for West Coast halibut.



SOFT, ROUND
AND LUSH



**ARGIOLAS COSTERA
CANNONAU DI SARDEGNA**

Italy \$21.99 457911

Cannonau, grown on the island of Sardinia, is the same grape as Grenache (France) or Garnacha (Spain). Ripe red cherry fruit, spice and a hint of vanilla on the nose, blossoming in the mouth to show a round, soft, lush character reminiscent of a very good Côtes du Rhône. The finish lingers with the warmth of a generous wine. Imagine it with a rich, savoury beef stew.



PERFECT WITH TOMATO-
SAUCED PASTA



**FONTANAFREDDA
BRICOTONDO
PIEMONTE BARBERA**

Italy \$17.99 898718

Barbera is the most widely grown variety in Piedmont. This light- to medium-bodied red is bursting with the aroma and taste of ripe cherries and a hint of spice. Very fresh and full of fruit, it is perfect with a tomato-sauced pasta. Best served slightly chilled at around 16 degrees.

WINES OF ITALY GLOSSARY

PROSECCO

Made from the Glera grape, with the best wines coming from hillside vineyards in Conegliano and Valdobbiadene. Prosecco is the main ingredient in the famous Bellini cocktail.

RIPASSO

This is a winemaking process, whereby Valpolicella is re-fermented with the lees left over from making Amarone. The resulting wine has more body, richness and alcohol than regular Valpolicella, but less than Amarone, and has become very popular.

SPUMANTE

This is a fully sparkling wine.

FRIZZANTE

This is a semi-sparkling wine, having less carbonation than spumante.

SUPER TUSCAN

A super Tuscan is an international style of red wine made in Tuscany from the French grapes Cabernet, Merlot and Syrah, sometimes blended with Sangiovese. First made in the '70s, Antinori's Tignanello is one of the best and it still commands a strong following today.

AUTOCHTHONOUS

When used to describe Italian wines, this term refers to indigenous or native grape varieties.

WONDERFUL *Winter* MEALS

SIMPLE SAVOURY
MUSHROOM
AND RADICCHIO
TAGLIARINI



PAIRS WITH SIMPLE SAVOURY MUSHROOM AND RADDICCHIO TAGLIARINI



VERSATILE AND FOOD-FRIENDLY



BOLLA PINOT GRIGIO

Italy \$12.79 363622

This pale straw-coloured Pinot Grigio opens with a gentle yet fruity bouquet. Softly textured in the mouth with a vibrant acidity, it boasts flavours of citrus fruits, peaches and a note of melon. This is a versatile, food-friendly wine.



STEELHEAD TROUT WITH CANNELLINI AND POTATO MASH AND FENNEL SALAD



LOUIS LATOUR BOURGOGNE CHARDONNAY

France \$22.99 55533

Latour Bourgogne Chardonnay is a vibrant pale gold in the glass with a fresh nose of citrus and apple. The mouth is round, with flavours of white fruits and notes of nuttiness and minerality framed by a youthful acidity and a fresh, clean finish.



PAIRS WITH STEELHEAD TROUT WITH CANNELLINI AND POTATO MASH AND FENNEL SALAD



ZESTY, CLEAN AND MADE IN BC



GRAY MONK PINOT GRIS

BC VQA \$15.69 118638

Gray Monk is the oldest family-owned winery in British Columbia. This Pinot Gris has expressive aromas of pink grapefruit and tropical-fruit notes. The fresh and lively palate has flavours of citrus fruits and apricots with a zesty, clean finish.



KING ESTATE ACROBAT PINOT NOIR

USA \$24.49 920280

Showing a vibrant garnet colour in the glass, this approachable Pinot Noir has aromas of red cherry, strawberry and vanilla with a hint of rhubarb pie. The palate reveals flavours of cherry cola, cranberry and plum, with a savoury, earthy character balanced by fruit flavours that linger in the mouth.

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WITH PICKLED
RED ONIONS

PAIRS WITH PLOUGHMAN'S
STEAK SANDWICH WITH
PICKLED RED ONIONS



**ANGUS THE BULL
CABERNET SAUVIGNON**

Australia \$20.99 110510
Angus The Bull Cabernet is loaded with notes of ripe black fruit, rich dark chocolate and hints of vanillin smoky oak. Medium- to full-bodied, the palate offers heaps of blackberry fruit flavours and a slight savoury note, all framed by a chewy tannic structure.



**GNARLY HEAD
OLD VINE ZINFANDEL**

USA \$14.99 297929
This Zinfandel is crafted from grapes sourced from 35- to 80-year-old vines. Older vines produce fewer grape clusters, but the small berries yield intense, concentrated fruit flavours. Expect rich, dark raspberry and black cherry notes with layers of spice and chocolate.

WINTER

Warmers

Here in British Columbia, winter means different things to different people. Up north and in the interior, it's all about switching to snow tires and digging out the driveway, while in the Lower Mainland or on Vancouver Island, the forecast might as well be set on repeat from November to February – overcast and raining. Skiers, snowboarders and other winter sports lovers are happy about the precipitation, as long as it falls in the form of powdery white stuff. For others, there's nothing quite like storm watching in Tofino or seeing the waves crash along the breakwater in Victoria.

Wherever you live and whatever your winter interests, one of the best things about winter is coming in from the cold, trading your damp outer layer for a cozy sweater and curling up in front of a fire – wood, gas or virtual. Happily, BC Liquor Stores offer plenty of wintry options for beer lovers looking to warm their spirits with a glass of something special.

In winter, beer lovers crave darker, sweeter and often stronger beers. Styles like porters and stouts are great choices, with the roasted grains used in

their recipes creating bitter coffee and chocolate flavour profiles. Some brewers add unfermentable lactose to the brew, resulting in a “milk stout,” such as Ugly Sweater from Parallel 49 Brewing. When oatmeal is used instead of lactose, as in McAuslan's Oatmeal Stout, the beer is full bodied and complex with a slightly sweet, roasty character and a silky mouth feel. Okanagan Spring's porter, meanwhile, offers a rich, malty sweetness with chocolate, molasses and licorice notes.

Staying on the sweeter side of the scale is Scotch ale, a style also known as a “Wee Heavy,” which became popular in 19th century Scotland. This strong beer is boiled in the brew kettle for a long time, resulting in caramelization that comes through both in the coppery colour and in the flavour. Smoky, roasted-barley character is also common, and some even have a peaty earthiness similar to Scotch whisky. The classic prototype is McEwan's Scotch Ale, but BC's own Russell Brewing does a fair imitation with its A Wee Angry Scotch Ale.

Bigger, stronger Russian imperial stouts or Baltic porters, which often

run to nine percent ABV, are another wonderful winter option. Some brewers will even age imperial stouts in bourbon barrels, because the whiskey-soaked wood imparts vanilla, butterscotch and chocolate flavours, along with some of the whiskey's character itself. These beers might sit in the barrels for close to a year before being packaged, and sometimes the bottle caps are dipped in wax, encouraging consumers to consider cellaring them at home for a year or more, adding even more complexity.

Staying with barrels, Scottish brewery Innis & Gunn produces a range of interesting oak-aged beers. Some are conditioned in rum or whisky casks while others are aged on oak chips. The resulting beers have vanilla, toffee and caramel flavours, making them ideal winter sippers.

Winter beers are generally not about hops, but double or imperial IPAs definitely warm a body, and hopheads (beer lovers who crave hoppy beers above all others) will be satisfied by the hoppy flavour and aroma. Central City's Red Racer Imperial IPA and Phillips' Amnesiac Double IPA are great examples of the style from BC breweries.



JOE WIEBE

Joe Wiebe is the Thirsty Writer. Look for *Craft Beer Revolution*, his guidebook to BC's craft breweries, in bookstores now (www.craftbeerrevolution.ca). Follow along on Twitter @ThirstyWriter and @CraftBeerRevolu.

“ Happily, BC Liquor Stores offer plenty of wintry options for beer lovers looking to warm their spirits with a glass of something special. ”

Even German lagers can be good choices for winter sippers. Darker dunkels and maltier bocks can be great choices, but the best example from BC has to be Vancouver Island Brewing's Hermannator, a special beer that the brewery has been making each winter for more than 25 years. It is an eisbock, which means it is frozen following fermentation, a freeze distillation process that increases the alcohol content and concentrates its sweet, malty character.

Belgian beer styles are also well suited to the colder season. Dark, malty dubbels and lighter coloured tripels and golden ales are ideal winter warmers, thanks to their high alcohol strength and spicy yeast characteristics.

Many BC breweries release special beers for the holiday season, including vanilla-dosed winter ales and spiced Christmas beers. Also, look for advent calendar-style mixed packs with a special beer each day leading up to Christmas, such as Phillips Brewing's Snow Case, or the Craft Crossing pack from Central City Brewing & Parallel 49 Brewing. Talk about the perfect gift for the beer lover in your life!



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“ Many BC breweries release special beers for the holiday season, including vanilla-dosed winter ales and spiced Christmas beers. ”



FULL BODIED, SPICY AND MALTY



UNIBROUVE LA FIN DU MONDE

Canada **\$6.39** 689216 750 ml
Brewed in honour of the early European explorers who thought they had sailed to “the end of the world” when they reached North America, this Belgian-style tripel golden ale is full bodied with a fruity, spicy and malty character.



MCAUSLAN ST-AMBRIOISE OATMEAL STOUT

Canada **\$11.29** 922450 6 x 341 ml
From Montreal’s McAuslan Brewing comes this rich, robust and deeply satisfying stout. It is brewed with a blend of deeply roasted malts that gives it espresso and chocolate notes, topped with a thick, creamy head.



NOTES OF TOFFEE, VANILLA AND OAK



INNIS & GUNN ORIGINAL OAK AGED BEER

United Kingdom **\$2.79** 122986 330 ml
A lucky accident, this beer was originally meant to be discarded after being used to flavour whisky barrels for a distillery. It is golden in colour, with a smooth mouth feel and warm notes of toffee, vanilla and oak.



VAN STEENBERGE GULDEN DRAAK

Belgium **\$3.59** 349910 330 ml
A Belgian-style dark tripel, this exceptional beer has a complex taste with hints of caramel, roasted malt and coffee in combination with a creamy head. It is slightly sweet – great as an aperitif or with dessert.



PERFECT FOR ROBBIE BURNS DAY



MCEWAN’S SCOTCH ALE

United Kingdom **\$12.49** 892703 6 x 330 ml
A great accompaniment while singing “Auld Lang Syne” on New Year’s Eve or with haggis on Robbie Burns Day, this ale has sweet aromas of caramel, toffee and dried fruit, and a very mild coffee flavour with notes of raisins and brown sugar.



A WARMING AND ROBUST PORTER



OKANAGAN SPRING PORTER

Canada **\$11.99** 928382 6 x 341 ml
Black as tar, thick and slightly sweet with a deep roasted-grain character and a creamy tan head of foam, this robust porter will warm you from your toes to your toque, and everywhere in between.



A
Red Carpet
COCKTAIL PARTY



“As the stars hit the red carpet on February 28 for the 88th annual Academy Awards, why not throw your own celebration with movie-themed cocktails and gourmet popcorn?”

HOST AN OSCAR NIGHT BASH WORTHY OF A STANDING OVATION

And the Oscar goes to . . . an award-winning cocktail party. As the stars hit the red carpet on February 28 for the 88th annual Academy Awards, why not throw your own celebration with movie-themed cocktails and gourmet popcorn? After all, there's been a long, entertaining link between the movies and cocktails.

There are the movies that made certain drinks famous, for instance, *The Big Lebowski's* White Russians, James Bond's vodka Martinis (shaken, not stirred, of course), *Casablanca's* French 75 and the Sidecar enjoyed in *Bonfire of the Vanities*.

There are the movies that taught us how to make cocktails. “The important thing is the rhythm,” says Nick Charles, played by William Powell, in the 1934 classic *The Thin Man*. “Always have rhythm in your shaking. Now, a Manhattan you shake to foxtrot time, a Bronx to two-step time, a dry Martini you always shake to waltz time.”

And then there are the movies that taught us how to drink – and sometimes, how not to. (Hello, *Bridesmaids*, *The Hangover* and *Trainwreck*.)

Now, inspired by some of 2015's biggest movies, David Wolowidnyk, bar manager at Vancouver's CinCin Ristorante, has created a batch of cocktails you will want to serve at your own Oscar night party or, indeed, any time.

For instance, his Swann Song is a

subtly spicy champagne cocktail inspired by new Bond girl Madeleine Swann in the latest James Bond movie, *Spectre*. (Plus it's made with Piper-Heidsieck, official champagne of this year's Oscars.) Kylo is a dark, licorice-flavoured cocktail named for the dark red lightsaber-wielding character Kylo Ren in *Star Wars 7: The Force Awakens*. And the bright, country-style Field Cider Cup is a perfect complement to the film *Far From the Madding Crowd*, based on Thomas Hardy's 19th century novel that celebrates English country life.

Since you can't have movies without popcorn, all you need to serve alongside are some gourmet kernels, such as recipes created by Lawren Moneta for Sweet Heat Popcorn, Maple Bacon Popcorn and Winning Chocolate Rosemary Popcorn. Then just tune into ABC and enjoy the show.

If you are planning to host an Oscar party, or a cocktail gathering for any occasion, Wolowidnyk suggests doing as much of the work as possible before your guests arrive, to make sure things go smoothly once they do.

“Even if you put together a few of the ingredients to save yourself a little time, it will allow you to spend more time with your guests instead of spending a lot of time serving them,” he says.

If you can pre-make a big batch of whatever cocktail you're planning to serve, it will be much easier to put

a drink in your guests' hands when they arrive. At the very least, squeeze and strain your citrus juices ahead of time, prepare any syrups or garnishes and print out any recipes you might be using, so you won't forget the ingredients or measurements.

Also, consider your ice. “Don't use that old ice in the freezer – you are better than that,” says Wolowidnyk. After a few days, freezer ice absorbs the smell of whatever food it's chilling with. Rather than add those dubious flavours to your drink, he advises making new ice the day before you entertain and recommends using boiled water for clearer and denser cubes that will last longer in a drink.

And, whatever you do, he says, “Measure! It takes skill to free-pour, so get a proper measuring jigger and make sure your proportions are accurate. Your guests will appreciate the precision of a balanced drink.”

Most importantly, Wolowidnyk says, “Relax and have fun. No one likes to be stressed out while entertaining, and imagine how your guests feel if they sense your stress. Remember to enjoy yourself – that's why you threw the party, right?”

After all, the stars strolling down the red carpet in their Tom Ford dinner jackets and Valentino gowns are the ones who should be anxious on Oscar night, not you.

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SWANN SONG

Inspired by: Spectre, the new James Bond movie

¾ oz (22 ml) Goldschläger Cinnamon Schnapps¹
 4 oz (120 ml) Piper-Heidsieck Brut²
 1 sugar cube
 3 dashes Bittered Sling Plum & Rootbeer bitters

In a mixing glass, stir Goldschläger with ice to chill. Strain into a champagne flute. Top with Piper-Heidsieck Brut. Soak sugar cube with 3 dashes of Plum & Rootbeer bitters and slowly lower into the champagne flute with a long spoon.

1 SKU 343145
 2 SKU 462432

INGREDIENTS IN SWANN SONG



GENUINE FLAKES OF GOLD LEAF



GOLDSCHLÄGER CINNAMON SCHNAPPS

Switzerland **\$27.29** 343145

Instantly recognizable, thanks to the flakes of gold leaf that drift through the liquid, this liqueur is at once fiery hot, with a peppery cinnamon flavour, and intensely sweet, with an almost syrupy texture.



KYLO

Inspired by: Star Wars 7: The Force Awakens

½ oz (15 ml) Luxardo Sambuca Passione Nera¹
 2 oz (60 ml) Barbieri Aperol Aperitivo²
 ¾ oz (22 ml) Cointreau³
 1 oz (30 ml) lemon juice
 black Twizzler straw, cut on each end, for garnish

Pour Sambuca into a Collins glass. Fill glass with ice. In a mixing glass, shake Aperol, Cointreau and lemon juice with ice and strain over ice in the Collins glass. Garnish with a black Twizzler.

1 SKU 331496
 2 SKU 144071
 3 SKU 6502



PIPER-HEIDSIECK BRUT

France **\$52.99** 462432 w

This well-structured and full-bodied bubble has notes of pears, apples and nuttiness on the nose, with zesty citrus and subtle minerality on the palate. Its mouth-watering acidity and creamy mousse make it a classic.



INGREDIENTS IN KYLO



AN ESSENTIAL COCKTAIL INGREDIENT



COINTREAU

France **\$31.99** 6502

Distilled from both bitter and sweet orange peels, this liqueur has zesty orange aromas with hints of lemon, grapefruit and nutmeg. It is sweet on the palate, but dry on the finish, and is an essential ingredient in countless cocktails.



LUXARDO SAMBUCA PASSIONE NERA

Italy **\$23.29** 331496

This purplish-black liqueur is an annual favourite come Halloween, but should have year-round appeal. It tastes predominantly of anise, star anise and licorice, with hints of cardamom and coriander. The texture is satisfyingly velvety.



BITTERSWEET WITH SOFT ORANGE AROMAS



This is Campari's sweeter, gentler cousin and is a bittersweet liqueur with soft orange aromas, a hint of rhubarb and a pleasing herbal bouquet. It starts off sweet, but finishes slightly bitter, with a silky texture and low alcohol (only 11 percent.).

Jentsch = (yen-ch)



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Jentsch on the Golden Mile Bench

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FIELD CIDER

Inspired by: *Far from the Madding Crowd*

¾ oz (22 ml) Hennessy VS cognac¹
 1 oz (30 ml) Giffard Ginger of the Indies²
 ¼ oz (7 ml) lemon juice
 1 oz (30 ml) Angry Orchard Crisp Apple Cider,
 to top³
 1 cinnamon stick and slices of lemon, for
 garnish

In a mixing glass, stir Hennessy, Giffard
 Ginger liqueur and lemon juice with ice to
 chill. Strain into a large beer glass and top
 with the Angry Orchard Crisp Apple Cider.
 Garnish with a cinnamon stick.

- 1 SKU 8284
- 2 SKU 171835
- 3 SKU 879049

INGREDIENTS IN FIELD CIDER



A BLEND OF 40 EAUX-DE-VIE



HENNESSY VS COGNAC

France \$58.99 8284

This is a rather youthful
 cognac, making it ideal for
 cocktails. A blend of 40
 eaux-de-vie, ranging from
 two to eight years old, it
 has vanilla, oak and nutty
 aromas, with an abundance
 of spice on the palate.



GOURMET
POPCORN

INTENSE GINGER FLAVOUR



If you love ginger, you'll love
 this liqueur. It has intense ginger
 aromas, with hints of coriander
 and orange blossom. On the
 palate, an initial sweetness is
 quickly followed by a spicy
 ginger flavour and just a touch
 of mouth-watering citrus.








ANGRY ORCHARD CIDER CO. CRISP APPLE

USA \$11.29 879049 6 x 355 ml

This cider is reminiscent of
 biting into a fresh, crisp Fuji
 apple. It is well balanced,
 starts out slightly sweet and
 finishes subtly dry with a pure,
 ripe-apple flavour throughout.
 It has a soft effervescence
 that makes it easy to enjoy.

SPECIAL EVENTS & TASTINGS

Join us for this fantastic selection of wine seminars and tasting events. Times and dates are accurate as of press time. For updates and last-minute additions, please visit bliquorstores.com/event. To receive monthly updates and exclusive special announcements please subscribe at bliquorstores.com/e-news.

-  WINE
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DECEMBER


39TH & CAMBIE

-  **JACK DANIEL'S FAMILY OF WHISKEY**
SATURDAY, DECEMBER 5
4:00 P.M. – 7:00 P.M.


Sample some of the products in Jack Daniel's Family of Whiskey. Get tips on buying that special bottle for the holiday season. Also, a free custom engraving service will be provided for your purchased bottle of Gentleman Jack.



-  **THE NEW RICKARD'S RED IPA**
THURSDAY, DECEMBER 10
2:00 P.M. – 6:00 P.M.
Come and try Rickard's latest ale, the Rickard's Red IPA, with some delicious food pairings. Take home a Rickard's pint glass with every purchase of 6 bottles of this new harmony of bitter and sweet in a deep ruby hue that can only be Rickard's.

-  **THIS IS OUR TIME:**
CÎROC ULTRA PREMIUM
FRIDAY, DECEMBER 11
5:00 P.M. – 7:00 P.M.
Celebrate the uniqueness of Cîroc with holiday hosting themed cocktails. Join their Brand Ambassador for a fun and informative mixology session featuring Cîroc Ultra Premium vodka and Cîroc flavours.

-  **CELEBRATE THE HOLIDAYS WITH MOËT & CHANDON**
SATURDAY, DECEMBER 12
6:00 P.M. – 8:00 P.M.
Greet the holidays with the world's favourite champagne, Moët & Chandon, paired with an exquisite selection of festive foods!

-  **WOMEN AND WHISKEY**
WEDNESDAY, DECEMBER 16
4:00 P.M. – 7:00 P.M.
Join Jack Daniel's female mixologist in a tasting and training event tailored to the feminine palate. Holiday food and drink recipe suggestions will be provided for you to enjoy this season. Also, a free custom engraving service will be provided for your purchased bottle of Gentleman Jack.

-  **HOLIDAY HOSTING WITH ABSOLUT, WISER'S, AND KAHLÛA**
THURSDAY, DECEMBER 17
4:00 P.M. – 8:00 P.M.
Get ready to host your holiday party and sample some fantastic holiday spirits to create your perfect seasonal cocktail!

-  **GREY GOOSE PRESENTS THE WORLD'S BEST TASTING VODKA**
FRIDAY, DECEMBER 18
3:00 P.M. – 6:00 P.M.
Indulge your palate and sample the world's best tasting vodka, Grey Goose. Taste the masterfully crafted Grey Goose VX with a hint of precious cognac, plus get a chance to win a Grey Goose gift basket.





SPARKLE & ICE
SATURDAY, DECEMBER 19
2:00 P.M. – 6:00 P.M.
 Perfect your holiday celebrations with sparkling wines and dessert wines. Enhance your holiday shopping experience with live music and sample award-winning sparkling wine by Sumac Ridge, fortified wine by Black Sage Vineyard and Icewine by Inniskillin Okanagan Estate. Receive a special gift with every purchase of these products.

CELEBRATE THE HOLIDAYS WITH OUR BC LIQUOR STORE PRODUCT CONSULTANTS
TUESDAY, DECEMBER 22
4:30 P.M. – 6:00 P.M.
 Drop by the store and enjoy holiday drinks selected by our very own Product Consultants.

ENJOY THE WORLD'S MOST AWARDED RUM WITH BACARDI
WEDNESDAY, DECEMBER 23
3:00 P.M. – 6:00 P.M.
 Enjoy a few of the best rums Bacardi has to offer. Warm up with a sample of our Oakheart Spiced Rum, enjoy the smooth taste of Bacardi 8 Year Old, and last but not the least, treat yourself to our latest addition, the Bacardi Gran Reserva Maestro de Ron.

BACARDI MAESTRO PERSONALIZED GIFTING
THURSDAY, DECEMBER 24
12:00 P.M. – 3:00 P.M.
 Wondering what to give to that special someone? How about a custom engraved bottle of Bacardi's newest product, the Bacardi Maestro de Ron! It will make a wonderful gift or a fantastic addition to your home bar.

ALBERNI & BUTE

THIS IS OUR TIME: CÎROC ULTRA PREMIUM
FRIDAY, DECEMBER 4
5:00 P.M. – 7:00 P.M.
 Celebrate the uniqueness of Cîroc with holiday hosting themed cocktails. Join their Brand Ambassador for a fun and informative mixology session featuring Cîroc Ultra Premium vodka and Cîroc flavours.

CELEBRATE THE CLASSIC MARTINI WITH GREY GOOSE
FRIDAY, DECEMBER 18
4:00 P.M. – 7:00 P.M.
 Taste and learn how to create the proper classic martini with Grey Goose. Appetizers will be served.

KELOWNA ORCHARD PARK

BACARDI MAESTRO PERSONALIZED GIFTING
SATURDAY, DECEMBER 12
12:00 P.M. – 3:00 P.M.
 Wondering what to give to that special someone? How about a custom engraved bottle of Bacardi's newest product, the Bacardi Maestro de Ron! It will make a wonderful gift or a fantastic addition to your home bar.

WESTWOOD CENTRE, PORT COQUITLAM

ENJOY THE WORLD'S MOST AWARDED RUM WITH BACARDI
FRIDAY, DECEMBER 18
4:00 P.M. – 7:00 P.M.
 Taste and learn how to create unforgettable cocktails with Bacardi. Appetizers will be served.

KINGS CROSS, SURREY

BACARDI MAESTRO PERSONALIZED GIFTING
SATURDAY, DECEMBER 19
12:00 P.M. – 3:00 P.M.
 Wondering what to give to that special someone? How about a custom engraved bottle of Bacardi's newest product, the Bacardi Maestro de Ron! It will make a wonderful gift or a fantastic addition to your home bar.

NORDEL CROSSING, SURREY

BACARDI MAESTRO PERSONALIZED GIFTING
WEDNESDAY, DECEMBER 23
12:00 P.M. – 3:00 P.M.
 Wondering what to give to that special someone? How about a custom engraved bottle of Bacardi's newest product, the Bacardi Maestro de Ron! It will make a wonderful gift or a fantastic addition to your home bar.





• True Iced Tea Taste •

TWISTED TEA
Hard Iced Tea

**WE LIKE OUR TEA
COLD & TWISTED**

**BE A
LITTLE
TWISTED**



MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.

JANUARY

39TH & CAMBIE

- WYNDHAM ESTATE TASTING**
FRIDAY, JANUARY 15
4:00 P.M. – 8:00 P.M.
Come and try a selection of Wyndham Estate products – Bin 222 Chardonnay, Bin 444 Cabernet Sauvignon and Bin 555 Shiraz. Appetizers will be served to pair.
- WINTER GETAWAY WITH ABSOLUT, KAHLÚA, AND CHIVAS REGAL**
FRIDAY, JANUARY 22
4:00 P.M. – 8:00 P.M.
Enjoy the winter season with Absolut, Kahlúa, and Chivas Regal, and you just might win a weekend ski getaway!
- CELEBRATE CHINESE NEW YEAR WITH BC LIQUOR STORE PRODUCT CONSULTANTS**
THURSDAY, JANUARY 28
4:30 P.M. – 6:00 P.M.
Drop by the store and sample products you will definitely enjoy as you celebrate the start of the Chinese New Year.

RICHMOND BRIGHOUSE

- HAPPY CHINESE NEW YEAR FROM JOHNNIE WALKER**
FRIDAY, JANUARY 29
5:00 P.M. – 7:00 P.M.
Join Johnnie Walker's Brand Ambassador for a tasting and educational tour through the Johnnie Walker family of Scotch whiskies.



FEBRUARY

39TH & CAMBIE

- HAPPY CHINESE NEW YEAR FROM JOHNNIE WALKER**
SATURDAY, FEBRUARY 6
3:00 P.M. – 5:00 P.M.
Join Johnnie Walker's Brand Ambassador for a tasting and educational tour through the Johnnie Walker family of Scotch whiskies.
- WINES TO SHARE WITH THAT SPECIAL SOMEONE (PRODUCT CONSULTANT TASTING)**
THURSDAY, FEBRUARY 11
4:30 P.M. – 6:00 P.M.
Discover a selection of delectable wines and bubbly to share with that special someone on Valentine's Day. Check out the roster of products our very own Product Consultants handpicked for this special occasion.
- BRING A MCGUIGAN!**
SATURDAY, FEBRUARY 13
4:00 P.M. – 6:00 P.M.
Come try award-winning McGuigan wines paired with a selection of local cheeses, meats and other fine foods. Don't forget to enter to win \$1,000 to host your own "Bring a McGuigan" party.


LAMARCA
PROSECCO

MAKE ANY OCCASION SPARKLE.™



recipeindex

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Make it a Tree-Trimming Party

from page 4



SMOKED PAPRIKA SHELLFISH WITH CILANTRO-LIME DIP

CILANTRO-LIME DIP

- ½ cup (125 ml) each, mayonnaise and sour cream
- ½ cup (125 ml) finely chopped cilantro
- 2 tsp (30 ml) finely minced red onion
- 2 tsp (30 ml) rinsed and drained capers, chopped
- 1 tbsp (15 ml) minced fresh dill
- 1 tbsp (15 ml) lime juice
- 1 small Thai red chili pepper, seeded and finely minced

SMOKY SCALLOPS AND PRAWNS

- 8 medium scallops
- 8 medium prawns
- 2 tsp (10 ml) each, ground cumin and smoked paprika
- 1 generous pinch sea salt
- 1 lime, juice only
- fresh dill, for garnish

fresh chives, for garnish

1 lime, cut into 8 thin wedges, for garnish
bamboo cones, to serve¹

1 In a small bowl, combine Cilantro-Lime Dip ingredients. Stir briskly together until blended. Cover and refrigerate.

2 Place oven rack 6-in (15 cm) from broiler and preheat broiler to 500 F (260 C). Lightly oil baking sheet and set aside. Remove muscle from scallops and pat scallops dry. Place in a large bowl. Peel and devein prawns, leaving tails intact. Blot dry and add to scallops.

3 In a small bowl, combine cumin, paprika and salt. Stir to blend. Then, using a small sieve, sprinkle evenly over top of shellfish and gently work in with fingertips. Spread in a single layer on baking sheet. Place on top rack in oven and broil for 1 minute. Using tongs, flip scallops and prawns. Return to broiler for 1 more minute or until opaque. Drizzle with lime juice.

4 Place 2 tsp (10 ml) Cilantro-Lime Dip in bottom of each bamboo cone. Top with a scallop and prawn. Garnish with a sprig of dill, fresh chives and a lime wedge and serve immediately.

Serves 8

PAIRS WITH

- The Wild Olive Old Vines Chenin Blanc South Africa **\$11.59** 205922
- Jacob's Creek Sparkling Chardonnay Pinot Noir Australia **\$10.79** 562991

¹If bamboo cones are unavailable, serve scallops and prawns on bamboo skewers alongside Cilantro-Lime Dip.



CHEESY QUINOA AND RICE ARANCINI

ARANCINI

- 1 cup (250 ml) cooked red quinoa, cooled
- 1 cup (250 ml) cooked short grain or Arborio rice, cooled
- ½ cup (125 ml) ricotta
- ½ cup (125 ml) grated Gruyère
- 2 tsp (30 ml) minced fresh chives
- 1 lemon, zest only
- ¼ tsp (1 ml) salt
- freshly ground black pepper, to taste
- 1 cup (250 ml) all-purpose flour
- 3 large egg whites, whisked
- 1 cup (250 ml) toasted bread crumbs
- 4 cups (1 L) peanut, canola or sunflower oil, for frying

SMOKY TOMATO SAUCE

- 14 oz (398 ml) can diced fire-roasted tomatoes, drained
- 1 tsp (15 ml) tomato paste
- ¼ tsp (1 ml) each, salt and smoked paprika
- 1 generous pinch brown sugar
- freshly ground black pepper
- chopped fresh chives, for garnish (optional)
- Parmesan shavings, for garnish (optional)

1 For Arancini, in a large bowl, combine

quinoa and rice, ricotta and Gruyère cheeses, chives, lemon zest and salt. Stir together. Add pepper, to taste. Refrigerate 1 hour to firm slightly, if necessary.

2 With wet hands, roll 1½ tbsp (22 ml) quinoa mixture into a ball. Set aside on a baking sheet lined with parchment paper. Repeat procedure until all mixture has been rolled.

3 Place flour, whisked eggs and bread crumbs into 3 separate shallow bowls. Dip and roll balls in flour, then in beaten egg to coat, then roll in bread crumbs. Return to baking sheet. Refrigerate for 1 hour to firm, or overnight.

4 For Smoky Tomato Sauce, in a saucepan, combine all ingredients, except chives and Parmesan. Stir over medium heat until slightly thickened. Add pepper and another pinch of sugar, if needed. Using a hand-held blender, whirl briefly until puréed. Remove to a small bowl and set aside. Serve warm or at room temperature.

5 Heat oil in a deep fryer or large, heavy-bottomed saucepan to 375 F (190 C). Line a large baking sheet with paper towels. Add no more than 3 or 4 balls to hot oil at a time, any more and oil temperature will quickly reduce and cause balls to absorb oil rather than turn golden. Fry for about 2 minutes per side, or until golden all over. Remove with a slotted spoon to paper

towel. Repeat with remaining balls until all are browned. Arancini can be made ahead. Cool at room temperature, then store in refrigerator in a tightly covered container overnight or freeze. Rewarm in hot oil for a minute or until piping hot.

6 Serve Arancini hot in individual spoons containing a dollop of Smoky Tomato Sauce. Sprinkle with chives and shaved Parmesan, as desired.

Makes 16 Arancini

PAIRS WITH

Mission Hill Five Vineyards Sauvignon Blanc
BC VQA **\$13.89** 118893

Georges Duboeuf Beaujolais
France **\$12.49** 212480



SHAVED BEEF CROSTINIS WITH CARAMELIZED ONION AND HORSERADISH

CROSTINIS

1 sourdough or whole grain baguette, cut into 16 x ¼-in (0.5 cm) slices
3 tbsp (45 ml) olive oil, plus extra if needed
salt and freshly ground black pepper

CARAMELIZED RED ONIONS

2 tbsp (30 ml) olive oil
2 large red onions, peeled, halved and thinly sliced
1 large garlic clove, smashed and minced
1 tbsp (15 ml) brown sugar, plus extra if needed
2 tbsp (30 ml) balsamic vinegar

HORSERADISH CREAM

½ cup (125 ml) crème fraîche
2 tbsp (30 ml) creamed horseradish
2 tsp (10 ml) minced fresh tarragon
½ tsp (2 ml) Dijon mustard

ESTD
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1853

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HARDYS - FIVE GENERATIONS OF DEVOTION

The expertise & devotion, driven by the
Hardy Family since 1853, is in every sip of our wine.



BEEF TENDERLOIN

2 lbs (1 kg) centre-cut piece of beef tenderloin, well trimmed
3 tbsp (45 ml) olive oil, divided
salt and freshly ground black pepper
16 pieces of fresh tarragon, for garnish

1 For Crostinis, preheat oven to 350 F (180 C). Arrange baguette slices on baking sheet in a single layer. Brush lightly with olive oil and season with salt and pepper. Bake until crisp and golden on both sides, about 15 minutes. Remove, cool to room temperature and store in airtight container until ready to use. Store up to 5 days.

2 To make Caramelized Red Onions, heat oil in a large, heavy-bottomed frying pan over medium heat. Add onions and garlic and sauté, stirring often, until they begin to soften, about 5 minutes. Add sugar and vinegar and continue to sauté, stirring occasionally, until lightly golden and caramelized, about 25 to 35 minutes. Remove to a small bowl and cool. Cover and refrigerate until ready to use. Refrigerate for up to a week.

3 To make Horseradish Cream, in a bowl, combine all ingredients. Whisk together until smooth and creamy. Transfer to a squeeze tube with a large nib and refrigerate until ready to use. Use within a couple of days.

4 Remove Beef Tenderloin from refrigerator and rest at room temperature. Place oven rack in centre of oven and preheat oven to 425 F (220 C). Rub beef with 1 tbsp (15 ml) oil and generously season with salt and freshly ground black pepper. Heat 2 tbsp (30 ml) olive oil in a large, ovenproof frying pan until it almost begins to smoke. Carefully place beef in pan and sear about 3 to 4 minutes per side.

5 Transfer frying pan with beef to oven and roast, turning beef occasionally with tongs, until an instant-read thermometer inserted into centre of beef registers 125 F (52 C), for very rare to rare, about 20 minutes. For medium rare, roast until beef reads 130 F (54 C), about 5 minutes longer. Remove from oven, place beef on a board and cool to room temperature. Tightly wrap beef with plastic wrap and refrigerate until chilled, at least 4 hours or overnight.

6 To serve, take beef from refrigerator and remove wrap. Place beef on a cutting board and shave crosswise into very thin 1/8-in (0.25 cm) slices. Arrange crostinis on a serving tray. Top each with a generous dollop of Horseradish Cream, then Caramelized Red Onions. Place a couple pieces of beef on top of each and garnish with fresh tarragon.

Makes 16 crostinis

PAIRS WITH

Wente Southern Hills Cabernet Sauvignon
USA **\$16.29** 301507
Château Pey La Tour Bordeaux Superieur
France **\$20.99** 442392



CURRIED TURKEY SLIDERS WITH LIME MAYO

SLIDERS

1 lb (500 g) ground turkey
1 large garlic clove, smashed and minced
1-in (2.5 cm) piece ginger root, peeled and grated
1/4 cup (60 ml) finely chopped cilantro
2 tbsp (30 ml) minced fresh chives
1 1/2 tsp (7 ml) curry powder
1/4 tsp (1 ml) salt
freshly ground black pepper
1 tbsp (15 ml) olive oil, plus extra if needed
8 mini brioche buns, halved horizontally
4 leaves butter lettuce, halved
1/2 small head radicchio, thinly shaved

LIME MAYO

1/2 cup (125 ml) mayonnaise
2 tsp (10 ml) lime zest
1 tbsp (15 ml) lime juice
1/2 tsp (2 ml) ground cumin
1 pinch granulated sugar

1 To make Sliders, in a bowl, combine turkey, garlic, ginger, cilantro, chives, curry and salt. Work ingredients together using your hands. Sprinkle generously with black pepper. Mix together and shape meat into 8 sliders, just large enough to comfortably fit brioche buns. Set aside while preparing Lime Mayo.

2 To make Lime Mayo, in a small bowl, combine all ingredients. Whisk to blend. Cover and refrigerate.

3 When ready to cook Sliders, heat oil in a frying pan. Cook a few at a time, over medium-high heat for 3 to 4 minutes per side or until browned and cooked through. Inside temperature should read 165 F (74 C) when tested in centre with a meat thermometer.

4 Toast brioche buns, if desired. To assemble, line bottom half of buns with butter lettuce. Place a slider on top with a generous dollop of Lime Mayo and shaved radicchio. Place top half of brioche on top and serve immediately.

Serves 8

PAIRS WITH

Mirassou Pinot Noir
USA **\$12.29** 366880

Kim Crawford Marlborough Pinot Gris
New Zealand **\$18.49** 150144



A TRIO OF CHOCOLATE MACAROONS

GERMAN CHOCOLATE MACAROONS WITH DULCE DE LECHE

1 x 300 ml can sweetened condensed milk
5 1/2 cups (1.3 L) unsweetened shredded coconut
3/4 cup (175 ml) granulated sugar
3/4 cup (175 ml) finely chopped pecans
1/3 cup (75 ml) all-purpose flour
1/2 tsp (2 ml) salt
5 egg whites
4 oz (125 g) milk chocolate

1 To make dulce de leche, place condensed milk in a double boiler and cook over medium heat for about 45 minutes, stirring occasionally, until thickened and golden. Remove from heat and cover to keep warm. Can be made ahead, refrigerated in a tightly covered container for up to a week. Simply reheat to soften.

2 Preheat oven to 350 F (180 C). Line a baking sheet with parchment paper and set aside.

3 In a large bowl, combine coconut, sugar, pecans, flour and salt. Stir to evenly mix. Beat egg whites in a bowl with an electric hand-held mixer just until foamy. Add to coconut mixture and stir in with a fork until well mixed.

4 Using a large, round tablespoon or small ice cream scoop, roll into balls and gently press onto prepared baking sheet about 1-in (2.5 cm) apart. Bake in preheated oven for 20 minutes, or just until tops turn golden. Remove baking sheet with macaroons to a rack to cool.

5 Melt chocolate in a small bowl over a saucepan with simmering water just until almost melted. Remove bowl with chocolate and stir to completely melt. Dip a fork into chocolate and drizzle in a zigzag fashion over cooled macaroons.

6 Repeat with dulce de leche, drizzling in opposite direction in a zigzag. Cool macaroons until toppings have firmed. Store in a single layer in a container with a tight-fitting lid and refrigerate until ready to serve. Best eaten within a couple of days.

Makes about 38 macaroons

RICH CHOCOLATE MACAROONS

4 oz (125 g) dark chocolate, broken into small pieces
½ tsp (2 ml) instant espresso coffee powder
2¼ cups (560 ml) unsweetened shredded coconut
¼ cup (60 ml) unsweetened cocoa, sifted
¾ cup (175 ml) granulated sugar
¼ tsp (1 ml) sea salt
3 large egg whites

- 1** Preheat oven to 350 F (180 C). Line a baking sheet with parchment paper.
- 2** Place chocolate in a bowl set over a saucepan with simmering water. Stir until chocolate is melted. Stir in instant coffee powder until dissolved. Remove bowl with chocolate and set aside until cooled, but still loose, about 10 minutes.
- 3** In a large bowl, combine coconut, cocoa, sugar and salt. Stir together to blend.
- 4** Beat egg whites with an electric mixer just until foamy. Stir into coconut mixture until blended. Add cooled chocolate and stir in until mixed.
- 5** Using a large spoon, shape mixture into 1½ tbsp (22 ml) balls and place about 1-in (2.5 cm) apart on prepared baking sheet.
- 6** Bake in preheated oven for 15 to 18 minutes or until macaroons are firm to touch, but still a little soft in centre. Remove baking sheet from oven and cool on a rack. Store macaroons for up to 3 days in a tightly covered container at room temperature.

Makes about 24 macaroons

WHITE CHOCOLATE ALMOND MACAROONS

4 oz (125 g) white chocolate, broken into small pieces
2½ cups (625 ml) unsweetened shredded coconut
½ cup (125 ml) slivered almonds, finely chopped
¾ cup (175 ml) granulated sugar
¼ tsp (1 ml) sea salt
3 large egg whites
1 oz (30 g) white chocolate

- 1** Preheat oven to 350 F (180 C). Line a baking sheet with parchment paper.
- 2** Place white chocolate in a bowl set over a saucepan with simmering water. Stir until chocolate is almost melted. Remove bowl with chocolate from simmering water and stir until creamy. Set aside until cooled, but still loose.
- 3** In a large bowl, combine coconut, almonds, sugar and salt. Stir together to blend.
- 4** Beat egg whites with an electric mixer just until foamy. Stir into coconut mixture until blended. Add cooled chocolate and stir until mixed.
- 5** Using a large spoon, shape mixture into 1½ tbsp (22 ml) loosely shaped stacks about 1-in (2.5 cm) apart on prepared baking sheet.
- 6** Bake in preheated oven for 15 to 18 minutes, or until macaroons are firm to touch but still a little soft in centres.
- 7** Remove baking sheet from oven and grate remaining chocolate over top of macaroons. Cool on a rack. Store macaroons for up to 3 days in a tightly covered container at room temperature.

Makes about 24 macaroons





Comes thoughtfully pre-wrapped

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Enjoy responsibly
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PAIRS WITH

Kahlúa

Mexico **\$23.29** 123315

Baileys Chocolate Cherry Irish Cream

Ireland **\$26.49** 729962

Hearty Soups: Fit for a Meal

from page 14



PRAWN, LEEK AND CAULIFLOWER CHOWDER

¼ cup (60 ml) unsalted butter, divided
2 leeks, trimmed, white part only, chopped
1 large yellow potato, peeled and chopped
3 cups (750 ml) fish stock
1¼ cups (300 ml) whole milk
salt, to taste
1 lb (500 g) cauliflower, trimmed and roughly chopped
½ cup (75 ml) sour cream
2 tbsp (30 ml) lemon juice

1 lb (500 g) prawns, peeled, deveined and tail left on

2 tbsp (30 ml) chopped fresh dill, for garnish

2 tbsp (30 ml) chopped fresh chives, for garnish

freshly ground black pepper, for garnish

1 In a medium saucepan, melt 2 tbsp (30 ml) butter over medium heat. Add leeks and cook, stirring often, until softened, about 4 minutes. Stir in potatoes, stock, milk and a pinch of salt. Bring to a simmer and cook for 8 minutes. Add cauliflower and simmer 10 minutes. Remove from heat and stir in sour cream and lemon juice.

2 Using a hand-held immersion blender or a food processor, partially purée mixture. Set aside and keep warm.

3 In a large frying pan, melt remaining butter over medium-high heat. Add prawns and a pinch of salt and sauté until curled and pink, about 2 minutes. Remove from heat. In a small bowl, gently toss together dill and chives.

4 Divide soup among warmed bowls. Top with a few prawns and a sprinkle of herbs. Garnish with a drizzle of prawn cooking butter and a pinch of black pepper. Enjoy right away.

Serves 4

PAIRS WITH

Cupcake Chardonnay
USA **\$12.29** 143776

M. Chapoutier Bila-Haut Roussillon Blanc
France **\$14.99** 175042



HAM, LENTIL AND SWISS CHARD STEW

1 tbsp (15 ml) olive oil, plus extra
1 medium cooking onion, peeled and chopped
2 garlic cloves, minced
2 lb (1 kg) smoked ham hock
12 cups (3 L) water
1 cup (250 ml) crushed tomatoes
6 sprigs fresh parsley
4 sprigs fresh thyme
2 celery stalks, trimmed and chopped
1 large carrot, peeled and chopped
1 large jewel yam, peeled and chopped
1 cup (250 ml) dried French green lentils
1 cup (250 ml) pasta such as Radiatori or corkscrew
8 oz (250 g) red Swiss chard, stems trimmed, leaves chopped
salt and freshly ground black pepper, to taste

1 In a large saucepan, heat oil over medium heat. Add onion and garlic and cook until softened, about 5 minutes. Add ham hock, water, crushed tomatoes, parsley and thyme. Turn heat to medium-high and bring to a boil. Reduce heat to low and cook soup, with lid slightly ajar, for 1 hour.

2 Discard parsley and thyme stems. Remove ham hock to a bowl to cool slightly. Increase heat to medium. Add celery, carrot, yam and lentils and cook, stirring occasionally, at a gentle simmer, for 30 minutes.

3 Meanwhile, remove and shred ham meat, discarding bone and excess fat. Set aside.

4 Add pasta to soup and cook until pasta is tender, about 8 minutes. Stir in Swiss chard and shredded ham, cooking until chard has softened, about 2 minutes. Season to taste with salt and pepper.

5 To serve, divide soup among warmed bowls and garnish with a drizzle of extra olive oil. Enjoy immediately.

Serves 6

PAIRS WITH

Smoking Loon Syrah
USA **\$11.99** 220186

Stoneleigh Marlborough Pinot Grigio
New Zealand **\$13.99** 502054



PUMPKIN, CHORIZO AND BLACK BEAN SOUP

1 tbsp (15 ml) grape seed oil
4 oz (125 g) cured chorizo, thinly sliced
2 garlic cloves, thinly sliced
3 medium tomatoes, stemmed and chopped
2 cups (500 ml) low-sodium chicken stock
1 lb (500 g) pumpkin or butternut squash, peeled and chopped
salt and freshly ground black pepper, to taste
1 cup (250 ml) cooked black beans, divided
1 avocado, peeled and diced, for garnish
¼ cup (60 ml) sour cream, for garnish

1 In a medium saucepan, heat oil over medium heat. Add chorizo and garlic and cook, stirring occasionally, until golden and crisp, about 4 minutes. Transfer to a plate and set aside.

2 In same saucepan, add tomatoes, stock, pumpkin and salt and pepper. Bring to a simmer over medium heat and cook, slightly covered, until pumpkin is tender, about 12 minutes.

3 Remove saucepan from heat and let cool slightly. Using a hand-held immersion blender or food processor, blend until smooth. Warm soup over medium heat before stirring in three quarters of the black beans and cook until heated through, about 3 minutes.

4 Divide soup among warmed bowls and top with reserved chorizo, garlic and remaining black beans. Garnish with diced avocado and a dollop of sour cream, if desired. Serve warm.

Serves 4

PAIRS WITH

Jacob's Creek Adelaide Hills Reserve Chardonnay
Australia **\$14.49** 896985

Marqués De Riscal Rioja Reserva
Spain **\$25.99** 214817



CHICKEN AND RICOTTA DUMPLING SOUP

SOUP

3 medium carrots, divided
3 celery stalks, divided
3 lb (1.5 kg) whole chicken, rinsed and patted dry
1 large cooking onion, unpeeled, quartered
2 bay leaves
5 sprigs fresh thyme
3 sprigs fresh parsley
1 head garlic, halved crosswise
10 black peppercorns
12 cups (3 L) water
1 leek, trimmed, white and light green part thinly sliced

PESTO

5 oz (140 g) kale, stems removed, blanched and squeezed dry
1 cup (250 ml) fresh basil leaves
½ cup (75 ml) pine nuts
½ cup (125 ml) finely grated Parmesan
½ cup (125 ml) extra-virgin olive oil
salt and freshly ground black pepper, to taste

DUMPLINGS

1½ cups (375 ml) ricotta cheese
⅔ cup (150 ml) finely grated Parmesan, plus extra for garnish
⅔ cup (150 ml) all-purpose flour
2 large eggs
salt and freshly ground black pepper

1 For Soup, peel and chop carrots and celery. Place whole chicken in a large, heavy-bottomed saucepan along with half the chopped carrots and celery. Add onion, bay leaves, thyme, parsley, garlic, peppercorns and water. Place pan over high heat and bring just to a boil. Reduce heat to medium and simmer stock, with lid ajar, for 1½ hours.

2 To make Pesto, place blanched kale, basil, pine nuts, Parmesan, oil, salt and pepper in a food processor. Pulse until still slightly chunky, scraping down sides of processor as needed. Transfer to a container, cover with plastic wrap pressed directly onto pesto and set aside.

3 To make Dumplings, in a medium bowl, stir together ricotta, Parmesan, flour, eggs, 1½ tbsp (22 ml) Pesto and a pinch of salt and pepper until a sticky dough forms. Cover bowl with plastic wrap and refrigerate until ready to use.

4 Strain soup mixture, reserving stock and chicken. Return stock to a large, clean saucepan and bring to a boil over high heat. Chop chicken, discarding skin and bones. Set meat aside in a separate bowl. Add remaining chopped carrot, celery and leek to boiling stock. Reduce heat to medium. Drop tablespoons of dumpling mixture into soup and cook until vegetables are tender and dumplings float, about 8 minutes.

5 To serve, divide reserved chicken among warmed bowls. Ladle over soup and top with a dollop of pesto and garnish with extra Parmesan, if desired. Serve immediately.

Serves 6

PAIRS WITH

Mission Hill Reserve Sauvignon Blanc
BC VQA **\$18.49** 388629

Ruffino Lumina Pinot Grigio
Italy **\$13.99** 102764

Merry Mains

from page 24



CROWN ROAST OF PORK WITH SAUSAGE, HERBS, APPLES AND NUTS

STUFFING

1 cup (250 ml) cubed sourdough bread
2 tbsp (30 ml) extra-virgin olive oil, plus extra, if needed
2 pork sausages, casings removed
1 red onion, peeled, halved and thinly sliced
2 large garlic cloves, sliced
½ cup (125 ml) fresh sage leaves, torn into pieces
¼ cup (60 ml) chopped walnuts
1 Honeycrisp apple, unpeeled, cored and diced
¼ cup (60 ml) cranberries, fresh or frozen, thawed
salt and freshly ground black pepper

ROAST

8 lb (4 kg) crown roast of pork, about 16 ribs, rib ends frenched¹
½ cup (125 ml) finely minced fresh rosemary
3 tbsp (45 ml) fennel seeds, crushed with a mortar and pestle
1 tbsp (15 ml) sea salt, plus extra
freshly ground black pepper

¹Check with your local butcher and pre-order roast.

SAUCE

1 cup (250 ml) chicken stock
½ cup (125 ml) water
2 tbsp (30 ml) balsamic vinegar
1 tbsp (15 ml) brown sugar
2 tsp (10 ml) Worcestershire sauce
1 tsp (5 ml) tapioca starch (optional)

1 To make Stuffing, preheat oven to 325 F (170 C). Spread bread cubes in a single layer on a baking sheet. Bake in middle of oven for 15 minutes or until crisp and lightly golden.

2 While bread is toasting, heat oil in a large, heavy-bottomed saucepan. Add sausage and stir-fry over medium heat, breaking up meat with a fork. Sauté until pork is crumbly and cooked through. Transfer to a large bowl and set aside.

3 To saucepan, add onion, garlic, sage and nuts and sauté over medium-low heat, stirring often until onion softens. Add splash of oil, if needed. Add apple and cranberries and stir until slightly softened. Transfer to bowl with sausage and add toasted bread cubes. Fold together, using a large wooden spoon and season with salt and pepper, to taste.

4 To make Roast, place crown roast of pork in a large roasting pan. Season inside cavity with salt and pepper. Mound prepared stuffing into cavity. In a small bowl, combine rosemary, fennel and salt. Stir, pressing ingredients together with back of a spoon to blend the natural herb oils with salt, to form a paste. Add a couple drops oil if mixture seems too dry. Using your fingertips, rub salted herb paste over outside of pork roast. Wrap tips of rib bones with foil to prevent burning. Cover stuffing in middle of roast loosely with a small dome of foil. Leave remaining roast exposed.

5 Set oven rack in bottom third of oven. Bake roast until instant-read thermometer registers 155 F (68 C) when inserted into meat portion. Do not touch bones with thermometer or reading won't be accurate. Roast should be fully baked after 2¼ to 2¾ hours. Remove from oven and transfer roast with stuffing intact to a heated carving platter. Cover loosely with foil and let rest for 15 to 20 minutes. Temperature of meat will rise to 160 F (71 C) as it rests. Meat will be slightly pink.

6 To prepare Sauce, skim fat from pan drippings. Place roasting pan over 1 or 2 burners, depending on size of pan. Add all sauce ingredients and bring to a boil, stirring and scraping up brown bits from bottom of pan. Pour through a fine sieve into a small saucepan. Add salt and pepper, to taste. For a thicker sauce, sprinkle in a little tapioca starch and gently simmer a couple of minutes. Cover and keep warm over low heat until ready to serve.

7 Remove all foil from roast. Carve roast into chops by cutting between

ribs. Serve on a mound of stuffing with a little sauce drizzled over top. Roast is excellent served with your favourite vegetables and fluffy mashed potatoes.

Serves 16

PAIRS WITH

Pfaffenheim Pfaff Pinot Gris
France **\$17.49** 616144

La Crema Sonoma Coast Pinot Noir
USA **\$27.49** 366930



HERB-CRUSTED LAMB WITH MINT AND NUT GREMOLATA

LAMB

5 to 6 lb (2½ to 3 kg) leg of lamb, bone-in salt and freshly ground black pepper
1 cup (250 ml) mixed finely chopped fresh herbs such as sage, thyme and rosemary
1 cup (250 ml) packed flat-leaf parsley, chopped
6 garlic cloves, minced
1 tbsp (15 ml) lemon zest
½ tsp (2 ml) salt
¼ cup (60 ml) extra-virgin olive oil, plus extra for oiling pan

GREMOLATA

¼ cup (60 ml) extra-virgin olive oil
⅓ cup (75 ml) finely chopped fresh mint
⅓ cup (75 ml) finely chopped flat-leaf parsley
¼ cup (60 ml) pine nuts, toasted
1 tbsp (15 ml) each, lemon zest and juice
1 tbsp (15 ml) capers packed in salt, rinsed and drained
1 large garlic clove, finely minced
1 shallot, peeled and finely minced

1 To make Lamb, preheat oven to 400 F (200 C). Shave any excess fat from leg. Place in a lightly oiled roasting pan. Sprinkle leg all over with salt and pepper.

2 Combine mixed chopped herbs, parsley, minced garlic cloves, lemon zest, and salt in a food processor fitted with a metal blade. Pulse until finely chopped. Add oil and continue to whirl until a coarse paste forms. Spread paste over lamb leg to evenly coat.

3 Roast lamb uncovered in preheated oven for 1¼ hours or until meat registers 125 F (52 C) for rare or 130 F (54 C) or longer for medium rare. Do not touch bone with

thermometer or reading won't be accurate.

4 While lamb is roasting, make Gremolata. Combine all ingredients in a bowl. Stir together until blended. Set aside.

5 When lamb is roasted as desired, remove to a cutting board and loosely cover with foil. Let rest for 30 to 40 minutes before slicing and serving.

6 To serve, carve lamb and plate each serving with a spoon of Gremolata. Delicious with roasted vegetables.

Serves 6

PAIRS WITH

Avalon Napa Valley Cabernet Sauvignon
USA **\$26.49** 171116

Falernia Reserva Elqui Valley Carménère
Chile **\$18.99** 456178



BEEF WELLINGTON SERVED WITH MERLOT SAUCE

TENDERLOIN WITH MUSHROOMS DUXELLES

2 to 2½ lbs (1 to 1.25 kg) centre-cut beef tenderloin, about 7-in x 3½-in (18 x 9 cm)
olive oil, to grease pan
salt and freshly ground black pepper
3 tbsp (45 ml) unsalted butter
3 cups (750 ml) button mushrooms, cleaned and chopped
1 large shallot, peeled and minced
1 large garlic clove, minced
1 sprig thyme
½ cup (75 ml) port or dry sherry, to deglaze pan
8 thin slices Parma ham or prosciutto

PASTRY

1 x 500 g package puff pastry, 2 sheets
¼ cup (60 ml) all-purpose flour, divided
3 egg yolks, divided

MERLOT SAUCE

2 tbsp (30 ml) olive oil
1 tbsp (15 ml) butter
1 cup (250 ml) diced celery
1 cup (250 ml) peeled and diced carrots
1 cup (250 ml) diced sweet onions
2 cups (500 ml) Merlot
2 cups (500 ml) beef stock
2 sprigs each, fresh rosemary, thyme and parsley

salt and freshly ground black pepper

1 Heat oven to 425 F (220 C). Place tenderloin in a lightly oiled roasting pan. Generously season with salt and black pepper. Roast in centre of oven, uncovered, for 30 minutes or until a meat thermometer registers 130 F (54 C) when inserted into centre. Remove pan and rest at room temperature until pan is slightly cooled. Cover and refrigerate for 30 minutes.

2 For Mushroom Duxelles, place chopped mushrooms in a food processor fitted with a metal blade and pulse until mushrooms are finely minced but not puréed. Melt butter in a large frying pan. Add mushrooms, shallot, garlic and thyme and sauté over medium-low heat for 5 minutes or until mushrooms have released liquid and are starting to cook dry. Deglaze pan with port and raise heat to high to evaporate liquid. Remove from heat and discard thyme. Add salt and pepper, to taste. Transfer to bowl, cool, cover and refrigerate until ready to use. Can be refrigerated for several days.

3 Lay a couple of overlapped sheets of plastic wrap on a clean surface. Overlap Parma ham or prosciutto slices in a row down centre. Spread half the Duxelles in an even layer over top of ham or prosciutto. Place cooled tenderloin crosswise over top and spread with remaining Duxelles. Draw edges of plastic wrap together over top of meat to tightly encase tenderloin in ham or prosciutto. Twist ends of wrap to tightly seal. Refrigerate while rolling out pastry.

4 To make Pastry, lightly dust work surface with a little flour. Roll out 1 sheet puff pastry into a rectangle large enough to wrap tightly around tenderloin with a slight overlap to seal. Brush edges of pastry with 2 egg yolks whisked with 1 tsp (5 ml) water. Reserve extra. Remove plastic wrap from beef and place in centre of pastry. Carefully gather up edges and firmly wrap beef in pastry. Then press seams and ends together to tightly seal. Place seam-side down on a work surface. Set aside.

5 Add a little more flour to clean work surface. Roll out second sheet of pastry into a rectangle slightly larger than the first. Cut out shapes and designs with a sharp paring knife. Brush with egg yolk mixture and arrange cut-outs decoratively over top of pastry-wrapped tenderloin.

6 In a small dish, whisk remaining egg yolk. Lightly and evenly brush over entire surface of pastry to fully and evenly coat. Refrigerate uncovered for 45 minutes, or up to 24 hours.

7 When ready to bake, preheat oven to 400 F (200 C). Bake tenderloin uncovered for 20 to 25 minutes until pastry is deep golden and beef registers 140 to 155 F (60 to 68 C) on a meat thermometer when inserted into centre. Remove from oven

and rest on a rack for 10 to 15 minutes.

8 While tenderloin is baking, prepare Merlot Sauce. Heat oil and butter in a large saucepan. Add celery, carrots and sweet onions. Sauté over medium heat stirring occasionally until golden. Deglaze saucepan with Merlot. Add beef stock and sprigs of herbs and bring to a boil. Cover, reduce heat and simmer for 30 minutes for flavours to blend. Strain and discard vegetables and herbs. Return sauce to pan. Boil vigorously until reduced by half. Add salt and pepper, to taste. Cover to keep warm.

9 Once tenderloin has rested, transfer to a cutting board and cut into thick slices. Serve with Merlot Sauce, steamed green beans and roasted carrots.

Serves 6 to 8

PAIRS WITH

Caymus Napa Valley Zinfandel
USA **\$52.99** 709808

Trivento Golden Reserve Malbec
Argentina **\$20.99** 1669

Winter Jewels: Pomegranates

from page 32



SMOKED TURKEY SALAD WITH POMEGRANATE VINAIGRETTE

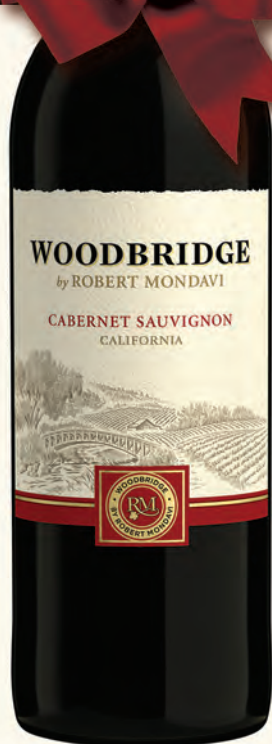
VINAIGRETTE

¼ cup (60 ml) pomegranate juice
3 tbsp (45 ml) extra-virgin olive oil
3 tbsp (45 ml) sherry vinegar
1 tsp (5 ml) Dijon mustard
1 clove garlic, finely minced
½ shallot, peeled and finely minced
sea salt and freshly ground black pepper

SALAD

1 tbsp (15 ml) olive oil
¼ lb (125 g) prosciutto, thinly sliced, cut into ½-in (1.25 cm) strips
1 x 5 oz (140 g) bag pre-washed baby arugula
1 small Belgian endive, cleaned, dried and julienned
1 small head radicchio, washed, dried and cut into ½-in (1.25 cm) julienne pieces
¾ lb (340 g) smoked turkey breast, shredded or

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in moments.
Make the most
of them.



Making moments
worth sharing for
over 30 years.

Please enjoy responsibly.

cut into ½-in (1.25 cm) dice
2 ripe pears, halved, cored and thinly sliced
2 to 4 oz (60 to 125 g) goat's cheese, for garnish
1 cup (250 ml) pomegranate seeds, for garnish
½ cup (125 ml) toasted pumpkin seeds, for garnish

- 1 In a mixing bowl, whisk together Vinaigrette ingredients until well blended. Set aside.
- 2 For Salad, heat olive oil in a medium-sized frying pan over medium-high heat. Add prosciutto and brown on all sides, about 3 to 4 minutes, or until crisp. Drain on paper towels.
- 3 In a large bowl, add arugula, Belgian endive, radicchio, smoked turkey and pear slices. Drizzle with half the vinaigrette and toss well. Divide among 4 to 6 chilled serving plates. Garnish with goat's cheese, pomegranate seeds and pumpkin seeds. Serve remaining vinaigrette on the side.

4 to 6 servings

PAIRS WITH

La Chablisienne Saint Bris Sauvignon Blanc
France **\$18.49** 587238

Louis Latour Ardèche Chardonnay
France **\$15.99** 132498



SEARED DUCK BREAST WITH SPICED POMEGRANATE SAUCE AND RELISH

POMEGRANATE RELISH

½ small red onion, finely chopped
1½ cups (375 ml) pomegranate seeds
¼ cup (60 ml) extra-virgin olive oil
1½ tsp (7 ml) freshly grated lime zest
1 tbsp (15 ml) fresh lime juice
1 tbsp (15 ml) sherry or red wine vinegar
½ cup (125 ml) coarsely chopped fresh mint
½ cup (125 ml) coarsely chopped fresh cilantro
salt and freshly ground black pepper

DUCK

2 tbsp (30 ml) granulated sugar
¼ cup (60 ml) water
1 cup (250 ml) fresh pomegranate juice
1 cup (250 ml) chicken stock
1 small cinnamon stick
2 whole cloves
1 pinch ground cumin
1 tsp (5 ml) adobo sauce, from canned chipotle chilies (optional),
1 tsp (5 ml) balsamic vinegar
kosher salt and freshly ground black pepper
4 x 6 oz (180 g) boneless duck breasts

- 1 To make Pomegranate Relish, in a small bowl, mix together all ingredients. Stir to blend. Season with salt and pepper, to taste. Cover and chill for up to 1 hour before serving.

2 To make Duck with sauce, in a heavy-bottomed, medium saucepan, mix together sugar and water over medium heat, stirring until sugar dissolves. Increase heat and swirl saucepan until mixture caramelizes to a deep amber colour. Carefully add pomegranate juice, chicken stock, cinnamon stick, cloves, cumin, adobo sauce (if using) and balsamic. Boil until sauce is reduced to about 1 cup (250 ml), about 20 to 25 minutes. Remove cinnamon stick and cloves. Season with salt and pepper. Cover and set aside until ready to use. Rewarm over low heat before serving.

3 Preheat oven to 400 F (200 C).

4 Score skin of duck without cutting into flesh, with 4 to 5 cuts on the bias in 1 direction and repeating in opposite direction, making a diamond pattern. Season both sides of breasts with salt and black pepper.

5 Heat 2 large ovenproof frying pans over medium-high heat. When hot, add 2 duck breasts skin-side down to each pan. Cook until duck skin is crisp and deep brown, about 7 to 8 minutes. Turn each breast over and cook another minute. Pour off excess fat (reserving for another use). Transfer pans to oven and roast until cooked medium-rare, about 5 minutes.

6 Transfer to cutting board and allow to rest, 5 minutes. Thinly slice crosswise on slight diagonal and arrange on plates. Spoon sauce over top and garnish with Pomegranate Relish.

Serves 4

SIDE DISHES WITH SEARED DUCK BREAST

Pommes Duchesse

2½ lbs (1.25 kg) russet potatoes, about 4 large
¼ lb (125 g) unsalted butter
2 large egg yolks
1 pinch ground nutmeg
sea salt and freshly ground black pepper
2 tbsp (30 ml) finely chopped fresh chives
2 tbsp (30 ml) finely chopped flat-leaf parsley
1 large egg mixed with 1 tbsp (15 ml) whipping cream
¼ cup (60 ml) finely grated Parmesan (optional)

1 Heat oven to 400 F (200 C).

2 Prick potatoes all over with a fork and place on baking sheet. Place in preheated oven and bake for 1½ hours. Let cool, then peel. Press through a food mill or potato ricer, or mash until smooth and fluffy.

3 Transfer to a mixing bowl. Add butter, egg yolks and nutmeg. Season with salt and black pepper. Mix well until blended, then fold in chives and parsley. Transfer to a heavy pastry bag fitted with a ¾-in (2 cm) star tip. On a parchment paper-lined baking sheet, pipe potatoes in a tight circular motion forming twelve 2½-in (6.25 cm) cones, about 2-in (5 cm) high. Brush with egg and cream mixture. Sprinkle with

Parmesan, if using, and bake in preheated oven until golden brown, 40 to 45 minutes.

Serves 4

Glazed Baby Carrots and Turnips

½ lb (250 g) baby carrots
¾ lb (340 g) baby turnips or regular small turnips
1½ tbsp (22 ml) unsalted butter
½ tsp (2 ml) granulated sugar
1 generous pinch salt

1 Trim carrots and turnips, leaving about ½-in (1.25 cm) green stems attached. If using small turnips, peel and cut into 1-in (2.5 cm) pieces. Place separately into steamer, set over boiling water and steam, covered, until just tender, 6 to 8 minutes.

2 Heat a large heavy-bottomed frying pan over low heat and add steamed vegetables, butter, sugar and salt. Cook until heated through and well glazed, about 4 minutes.

Serves 4

PAIRS WITH

Columbia Crest H3 Horse
Heaven Hills Vineyard Merlot
USA **\$21.49** 752063

Gray Monk Pinot Noir
BC VQA **\$15.69** 251835



GREEK YOGURT CHEESECAKE WITH CANDIED GINGER CRUST AND POMEGRANATE SAUCE

CHEESECAKE WITH CANDIED GINGER CRUST

½ cup (125 ml) butter, softened
¼ cup (60 ml) packed brown sugar
4 large eggs, divided
1½ cups (375 ml) all-purpose flour, divided
1 tsp (5 ml) ground cinnamon
½ tsp (2 ml) ground ginger
¼ cup (60 ml) finely chopped crystallized candied ginger
4 x 8 oz (250 g) packages Greek yogurt-style cream cheese, at room temperature
1¼ cups (300 ml) granulated sugar, divided
4 tsp (20 ml) vanilla extract, divided
2 cups (500 ml) sour cream, divided
1 tsp (5 ml) finely grated lemon zest

1½ cups (375 ml) pomegranate seeds, divided

POMEGRANATE SAUCE

2 cups (500 ml) pomegranate juice
¼ cup (60 ml) brown sugar
1 tbsp (15 ml) cornstarch

GINGERED PECANS

1½ tbsp (22 ml) unsalted butter
1 cup (250 ml) pecan halves
1 tbsp (15 ml) granulated sugar
½ tsp (2 ml) ground ginger
pinch salt

1 Preheat oven to 350 F (180 C).

2 To make Candied Ginger Crust, place butter in a mixing bowl. Beat at medium-high speed for 30 seconds. Add brown sugar. Beat until combined. Add 1 egg. Beat well. Beat in 1¼ cups (300 ml) flour, cinnamon, ground ginger and candied ginger until combined. Divide dough in half. Cover and refrigerate 1 portion.

3 Spread remaining dough on bottom of ungreased 10-in (25 cm) springform pan with sides removed. Spread dough to edges. Place on baking sheet and bake for 10 minutes. Cool completely. When cool, re-attach sides of pan. Press chilled dough onto sides to a height of 1¼- to 2-in high (4.5 to 5 cm), using a thin metal spatula to spread dough.

4 Reduce oven temperature to 325 F (170 C).

5 For filling, in a mixing bowl, beat cream cheese and 1 cup (250 ml) of the granulated sugar with an electric mixer until fluffy. Beat in remaining ¼ cup (60 ml) flour on low speed until smooth. Add remaining 3 eggs and 3 tsp (15 ml) vanilla all at once, beating on low speed just until combined. Stir in ½ cup (125 ml) sour cream, lemon zest and ¾ cup (175 ml) of the pomegranate seeds.

6 Pour filling into crust-lined pan. Place on baking sheet. Bake for 65 minutes or until edges are puffed and centre jiggles slightly when gently shaken. Remove from oven.

7 Stir together remaining 1½ cups (325 ml) sour cream, ¼ cup (60 ml) sugar, and 1 tsp (5 ml) vanilla. Spread sour cream mixture over top of baked cheesecake. Return to oven; bake for 10 more minutes. Remove from oven. Cool on wire rack for 15 minutes. Loosen crust from sides of pan. Cool for 30 more minutes. Remove sides of pan; cool completely. Cover, then chill 4 hours or overnight.

8 To make Pomegranate Sauce, add juice to a medium saucepan and bring to a boil. Reduce heat and boil gently, uncovered until reduced to about 1 cup (250 ml), about 10 to 12 minutes. Whisk in brown sugar and cornstarch. Cook and stir until thickened and bubbly. Cook and stir for a couple minutes longer. Cover and refrigerate up to 5 days. Warm sauce slightly before serving.

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UNRAVEL THE HOLIDAY



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9 To make Gingered Pecans, melt butter in a medium non-stick frying pan over medium heat. Add pecans and cook, stirring, until they start to brown, about 2 to 3 minutes.

10 In a small bowl, combine sugar, ginger and salt. Sprinkle mixture over pecans and cook, stirring until pecans are coated with mixture and are browned and crisp, about 1 minute. Spread out on a baking sheet to cool.

11 To serve, remove Cheesecake and Pomegranate Sauce from refrigerator 15 minutes before serving. Spoon some sauce over top of cheesecake and garnish with remaining $\frac{3}{4}$ cup (175 ml) pomegranate seeds and Gingered Pecans. Slice and serve with remaining sauce.

Serves 12

PAIRS WITH

Moët & Chandon Nectar Impérial
France **\$65.99** 509695

RumChata Cream
USA **\$26.49** 560672

Fireside Winter Picnic

from page 40



CARROT SOUP WITH CRISPY ONIONS, FETA CHEESE AND TOASTED HAZELNUTS

CRISPY ONIONS

$\frac{1}{2}$ cup (125 ml) vegetable oil
 $\frac{1}{2}$ large yellow cooking onion, thinly sliced
3 tbsp (45 ml) cornstarch

SOUP

1 lb (500 g) carrots, peeled and sliced, about 4 cups (1 L)
 $\frac{1}{2}$ large yellow cooking onion, chopped
3 garlic cloves, peeled and chopped

3 tbsp (45 ml) extra-virgin olive oil
2 tbsp (30 ml) salt
1 tsp (5 ml) freshly ground black pepper
3 cups (750 ml) vegetable stock or water
1 tsp (5 ml) champagne vinegar
4 tbsp (60 ml) Crispy Onions for garnish
4 tbsp (60 ml) Macedonian feta cheese¹, crumbled
2 tbsp (30 ml) hazelnuts, toasted and crushed

1 To make Crispy Onions, preheat vegetable oil in a medium-sized heavy saucepan until it reads to 300 F (150 C) on a candy thermometer.

2 In a bowl, toss together onions and cornstarch until onions are evenly coated, shaking off the excess cornstarch. Fry in hot oil, stirring constantly until onions are golden brown, about 3 minutes. Remove from heat and drain onions on a paper towel-lined plate. Set aside while preparing soup.

3 To make Soup, combine carrots, onion, garlic and olive oil in a large, heavy-bottomed saucepan. Sauté over medium heat until softened. Add salt, pepper and vegetable stock and bring to a boil. Cover and simmer for about 30 minutes, or until carrots are very tender.

¹Macedonian feta is available in Persian food shops.

4 Purée soup using an immersion blender or place in a blender in batches. Do not overfill blender or lid may pop off while blending. Once puréed, add the champagne vinegar and blend until smooth.

5 Spoon into bowls and sprinkle Crispy Onions, feta and hazelnuts over soup.

Serves 4

PAIRS WITH

Alamos Chardonnay
Argentina **\$13.49** 467969

Tinhorn Creek Gewürztraminer
BC VQA **\$14.99** 530675



ROAST CHICKEN WITH ROOT VEGETABLES

CELERIAC PURÉE

1 small celeriac, peeled and cut into 2-in (5 cm) chunks
1 cup (250 ml) heavy cream
1 tsp (5 ml) salt

ROAST CHICKEN WITH ROOT VEGETABLES

2 parsnips, peeled and cut into 2-in (5 cm) chunks
2 carrots, washed and cut into 2-in (5 cm) chunks
1 yam, washed and cut into 2-in (5 cm) chunks
1 fennel bulb, washed and cut into 4 even-sized wedges
4 garlic cloves, chopped
¼ cup (60 ml) extra-virgin olive oil, divided
1 tbsp (15 ml) salt, divided, plus extra if needed
1 tsp (5 ml) pepper, divided, plus extra if needed
3 to 4 lb (1.5 to 2 kg) free range chicken, rinsed and patted dry
1 sprig fresh rosemary
4 sprigs fresh thyme
3 fresh sage leaves, chopped
1 lemon, zest and juice

1 Preheat oven to 375 F (190 C).

2 In a medium pot, place celeriac in cream with salt and cover. Cook over medium heat until celeriac is very tender. Purée with an immersion blender or in a blender until smooth.

3 In a large bowl, toss parsnips, carrots, yam, fennel and garlic with half of the olive oil and salt and pepper. Transfer to a 9 x 13-in (3.5 L) roasting pan and spread out to an even thickness.

4 Rub remaining olive oil, salt and pepper over chicken. Tuck rosemary, thyme and sage into the cavity of the chicken and place it on top of vegetables in roasting pan. Roast uncovered until the juices of the chicken run clear or internal temperature reaches 165 F (74 C) on a meat thermometer.

5 Remove pan from the oven. Using tongs, lift chicken from vegetables and place on a large, deep plate to rest for 10 minutes. Remove any excess fat from the vegetables using a spoon. Add lemon zest and juice to vegetables and toss to mix evenly. Add salt and pepper to taste. Lay a sheet of foil loosely over top and keep warm in a 300 F (150 C) oven.

6 To serve, carve chicken and serve with roasted vegetables and celeriac purée.

Serves 4

PAIRS WITH

Louis Jadot Couvent Des Jacobins
Bourgogne Pinot Noir
France **\$26.49** 341875

Sonoma-Cutrer Russian River Ranches
Chardonnay
USA **\$21.99** 359505



BUBBLY BEER MACARONI AND CHEESE

1 tsp (5 ml) butter
½ medium onion, finely chopped
2 garlic cloves, minced
1 tsp (5 ml) dry mustard
1 tbsp (15 ml) salt
½ tsp (2 ml) black pepper
¼ cup (60 ml) stout or porter beer
½ cup (125 ml) whipping cream
½ cup (125 ml) whole milk
1 cup (250 ml) cream cheese
1 cup (250 ml) shredded mozzarella cheese
½ cup (125 ml) shredded aged cheddar cheese
2 cups (500 ml) dry elbow macaroni

1 Preheat oven to 375 F (190 C).

2 In a medium saucepan, melt butter

over medium heat, add onion and garlic and sauté until soft. Add dry mustard, salt and pepper and stir in to blend.

3 Add beer and bring to a boil over high heat. Turn down heat to medium and simmer for about 5 minutes. Add cream, milk and cream cheese and stir until melted.

4 Mix mozzarella and cheddar cheese together. Add ¾ of cheese mixture to pot and stir until just melted. Set remaining cheese aside.

5 Meanwhile, add macaroni to a large pot of boiling salted water and cook according to package instructions. Thoroughly drain macaroni once cooked and add to cheese sauce. Fold in to evenly blend.

6 Spoon into 4 individual greased ovenproof baking dishes large enough to contain macaroni and cheese. Sprinkle with remaining cheese.

7 Bake in preheated oven for about 15 minutes, or until cheese is melted and sauce bubbles.

Serves 4

PAIRS WITH

Bridge Brewing North Shore Pale Ale
Canada **\$5.19** 886747 650 ml

Ravenswood Vintners Blend Chardonnay
USA **\$13.99** 571489



APPLE CRANBERRY HAND PIES

PASTRY

2½ cups (625 ml) cake and pastry flour
1 cup (250 ml) butter, chilled and diced
¼ tsp (1 ml) salt
¼ to ½ cup (60 to 125 ml) cold water

FILLING

4 cups apples, peeled, cored and diced small
¼ cup (60 ml) dried cranberries, chopped
1 cup (250 ml) brown sugar
1 tsp (5 ml) cinnamon
¼ tsp (1 ml) nutmeg
½ tsp (2 ml) orange zest
2 tbsp (30 ml) butter, melted
1 tbsp (15 ml) all-purpose flour
¼ tsp (1 ml) salt

EGG WASH

2 egg yolks

THE DEVIL'S CELLAR



WINE
LEGEND



4 tbsp (60 ml) whipping cream
¼ tsp (1 ml) salt

- 1 Add flour, butter and salt to a food processor fitted with a metal blade. Pulse until mixture looks like coarse crumbs about the size of peas.
- 2 Sprinkle with ¼ cup (60 ml) cold water. Pulse until dough sticks together when squeezed. Add more water, 1 tbsp (15 ml) at a time, if necessary. It will still look a bit crumbly.
- 3 Shape dough into two balls. Wrap tightly in plastic wrap and refrigerate for at least 1 hour.
- 4 For Filling, in a large bowl, combine all ingredients. Toss to blend. Set aside.
- 5 Preheat oven to 375 F (190 C). Roll pastry to ¼-in (0.25 cm) thickness on a floured surface. Cut into 3-in (7.5 cm) rounds. Place 2 tsp (30 ml) on half of each round.
- 6 In a small bowl, whisk together egg wash ingredients. Using a small brush, spread egg wash around edges of each pie. Cover each pie with another pastry round and press edges to seal. Crimp edges with a fork.
- 7 Make a slit on top of each pie and brush with remaining egg wash. Transfer to a parchment paper-lined baking tray and bake for about 20 minutes or until pies are golden brown. Rotate pan halfway through.
- 8 Remove to a rack to cool. Serve warm.

Makes 12 pies

PAIRS WITH

G.A. Schmitt Niersteiner Spätlese Late Harvest
Germany **\$12.79** 262337

Dewar's White Label Scotch Whisky
United Kingdom **\$20.99** 11130

Host with the Most¹

from page 48



MINI SESAME CRAB CAKES

- 8 oz (250 g) crabmeat, picked over for shells
¼ cup + 3 tbsp (105 ml) mayonnaise, divided
2 green onions, trimmed, finely sliced
2 tbsp (30 ml) soy sauce or tamari
1 tsp (5 ml) finely grated lime zest
½ cup + 2 tbsp (155 ml) panko bread crumbs, divided
½ cup (125 ml) all-purpose flour
salt and freshly ground black pepper, to taste
3 large eggs
¼ cup (60 ml) sesame seeds, mixture of white and black
¼ cup (175 ml) vegetable oil, plus extra as needed
1½ tsp (7 ml) wasabi paste, for garnish
1 English cucumber, for garnish
3 radishes, thinly sliced, for garnish

¹Recipes can be made ahead and frozen until ready to use.

½ cup (125 ml) drained pickled ginger, for garnish

1 In a medium bowl, stir together crabmeat, ¼ cup (60 ml) mayonnaise, green onions, soy sauce and zest. Add 2 tbsp (30 ml) bread crumbs and stir until well combined. Refrigerate mixture for 1 hour.

2 Meanwhile, set up a frying station. Whisk together flour with a good pinch of salt and pepper. In a separate bowl, whisk eggs. In a third bowl, stir remaining ½ cup (125 ml) bread crumbs with sesame seeds.

3 Once crab mixture has been chilled, form into 1 tbsp (15 ml) balls. Coat balls in seasoned flour before shaking to remove excess. Shape into cakes about ¾-in (2 cm) high and about 1-in (2.5 cm) in diameter. One at a time, dip flour-coated cakes in egg, allowing excess to drip away, then roll in bread crumb mixture.

4 Heat oil in a medium frying pan over medium heat until hot, but not smoking. Working in batches, fry several crab cakes at a time, turning once, until golden brown and crisp, about 3 minutes per side. Transfer to a paper towel-lined plate before cooking remaining cakes. Add more oil to frying pan as needed. At this stage, crab cakes may be placed on a parchment-lined baking sheet and frozen until firm, about 1 hour. Transfer to an airtight container and freeze up to 5 weeks.

5 When ready to serve, preheat oven to 425 F (220 C). Arrange crab cakes on a baking sheet and warm in oven until heated through, about 10 to 15 minutes, or slightly longer if cooking from frozen.

6 While crab cakes bake, stir together remaining 3 tbsp (45 ml) mayonnaise with 1½ tsp (7 ml) wasabi paste until well combined. Using a vegetable peeler, cut ribbons from cucumber before cutting in thirds.

7 Arrange crab cakes on a serving platter and garnish each with a folded ribbon of cucumber, slices of radish and pickled ginger. Dot with wasabi mayonnaise and serve immediately.

Makes 24 crab cakes

PAIRS WITH

Rodney Strong Chalk Hill Sonoma Chardonnay
USA **\$22.49** 275552

Twin Islands Marlborough Sauvignon Blanc
New Zealand **\$15.49** 534016



SPICED BEEF EMPANADAS

2¼ cups (560 ml) all-purpose flour, plus extra for dusting
1 tsp (5 ml) fine sea salt, plus extra to taste
½ cup (125 ml) cold unsalted butter, cut into cubes
2 large eggs, divided
½ cup (75 ml) ice water
1 tbsp (15 ml) vodka
1 tbsp (15 ml) olive oil
1 small yellow onion, minced
2 garlic cloves, minced
½ lb (250 g) ground beef
½ cup (75 ml) golden raisins
2 tbsp (30 ml) tomato paste
1 tbsp (15 ml) apple cider vinegar
¼ tsp (1 ml) each, ground cinnamon and smoked paprika
½ tsp (2 ml) each, dried oregano and crushed red pepper flakes
½ cup (125 ml) sour cream
¼ tsp (1 ml) lime zest
juice of half a lime
1 tbsp (15 ml) fresh chopped cilantro

1 In a large bowl, sift together flour and salt. Add butter and incorporate with fingertips or pastry blender until mixture resembles a coarse meal with pea-sized lumps of butter.

2 In a small bowl, whisk together 1 egg, water and vodka. Add to flour mixture and stir with a fork until a shaggy mixture forms. Turn out onto a clean work surface and knead once or twice to bring dough together. Wrap in plastic wrap and chill for 1 hour.

3 Meanwhile, make filling. Heat oil in a large frying pan over medium heat. Add onion and cook, stirring occasionally, until softened but not browned, about 5 minutes. Add garlic and beef and cook, breaking up meat with a spoon, until no longer pink. Stir in raisins, tomato paste, vinegar, cinnamon, paprika, oregano, red pepper flakes and a good pinch of salt. Remove from heat and allow filling to cool to room temperature.

4 Lightly dust work surface with flour and roll out chilled dough to ¼-in (0.5 cm) thickness. Using a ¾-in (8 cm) round cookie cutter, cut out circles. Re-roll dough as needed until you have 24 circles. Divide beef mixture among circles, brush edges with water, fold in half to create half-moons and press edges with a fork to seal. At this point, empanadas may

be placed on a parchment-lined baking sheet and frozen until solid, about 1 hour, before transferring to an airtight container. Can be frozen for up to 5 weeks.

5 When ready to serve, preheat oven to 375F (190 C). In a small bowl, whisk remaining egg. Place empanadas on a parchment-lined baking sheet and brush with egg. Bake until golden brown, about 25 to 30 minutes, or 40 to 50 minutes if baking from frozen.

6 Meanwhile, in a small bowl, stir together sour cream, lime zest, lime juice and cilantro to blend. Transfer to a serving bowl.

7 Serve empanadas while still warm on a platter with lime cream alongside.

Makes 24

PAIRS WITH

Monasterio De Las Viñas Gran Reserva
Spain **\$17.49** 618355

Finca Las Moras Reserve Tannat
Argentina **\$12.99** 104018



HAZELNUT GOUGÈRES

⅔ cup (150 ml) all-purpose flour
½ cup (75 ml) hazelnut meal
½ cup (125 ml) water
½ cup (125 ml) milk
½ cup (125 ml) unsalted butter
½ tsp (2 ml) fine sea salt
5 large eggs, divided
½ cup (125 ml) coarsely grated Gruyère cheese
¼ tsp (1 ml) ground black pepper

1 Preheat oven to 400 F (200 C). Line 2 baking sheets with parchment paper.

2 In a bowl whisk together flour and hazelnut meal. Set aside.

3 In a saucepan combine water, milk, butter and salt and place over medium heat. Bring to a boil, stirring occasionally, and immediately take pan off heat. Add flour blend all at once and stir with a wooden spoon until well combined. Return pan to heat and cook, stirring dough continuously for 1 minute, to eliminate excess moisture. Remove pan from heat and let cool slightly.

4 Add 1 egg to dough and mix with a

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wooden spoon until well incorporated. Add 3 more eggs, mixing well after each addition, until dough is smooth, shiny and falls from the spoon in a thick ribbon. Stir in cheese and pepper.

5 Beat remaining egg with 1 tbsp (15 ml) water to make an egg wash.

6 Pipe or spoon gougère dough onto prepared baking sheets. Lightly brush each with egg wash and bake, 1 tray at a time, until puffed, golden brown and crisp on outside, about 20 to 25 minutes. Transfer to a wire rack to cool. If not planning on serving right away, place gougères in a single layer on a baking tray and freeze until firm. Transfer to airtight containers and freeze up to 3 weeks.

7 When ready to serve, warm gougères in a 325 F (170 C) preheated oven until warmed through, about 8 to 10 minutes. Transfer to serving platter and enjoy warm or at room temperature.

Makes 40 gougères

PAIRS WITH

Chamdeville Blanc De Blancs Brut
 France **\$12.29** 187740

Louis Latour Bourgogne Pinot Noir
 France **\$22.99** 69914



MEDITERRANEAN SPINACH AND CHICKEN PHYLLO BITES

½ cup (125 ml) whole blanched almonds, toasted
 ¼ cup (60 ml) olive oil, divided
 1 boneless, skinless chicken breast
 salt and pepper, to taste
 1 medium yellow onion, finely chopped
 2 garlic cloves, minced
 ½ tsp (2 ml) ground ginger
 ¼ tsp (1 ml) ground turmeric
 1 tsp (5 ml) ground cinnamon, plus more for garnish
 2 cups (500 ml) fresh spinach, chopped
 2 large eggs, lightly beaten
 12 sheets thawed phyllo dough
 ½ cup (125 ml) unsalted butter, melted, plus extra if needed
 icing sugar, for dusting

1 Add almonds to bowl of a food processor fitted with metal blade and pulse until finely ground. Place in a large bowl and set aside.

2 Heat 1 tbsp (15 ml) oil in a medium frying pan over medium heat. Season chicken with salt and pepper before adding to pan and cook, turning once, until cooked through, about 5 minutes per side. Transfer to a plate to cool slightly before finely chopping and adding to bowl along with ground almonds.

3 Wipe out frying pan. Add remaining 3 tbsp (45 ml) oil and place over medium heat. Add onion and sauté until softened, about 4 minutes. Add garlic, ginger, turmeric and cinnamon, cooking until fragrant, about 1 minute. Stir in spinach and cook until wilted and pan is cooked dry, about 5 minutes. Add eggs and cook, stirring until scrambled but still moist. Add spinach mixture to bowl with chicken mixture. Season to taste with salt and pepper.

Fold together until well combined.

4 On a clean work surface, unfold 1 sheet of phyllo with short side facing you. Cover remaining sheets with a damp kitchen towel. Lightly brush with melted butter before placing another phyllo sheet on top brushing with more butter. Cut phyllo stack lengthwise into thirds and then crosswise into thirds making 9 equal rectangles.

5 Working with 1 rectangle at a time, place 1 tbsp (15 ml) chicken mixture about ½-in (1.25 cm) from end of short side while leaving ½-in (1.25 cm) border along either long side. Fold each long side over filling, then starting from end with filling, roll up filling inside phyllo. Repeat process with remaining phyllo and filling. Brush top of each bite with butter before arranging, seam-sides down, on parchment-lined baking sheets. At this point, bites may be frozen until solid, about 1 hour, before transferring to an airtight container. Can be frozen for up to 5 weeks.

6 When ready to serve, preheat oven to 425 F (220 C). Arrange phyllo bites on a baking sheet and warm in oven until golden brown and heated through, about 12 to 15 minutes. Let cool slightly before lightly dusting with icing sugar and extra cinnamon. Serve on a platter while still warm.

Makes 54 bites

PAIRS WITH

Charles and Charles Post No. 35 Cabernet Sauvignon Syrah
USA **\$15.99** 114611

Gray Monk Riesling
BC VQA **\$13.89** 321604

Holiday Semifreddos

from page 60



CANDY CANE AND DARK CHOCOLATE SEMIFREDDO

DARK CHOCOLATE SEMIFREDDO

6 oz (180 g) dark chocolate, coarsely chopped
3 tbsp (45 ml) unsalted butter
3 large egg whites
¾ cup (175 ml) granulated sugar
2 cups (500 ml) whipping cream
4 oz (125 g) mascarpone, room temperature

1 tsp (5 ml) peppermint extract (optional)

PEPPERMINT CANDY CANE SEMIFREDDO

1½ cups (375 ml) whipping cream
½ cup (125 ml) coarsely crushed peppermint candy canes, plus more for garnish
3 large eggs, separated
½ cup (125 ml) granulated sugar
¼ cup (60 ml) mint liqueur or 1 tsp (5 ml) peppermint liqueur

1 Spray two 9 x 5-in (2 L) loaf pans with cooking oil and line with plastic wrap with a slight overhang.

2 To make Dark Chocolate Semifreddo, melt chocolate in a double boiler, making sure top pan does not touch simmering water. Remove just before fully melted and stir until smooth. Set aside to cool slightly.

3 In a mixing bowl, beat egg whites and sugar with an electric beater until stiff peaks form. Set aside.

4 In a chilled mixing bowl, whip cream and mascarpone with an electric beater until smooth.

5 Gently fold chocolate mixture into stiff egg whites until blended. Then, gently fold in whipped-cream mixture. Divide mixture and pour each half into prepared loaf pans. Freeze for at least an hour.

6 Meanwhile, make peppermint layer. In a chilled mixing bowl, whip cream until stiff peaks form. Fold in ½ cup (125 ml) crushed candy cane. Cover and chill until ready to use.

7 Prepare an ice water bath by placing a medium-sized bowl into a larger bowl with ice and water. Set aside. In a double broiler, whisk egg yolks and 3 tbsp (45 ml) sugar until thick and foamy, about 5 to 7 minutes. Make sure top pan is not touching simmering water. While beating slowly, add the mint liqueur or peppermint extract. Then whisk vigorously for another 2 to 3 minutes. Transfer mixture to bowl over ice bath and whisk until cool.

8 In another mixing bowl, whisk egg white and remaining sugar until sugar is dissolved and mixture is warm to the touch, about 2 to 3 minutes. Then beat with electric beater until stiff and glossy peaks form.

9 Gently fold egg-white mixture into egg-yolk mixture a third at a time. Fold in whipped-cream mixture. Divide and spoon mixture on top of the frozen Dark Chocolate Semifreddo. Cover with plastic wrap and freeze until firm, at least 4 to 5 hours.

10 Remove Candy Cane and Dark Chocolate Semifreddo from freezer and set aside for 5 minutes to soften slightly. Turn onto a board and remove plastic wrap. Garnish with crushed candy canes. Cut into slices, place on chilled serving plates and serve.

Serves 16

PAIRS WITH

The Glendronach Original 12-Year-Old Sherry Cask
United Kingdom **\$63.99** 132969
McGuinness Peppermint Schnapps
Canada **\$18.49** 31690



WHITE CHOCOLATE, RASPBERRY AND RUM-SOAKED CITRUS SEMIFREDDO

1 cup (250 ml) candied citrus (or Christmas cake mix, available at specialty food stores)

½ cup (125 ml) rum or brandy
cooking oil spray
8 oz (250 g) white chocolate, coarsely chopped

5 large egg yolks
¾ cup (175 ml) granulated sugar
1¼ cups (300 ml) whipping cream
1 tsp (5 ml) vanilla extract or 1 vanilla bean, split lengthwise, seeds scraped
1 cup (250 ml) fresh raspberries
fresh raspberries, for garnish
¼ cup (60 ml) candied citrus, for garnish

CANDIED ORANGE PEEL

1 large orange
1 cup (250 ml) sugar
1 cup (250 ml) water

1 In a bowl, macerate candied citrus with rum or brandy. Cover and marinate at room temperature for at least 24 hours.

2 To make Candied Orange Peel, remove peel in long, wide strips, including an equal thickness of pith. Cut into thin juliennes. Bring water and sugar to a boil, then reduce heat. Add the julienned peel and simmer for 30 to 45 minutes, or until peel is soft. Remove and set peel on parchment paper to dry. Reserve infused sugar syrup for other purposes, such as cocktails.

3 Spray a 9 x 5-in (2 L) loaf pan with oil and line with plastic wrap with a slight overhang.

4 Melt white chocolate in a double boiler, making sure top pan does not touch simmering water. Remove just before it is fully melted and stir until smooth. Set aside.

5 Place yolks and sugar in a bowl over a saucepan of simmering water, making sure

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bottom of bowl does not touch the water. Using an electric mixer or whisk, beat egg yolks and sugar until pale, thick and creamy, about 5 to 7 minutes. Remove bowl from heat and set aside to cool.

6 Combine whipping cream and vanilla extract or vanilla seeds in a chilled bowl and beat with an electric mixer until soft peaks form. Drain macerated citrus fruit well, reserving any extra liquid. Save reserved liquid to mix in with the ¼ cup (60 ml) candied orange peel reserved for garnish.

7 Gently fold egg yolk mixture into whipped cream, then gently add raspberries and the drained citrus. Pour into loaf pan or mould and seal with plastic wrap. Freeze for 4 to 6 hours or overnight, until well frozen.

8 Unmould and cut into slices. Serve on chilled serving plates and garnish with raspberries, candied orange peel or remaining marinated candied citrus.

Serves 6 to 8

PAIRS WITH

Whistler Late Harvest Chardonnay
BC VQA \$17.29 197244 375 ml

Harveys Bristol Cream
Spain \$16.49 215483



SALTED CARAMEL BRITTLE SEMIFREDDO WITH WARM FUDGE SAUCE

1 cup (250 ml) sugar
¼ tsp (4 ml) sea salt
cooking oil spray
6 large egg yolks
¼ cup (175 ml) granulated sugar
1 tsp (5 ml) vanilla extract
2 cups (500 ml) whipping cream
Caramel Sugar Garnish¹ (optional)

WARM FUDGE SAUCE

5 tbsp (75 ml) whipping cream
2 oz (60 g) dark chocolate, coarsely chopped
2 tsp (10 ml) corn syrup

1 To make a salted brittle, line a baking sheet with parchment paper. Combine sugar and sea salt in a heavy-bottomed saucepan over medium heat and cook, stirring, for 3 to 5 minutes or until sugar has dissolved and caramelizes. Immediately pour onto prepared baking sheet. Set aside for 10 minutes to set. Use a large sharp knife to coarsely chop the toffee when ready to fold into Semifreddo.

2 Spray a 9 x 5-in (2 L) loaf pan² with cooking oil and line with

¹ To make Caramel Sugar Garnish, in a heavy-bottomed saucepan, heat 1 cup (250 ml) granulated sugar with 4 tbsp (60 ml) water. Bring to a boil until a light golden, about 320 F (160 C) on a candy thermometer. Remove from heat and cool for 10 minutes. When sugar is pliable, spin it around a wooden spoon handle, or drizzle a design on a lightly greased, foil-lined baking sheet. Be very careful, as syrup will be extremely hot. This garnish should be used within a day or so of making, or store in an extremely airtight container.

² Semifreddo can also be made in individual moulds as shown here.

plastic wrap with a slight overhang.

3 Place yolks and sugar in a bowl over a saucepan of simmering water, making sure bottom of bowl does not touch water. Using an electric mixer or whisk, beat egg yolks and sugar until pale, thick and creamy, about 5 to 7 minutes. Beat in vanilla. Remove from heat. Beat for a further 2 to 3 minutes, or until cooled slightly.

4 In a chilled bowl, whisk or beat whipping cream until soft peak forms. Fold gently into egg mixture along with half the chopped salted toffee. Pour into prepared pans. Fold over the plastic wrap overhangs to cover. Overwrap with another sheet of plastic wrap and place in freezer for 4 to 6 hours, or overnight, until set.

5 Shortly before serving semifreddo, in a small, heavy-bottomed saucepan, combine Warm Fudge Sauce ingredients. Heat over low, stirring until smooth and viscous, 2 to 3 minutes.

6 Remove semifreddo from freezer and set aside for 5 minutes to soften slightly. Turn onto a board and remove plastic wrap. Cut into slices and place on chilled serving plates. Top with Salted Toffee pieces and serve with Warm Fudge Sauce. Decorate with Caramel Sugar Garnish, if desired.

Serves 8

PAIRS WITH

Amarula
South Africa **\$21.49** 342246
Collingwood Toasted Maplewood
Mellowed Whisky
Canada **\$29.49** 352351

Feature Restaurant: Giardino *from page 66*



ROASTED SABLEFISH WITH CRUSTED HORSE RADISH OVER LAMB RAGOUT

LAMB RAGOUT

2 tbsp (30 ml) extra-virgin olive oil
1 lamb shank

salt and freshly ground black pepper, to taste
1 celery stalk, finely chopped
1 medium carrot, finely chopped
½ medium cooking onion, finely chopped
1 tsp (5 ml) chopped fresh sage
1 tsp (5 ml) chopped fresh oregano
1 tsp (5 ml) chopped fresh parsley
1 tbsp (15 ml) minced garlic
2 cups (500 ml) white wine
2 cups (500 ml) chicken or beef broth, plus extra if needed
1 hot chili pepper, seeded and finely chopped

SABLEFISH

2 x 5 to 6 oz (140 to 180 g) sablefish fillets
freshly grated horseradish, enough to coat the sablefish fillets
1 tbsp (15 ml) butter
1 tbsp (15 ml) extra-virgin olive oil

1 Preheat oven to 400 F (200 C).

2 To prepare Lamb Ragout, in a heavy-bottomed frying pan, heat oil over medium-high heat. Place lamb shank in pan and brown it on all sides. Using tongs, remove shank to a medium-sized roasting pan and season with salt and pepper.

3 Add remaining ragout ingredients to lamb shank and cover pan with foil. Poke a hole in the top. Braise for 30 minutes at 400 F (200 C), then remove foil from pan and reduce heat to 350 F (180 C). Braise for another 1.5 hours

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or until meat is falling from the bone. If meat is not tender, continue braising adding a little more broth if necessary.

4 Remove pan from oven. Set aside until meat is cool enough to handle. Then shred meat from bone to a separate bowl. Set aside and keep warm. Strain sauce into a small saucepan and cover to keep warm.

5 To prepare Sablefish, preheat oven to 275 F (140 C).

6 Evenly coat fillets with freshly grated horseradish.

7 Heat butter and oil in a heavy-bottomed, ovenproof frying pan and sear fillets on both sides until slightly browned, about a minute per side. Then place frying pan with sablefish into oven for 20 minutes.

8 To serve Lamb Ragout, place shredded lamb ragout down centre of two warmed dinner plates. Then put the sablefish on top. Drizzle with lamb sauce around each plate and serve. Serve with steamed spinach and roasted cherry tomatoes, if desired.

Serves 2

PAIRS WITH

Batasiolo Barbera d'Alba
Italy **\$13.29** 311555

Kono Sauvignon Blanc
New Zealand **\$14.99** 58032



SPAGHETTINI AL FRUTTI DI MARE

4 each, black mussels, clams, large scallops and large prawns
½ lb (250 g) fresh squid
4 oz (125 g) spaghetti
1 tbsp (15 ml) butter
1 tbsp (15 ml) extra-virgin olive oil
1 fresh chili pepper or splash chili oil to taste
1 sprig fresh parsley, finely chopped
2 garlic cloves, finely chopped
½ cup (125 ml) dry white wine
6 to 8 small cherry tomatoes, halved
salt and freshly ground black pepper, to taste

1 Be sure mussels and clams are fresh, unopened and not chipped. Scrub away any sand and dirt under cold running water. Pull off any beards from mussels. Place in a large bowl.

2 Rinse scallops and remove any tough mussels that might still be intact and discard. Pat mussels dry and add to bowl with clams. Peel and devein prawns, rinse and pat dry. Add to bowl with shellfish. Score or slice squid and add.

3 Add spaghetti to a large saucepan of boiling salted water and cook over medium-high heat for 10 minutes or until al dente.

4 While spaghetti is boiling, combine butter and olive oil in a large heavy-bottomed frying pan. Warm over medium heat.

5 Add seafood and remaining ingredients (except for cherry tomatoes) and saute for 3 to 4 minutes. Clams and mussels will open and wine will evaporate. Then add cherry tomatoes and simmer for another 3 to four minutes. Remove from heat.

6 Drain spaghetti thoroughly when done. Add to shellfish in frying pan. Toss together to evenly blend. Add salt and pepper to taste. Divide on 2 heated pasta bowls and drizzle with additional chili oil, if using.

Serves 2

PAIRS WITH

Folonari Pinot Grigio Delle Venezie
Italy **\$13.99** 229542

Monte Del Frá Bardolino
Italy **\$16.99** 283648



APPLE TARTE TATIN

1 cup (250 ml) granulated sugar
2 tbsp (30 ml) water
2 tbsp (30 ml) butter, plus extra for greasing ramekins
4 Granny Smith apples, peeled, cored and cut into quarters
1 cinnamon stick, broken
½ x 1 lb (500 g) frozen puff pastry, thawed
vanilla ice cream, for garnish
fresh mint sprigs, for garnish

1 Preheat oven to 375 F (190 C). Grease 4 x ¾ cup (175 ml) ramekins. Place on a baking sheet and set aside.

2 Combine sugar and water in a medium, heavy-bottomed saucepan. Stir over medium heat until sugar is dissolved. Then continue simmering over medium heat until it begins to turn amber in colour.

Immediately remove from the heat and pour enough caramelized sugar in the bottom of each ramekin to lightly coat.

3 Keeping remaining caramelized sugar in saucepan, deglaze pan with butter. Add apples and broken cinnamon stick. Stir over medium heat and cook apples until almost tender and have started to release their juices, about 10 to 15 minutes. Apples should be coated in syrup. Divide apple mixture among ramekins and press slices in so they are flush with tops of ramekins. Set aside.

4 Meanwhile, roll out pastry on a lightly floured surface into an 8 x 10-in (20 x 25 cm) rectangle about ¼-in (0.5 cm) thick. Cut into rounds using pastry cutter the diameter size of ramekins. If you don't have a pastry cutter, use a small bowl to cut puff pastry. Place puff pastry rounds over each individual ramekin and slightly press into apples. Make several slits in pastry to allow steam to escape while baking.

5 Bake for approximately 15 to 20 minutes, until pastry is golden and apples have started to bubble. Remove ramekins and cool on a rack for 20 to 30 minutes.

6 To serve, run a knife around outside edge of ramekins. Carefully place dessert plate over ramekin, making sure it is pressed tightly to the plate to contain the juices. Use oven mitts if ramekin is too hot to touch. Immediately invert plate and let ramekin sit upside-down on plate for a few minutes. Tap top and allow Tartin to release from ramekin. Repeat with remaining ramekins. Serve with a scoop of vanilla ice cream and garnish with mint.

Serves 4

PAIRS WITH

Bottega Petalo Il Vino Dell'Amore Moscato
Italy **\$16.49** 580993

Lonetree Ginger Apple Cider
Canada **\$9.99** 777631 6 x 355 ml

The New Chocolate Bar

from page 74



MILK CHOCOLATE PRETZEL BARS

8 oz (250 g) milk chocolate
¼ cup (60 ml) ground pretzel crumbs,
plus extra

- 1 Lightly oil an 8 x 8-in (20 x 20 cm) square baking dish and line with plastic wrap, overlapping edges. Alternatively, use a 6-bar untreated chocolate mould.
- 2 Melt milk chocolate in double boiler or a bowl over simmering water. Stir gently as it begins to melt. Remove from heat just before fully melted and continue stirring until smooth.
- 3 Stir in pretzel crumbs, reserving extra. Pour into prepared baking dish and smooth top. Scatter top with extra pretzel crumbs. Alternatively, spread in a chocolate bar mould. Sprinkle with extra crumbs.
- 4 Refrigerate until firm, about 3 hours or preferably overnight.
- 5 Lift firmed chocolate from baking dish and place on a cutting board. With a warm knife, cut into 2 x 2-in (5 x 5 cm) bars. If using a chocolate mould, gently dislodge bars from mould with a knife.
- 6 Store in a tightly covered container in a cool place for several days.

Makes 16 bars

PAIRS WITH

Bowmore 15-Year-Old Darkest Whisky
United Kingdom **\$92.99** 503649

Tia Maria
United Kingdom **\$21.99** 630913



FESTIVE FRUSTINGO BARS

1 cup (250 ml) golden seedless raisins
½ cup (125 ml) candied red cherries, coarsely
chopped
½ cup (125 ml) candied ginger, coarsely
chopped
1 cup (250 ml) chopped pecans, toasted
¾ cup (175 ml) blanched almonds, coarsely
chopped
4 oz (125 g) finely chopped dark chocolate,
about ¾ cup (175 ml)
2 tbs (30 ml) golden corn syrup or liquid
honey
2 tbs (30 ml) fine dry bread crumbs
1 orange, zest only
½ tsp (2 ml) cinnamon
2 generous pinches freshly grated nutmeg
3 tbs (45 ml) coconut oil
8 oz (250 g) dark chocolate, melted

- 1 Grease a 9 x 13-in (3.5 L) baking dish and line with parchment paper with ends overlapping edges. Preheat oven to 350 F (180 C).
- 2 In a large bowl, combine raisins, candied cherries, ginger, nuts and chopped chocolate. Toss to mix. Drizzle with syrup or honey and gently toss to blend. Sprinkle with bread crumbs, orange zest, and seasonings. Gently toss to evenly distribute.
- 3 Drizzle with oil and gently fold in. Transfer mixture to prepared baking pan. Firmly press mixture into even layer. Bake in centre of oven for 20 minutes.
- 4 Remove and place pan on a rack and spread top with melted chocolate using a palate knife. Cool in pan on a rack. Then refrigerate for 3 hours or until cool and firm. Lift out of pan onto a cutting board and cut into approximately 48 squares with a serrated knife.
- 5 Store in a tightly sealed container at room temperature for several days.

Makes about 48 squares

PAIRS WITH

St-Rémy XO Brandy
France **\$26.29** 557108

Graham's Six Grapes Reserve Port
Portugal **\$24.49** 208405



WHITE CHOCOLATE BARS TWO-WAYS

TROPICAL FRUIT AND ROSEMARY WHITE CHOCOLATE BARS

2 lbs (1 kg) white chocolate
1 tbs (15 ml) minced fresh rosemary
¼ tsp (1 ml) sea salt
¼ cup (60 ml) finely diced candied kiwi¹
¼ cup (60 ml) finely diced candied pineapple¹
¼ cup (60 ml) finely diced candied papaya¹
¼ cup (60 ml) chopped slivered almonds

STRAWBERRY ALMOND WHITE CHOCOLATE BARS

2 lbs (1 kg) white chocolate
½ cup (125 ml) freeze-dried sliced
strawberries¹
½ cup (75 ml) dried apricots, cut into slivers
½ cup (75 ml) unblanched sliced almonds,
lightly toasted

- 1 Lightly oil a 10 x 15-in (20 x 38 cm) jelly roll pan and line with plastic wrap with edges extending over sides of pan.
- 2 To make bars, coarsely chop white chocolate and place in a double boiler or a large bowl over simmering water. Stir gently as it begins to melt. Remove from heat just before fully melted and continue stirring until smooth.
- 3 If making Tropical Fruit and Rosemary Bars, stir in rosemary and salt until evenly distributed and salt has dissolved. Transfer chocolate to prepared jelly roll pan and spread out evenly, then top with candied kiwi, pineapple, papaya and almonds.
- 4 Alternatively, if making Strawberry Almond Bars, spread plain white melted chocolate out evenly on prepared jelly roll pan, then top with strawberries, apricots and sliced almonds. Gently press into melted chocolate.
- 5 Set bars aside for a couple of hours to slightly firm. Then score the surface into bars before refrigerating for several hours until fully firm.
- 6 Separate into bars and store in a tightly covered container in a cool place until ready to serve.

Makes 42 bars

¹Candied kiwi, pineapple, papaya and freeze-dried strawberries can be found in the bulk section of certain grocery stores or specialty food shops where a variety of baking ingredients and supplies are sold.

PAIRS WITH

Drambuie

United Kingdom **\$34.49** 1867

Sortilège Maple Whisky Liqueur
Canada **\$28.49** 169961



HAZELNUT PRALINE TRUFFLE SLICES

TRUFFLE SLICES

¾ cup (175 ml) granulated sugar

½ cup (75 ml) water

¾ cup (175 ml) skinned hazelnuts, toasted and chopped

1 lb (500 g) bittersweet chocolate, chopped

½ cup (125 ml) whipping cream

½ tsp (2 ml) vanilla extract

1 generous pinch cayenne

1 generous pinch sea salt

CANDIED ORANGE PEEL

1 large orange

2 cups (500 ml) granulated sugar, divided

1½ cups (375 ml) water

1 Grease a 9 x 5 x 3-in (2 L) loaf pan and line with plastic wrap with edges extending over sides of pan. Line a baking sheet with parchment paper and set both aside.

2 To make praline, in a small, heavy-bottomed saucepan, combine sugar and water. Stir over medium heat until sugar is completely dissolved. Brush down sides of pan with a pastry brush dipped in water to remove any sugar crystals from sides of pan. Bring mixture to a boil over medium-high heat and boil gently just until mixture turns golden, about 7 to 10 minutes. Do not stir. Careful, as once sugar syrup turns golden it can darken and burn very quickly.

3 Remove from heat and stir in chopped hazelnuts. Pour onto parchment-lined baking sheet and spread out. Set aside to cool until firm.

4 Meanwhile, to melt chocolate, place cream in a medium, heavy-bottomed saucepan and bring almost to a boil. Add chopped chocolate and stir over medium-low heat until melted and smooth. Remove from heat and stir in vanilla, cayenne and salt.

5 When praline has cooled, place in a food processor and whirl until crushed. Stir into melted chocolate and pour into prepared loaf pan. Smooth top with a thin palate knife. Refrigerate for 3 hours or overnight until firm.

6 To make Candied Orange Peel, trim a slice off bottom and top of an orange. Then slice peel and white pith from orange and separate into 4 vertical segments. Cut segments into slivers. Cook in a small pot of boiling water for 15 minutes. Rinse and drain a couple of times to remove bitterness from pith.

7 Bring 1¼ cups (300 ml) sugar and ½ cup (125 ml) water to a boil in a medium-sized saucepan. Stir to dissolve sugar. Add peel, return to a boil, then reduce heat and simmer until peel is very soft, about 35 minutes. Drain peel thoroughly and toss strips with remaining ¾ cup (175 ml) sugar. Transfer to a baking sheet, separating strips so they will dry. Let stand to dry for 1 to 2 days. Can be made ahead and frozen for up to 2 months.

8 To garnish Truffle Slices, scatter candied peel down centre of loaf. Then cut into ¼-in (0.5 cm) thick slices and serve.

Makes 36 slices

PAIRS WITH

Frangelico Liqueur

Italy **\$22.99** 169441

Phillips Butter Ripple Schnapps

USA **\$19.49** 888412

Chinese New Year 2016

from page 90



BLACK COD WITH BLACK BEAN SAUCE

2 tbsp (30 ml) cooked black beans, finely chopped

1 garlic clove, minced

1-in (2.5 cm) piece ginger root, peeled and minced

2 tbsp (30 ml) granulated sugar

1 tsp (5 ml) soy sauce

2 tbsp (30 ml) Chinese cooking wine

1¼ lb (625 ml) black cod fillets, skin on, scales removed, cut into 4

1 green onion, julienned

1 small red chili, thinly sliced (optional)

1 In a bowl, combine black beans, garlic, ginger, sugar, soy sauce and cooking wine. Stir together to make a paste. Set aside.

2 Place black cod fillets skin-side down on a heatproof platter (or plate) that will fit into a bamboo steamer and spread black bean sauce evenly over top. Place platter in steamer over a wok filled with just enough boiling water that so it does not touch the bottom of steamer. Steam, covered, over medium heat for 15 minutes, or until fish is cooked and flakes easily with a fork.

3 Remove platter from steamer. Garnish with green onions and sliced chili, if using.

Serves 4



LONG LIFE SPICY BEANS

1 tbsp (15 ml) Sambal chili sauce

1 tsp (5 ml) each, soy sauce and fish sauce

1 tbsp (15 ml) granulated sugar

1 tsp (5 ml) cornstarch

¼ cup + 3 tbsp (105 ml) water, divided

2 tbsp (30 ml) vegetable oil

3 garlic cloves, minced

1 shallot, peeled and minced

1 lb (500 g) Chinese long beans, cut in half

1 In a bowl, combine Sambal, soy sauce, fish sauce, sugar, cornstarch and ¼ cup (60 ml) water. Stir to blend and set aside.

2 Heat oil in a wok or a large, heavy-bottomed saucepan over medium heat. Add garlic and shallot and sauté for 20 seconds. Add long beans and stir-fry for about 1 minute. Add 3 tbsp (45 ml) water and cover with lid. Cook for about 2 minutes.

3 Add Sambal sauce mix and cook until cornstarch is cooked through and beans are nicely glazed, about 2 minutes. Serve immediately.

Serves 4



LION'S HEAD MEATBALLS

1 lb (500 g) lean ground pork
 2 garlic cloves, minced
 1 tbsp (15 ml) peeled and minced ginger root
 1 tbsp (15 ml) minced shallot
 2 tbsp (30 ml) Chinese cooking wine
 3 tbsp (45 ml) soy sauce
 1 tsp (5 ml) each, salt and pepper
 2 tbsp (30 ml) granulated sugar
 1 tbsp (15 ml) sesame oil
 1 head Napa cabbage, cut into 3-in (8 cm) slices
 ½ cup (125 ml) chicken stock
 2 tbsp (30 ml) oyster sauce
 1 tbsp (15 ml) cornstarch
 2 tbsp (30 ml) water

- 1 In a large bowl, combine pork, garlic, ginger, shallot, cooking wine, soy sauce, salt, pepper, sugar and sesame oil. Stir to blended. It will be quite sticky. Shape into 8 meatballs and set aside.
- 2 Spread out cabbage in a large heavy-bottomed saucepan. Nestle meatballs in cabbage.
- 3 In a small bowl, mix chicken stock and oyster sauce and pour into saucepan with cabbage. Cover with lid and cook over medium heat for 15 minutes, or until meatballs are cooked all the way through.
- 4 Remove meatballs and cabbage from pan and place onto a platter, with cabbage underneath meatballs (leave pan juices in pan).
- 5 In a small bowl, combine cornstarch and water to blend. Then whisk into pan juices.
- 6 Return saucepan to medium heat and bring to a boil. Stir until thickened. Pour sauce over meatballs and serve.

Serves 4

PAIRS WITH

Meiomi Pinot Noir
 USA **\$25.99** 278937
 Gray Monk Latitude Fifty White
 BC VQA **\$12.49** 321646



MUSHROOM AND CABBAGE DUMPLINGS

DIPPING SAUCE

3 tbsp (45 ml) soy sauce
 2 tbsp (30 ml) rice wine vinegar
 1 tsp (5 ml) chili oil
 1 tbsp (15 ml) honey
 ½ tsp (2 ml) fresh ginger root, peeled and minced
 ½ tsp (2 ml) minced green onion
 ½ tsp (2 ml) toasted sesame seeds, crushed

DUMPLINGS

3 tbsp (45 ml) vegetable oil, divided
 ¼ small cooking onion, minced
 2 garlic cloves, minced
 2 tsp (10 ml) peeled and minced fresh ginger root
 2 cups (500 ml) shiitake mushrooms, chopped
 ½ head small Napa cabbage, shredded
 2 tbsp (30 ml) granulated sugar
 2 tbsp (30 ml) Chinese cooking wine
 1 tbsp (15 ml) soy sauce
 1 tsp (5 ml) freshly ground black pepper
 1 tbsp (15 ml) sesame oil
 16 x 3-in (8 cm) wonton wrappers¹
 ¼ cup (60 ml) water

- 1 In a small bowl, combine Dipping Sauce ingredients. Whisk together until blended and set aside.
- 2 To make Dumplings, heat a large, heavy-bottomed frying pan over medium heat. Add half the vegetable oil, minced onion, garlic and ginger and sauté until soft.
- 3 Add mushrooms, cabbage, salt and sugar and cook until mushrooms are fully cooked and liquid has evaporated. Transfer to a bowl and mix in Chinese cooking wine, soy sauce, pepper and sesame oil.
- 4 To assemble, place 1 tsp (5 ml) filling in middle of a wonton wrapper. Wet edge of wrapper with a little bit of water. Fold over and crimp edges together to form small pleats to seal. Repeat with remaining wrappers and filling.
- 5 Heat remaining vegetable oil in a large heavy-bottomed frying pan over medium heat. Place dumplings flat-side down in frying pan until golden brown. Add water and immediately cover with lid.

¹Can be found in most food stores.

- 6 Cook dumplings for about 6 to 8 minutes over medium heat. Then remove lid and continue cooking until dumplings release from bottom of the pan and bottoms are crisp.
- 7 Serve hot, dipped in Dipping Sauce.

Makes 16 dumplings

PAIRS WITH

Ganton & Larsen Prospect Winery Fats Johnson
 Pinot Noir
 BC VQA **\$14.99** 178533
 Fontanafredda Serralunga D'Alba Barolo
 Italy **\$37.99** 99424



CHINESE ALMOND COOKIES

1¾ cups (425 ml) all-purpose flour
 1 cup (250 ml) granulated sugar
 ½ tsp (2 ml) baking powder
 1 cup (250 ml) butter, at room temperature
 1½ cups (325 ml) ground almonds
 ½ tsp (2 ml) salt
 1 egg
 1 tsp (5 ml) almond extract
 1 egg white, whisked
 ½ cup (125 ml) sliced almonds

- 1 In a bowl, combine flour, sugar and baking powder. Stir to blend. Set aside.
- 2 Combine butter, almonds and salt in bowl of an electric stand mixer. Beat with a paddle attachment until blended. Beat in egg and almond extract just until combined.
- 3 Slowly beat in flour mixture until smooth. Transfer dough to a large sheet of plastic wrap. Tightly seal and refrigerate for 2 hours or until chilled and firm. Dough can be refrigerated for up to 3 days.
- 4 When ready to bake, preheat oven to 325 F (170 C). Line 2 baking sheets with parchment paper.
- 5 Roll dough into ½-in (1.25 cm) balls and place 1-in (2.5 cm) apart on prepared baking sheets. Flatten balls slightly with the bottom of a glass or the tines of a fork. Brush with egg white and place an almond slice on each cookie before baking.
- 6 Bake for 12 to 15 minutes or until light golden and crisp around edges.

Makes 3 dozen

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PAIRS WITH

Soho Lychee Liqueur
France **\$23.79** 532234

Taylor Fladgate Fine White Port
Portugal **\$18.99** 164129

A Valentine's Romance

from page 102



CHOCOLATE GANACHE HEART CAKES WITH RASPBERRY CREAM

RASPBERRY COULIS

1 cup (250 ml) frozen or fresh raspberries

1 tbsp (15 ml) granulated sugar
½ tbsp (7 ml) framboise or orange liqueur

HEART CAKES AND RASPBERRY GANACHE

1 box Chocolate Devil's Food Cake
½ cup (125 ml) brewed, hot coffee
3 tbsp (45 ml) granulated sugar
2 tbsp (30 ml) rum or brandy
1 cup (250 ml) whipping cream, divided
2 tbsp (30 ml) raspberry preserves
½ lb (250 g) bittersweet chocolate,
finely chopped

ICING SUGAR GLAZE

⅔ cup (150 ml) icing sugar
1½ tbsp (22 ml) homogenized milk
red food colouring

1 For Raspberry Coulis, in a saucepan, cook berries, sugar and liqueur over low heat and simmer for about 5 minutes. Using an immersion blender, purée berry mixture. Strain through a fine-mesh strainer. Set aside, covered, at room temperature for up to a day or refrigerate until ready to use.

2 Preheat oven to 350 F (180 C).

3 Prepare cake mix following manufacturer's instructions. Pour into a parchment paper-lined 10 x 15-in (25 x 38 cm) jelly roll pan. Bake for 20 minutes or until set. Cool on a rack. Can be made the

day before and refrigerated.

4 In a bowl, mix together hot coffee, sugar and rum or brandy, until sugar has dissolved. Set aside.

5 Cut chilled Devil's Food Cake with a 3 or 4-in (8 or 10 cm) heart-shaped cookie cutter. Depending on size of your cutter this will make 4 to 6 two-layer cakes. Brush each layer lightly with coffee liqueur syrup.

6 Whip ½ cup (125 ml) cream with an electric mixer until soft peaks form. Add raspberry preserves and continue whipping until stiff peaks form. Fill a pastry bag, fitted with a ¾-in (2 cm) round pastry tip.

7 Pipe raspberry cream over half the heart-shaped cakes. Top each with a layer of cake, pressing down lightly to sandwich. Cover with plastic wrap and refrigerate while ganache is being made.

8 To make ganache, in a heavy-bottomed saucepan, heat remaining ½ cup (125 ml) cream over medium-low heat until simmering. Remove from heat and add chopped chocolate, swirling saucepan to make sure all chocolate is covered by cream. Let sit a couple minutes, then gently whisk until smooth.

9 Pour about ½ cup (125 ml) of hot ganache into a shallow bowl and refrigerate

for 5 minutes or until slightly firm, but still spreadable. Leave remainder of ganache in pot to keep it pourable.

10 With a small spatula, thinly spread refrigerated ganache over sides of cakes, filling the gap between the layers of cake, making them smooth. It is important to have a smooth surface, so there are no bumps when you pour ganache over cakes.

11 Set cakes on a cooling rack over a parchment paper-lined pan to catch dripping chocolate. Slowly pour ganache over each cake, starting in middle and working outward. Be sure to check sides as you go. There will be a pool of ganache on parchment. Scrape that up and melt in saucepan to use again. If ganache gets too thick, return pot to stove and heat on very low heat for a few seconds.

12 Allow cakes to set at room temperature, about 20 minutes.

13 For Icing Sugar Glaze, combine sugar and milk in a small bowl. Stir until smooth. If too thick, add a bit more milk. If too thin, add more icing sugar. Mixture should be slightly runny. Add a small drop of colouring, to achieve pink or red colour. Transfer glaze into a piping bag with small nozzle attachment and drizzle quickly across top of the Ganache Heart Cakes to form a design. Refrigerate until ready to serve.

14 To serve, place ganache cake on serving plate and drizzle raspberry coulis on or around cake.

Makes 4 to 6 small heart shaped cakes

PAIRS WITH

Chocolate Shop Wine
USA **\$16.99** 157545

Paradise Ranch Late Harvest Merlot
BC VQA **\$16.49** 34 375 ml



OYSTERS ROCKEFELLER WITH PANCETTA AND PANKO CRUST

3 tbsp (45 ml) extra-virgin olive oil, divided
2 slices pancetta, coarsely chopped
8 medium-sized fresh oysters in the shell, unopened

¾ cup (175 ml) cooked spinach, well-drained (fresh spinach, blanched until wilted)
⅓ cup (75 ml) panko bread crumbs
3 tbsp (45 ml) grated Parmesan cheese
1 green onion, finely chopped
pinch of salt
1 dash hot pepper sauce
½ tsp (2 ml) anise-flavoured liqueur
4 cups (1 L) kosher salt, for baking

1 Preheat oven to 450 F (230 C).

2 Heat 1 tbsp (15 ml) oil in a small frying pan over medium-high heat. Add pancetta and stir-fry until evenly brown. Drain on paper towels and set aside.

3 Clean oysters and place in a large saucepan. Add enough water to cover oysters and bring to a boil. Remove from heat and cool oysters. When cooled, shuck off the top shell from each oyster.

4 Add pancetta, spinach, panko, Parmesan, green onion, salt, hot sauce, remaining 2 tbsp (30 ml) olive oil and liqueur to the bowl of a food processor fitted with a metal blade. Pulse until finely chopped but not puréed, about 5 to 7 seconds.

5 Spread salt in a 9 x 13-in (3.5 L) baking dish. Arrange oysters in their half shells on top of salt in a single layer. Top each oyster with spinach mixture. Bake until cooked through, about 10 minutes, then change oven to broil and cook until spinach topping is browned.

Serves 2

PAIRS WITH

Moët & Chandon Impérial Brut
France **\$60.99** 453084

William Fevre Petit Chablis
France **\$25.49** 811232



CHATEAUBRIAND FOR TWO

1 x 10 oz (300 g) centre-cut beef tenderloin
sea salt and freshly ground black pepper
2 tbsp (30 ml) olive oil
1 large shallot, peeled, finely chopped
1 large portobello mushroom, finely sliced or coarsely chopped
½ tsp (2 ml) fresh thyme leaves
½ cup (125 ml) dry red wine

2 tbsp (30 ml) cold unsalted butter

1 Preheat oven to 450 F (220 C).

2 Season tenderloin with salt and black pepper. Place olive oil in an ovenproof, heavy-bottomed frying pan over high heat. As soon as it begins to smoke, add beef to hot oil and sear on all sides until brown. Transfer pan to the oven and roast until the internal temperature reaches 130 F (50 C), 10 to 15 minutes for medium-rare. Remove from oven and place beef on a cutting board and tent with foil.

3 Pour all but a thin film of fat from the pan. Add shallot, mushroom and thyme and sauté over medium-low heat, until the shallots are golden, about 2 to 3 minutes. Add wine and raise heat to high, deglazing and scraping any brown bits from pan. Reduce until syrupy, about 5 minutes. Reduce heat and whisk in butter until emulsified.

4 To serve, carve tenderloin into thick slices and drizzle with sauce.

Serves 2

SIDES IN CHATEAUBRIAND FOR TWO

Potato and Parmesan Pavé

2 medium potatoes, peeled and thinly sliced
1½ cups (375 ml) whipping cream
4 tbsp (60 ml) unsalted butter, divided
sea salt and freshly ground black pepper
¼ cup (60 ml) freshly grated Parmesan

1 Preheat oven to 350 F (180 C).

2 Toss potato slices with cream in a medium-sized bowl until thoroughly coated.

3 Generously butter a 4 cup (1 L) small ceramic casserole dish with half the butter. Arrange about 2 layers of potatoes on bottom of casserole and season with salt and pepper. Sprinkle half the Parmesan on the potatoes, and cover with another two layers of potatoes. Season with salt and black pepper and sprinkle with remaining Parmesan. Layer remaining potatoes over the cheese, dot with the remaining butter and season with salt and pepper.

4 Cover with foil and bake about 1 hour or until potatoes are tender when pierced with the tip of a sharp knife. Transfer from oven and remove foil. Allow to cool 30 minutes.

5 Turn on oven broiler. Place casserole under heat until golden brown. Remove and cut into wedges and serve with tenderloin and serve with snap peas and onions.

Serves 2

Glazed Snap Peas

¼ lb (125 g) snap peas
1 tbsp (15 ml) honey
2 tsp (10 ml) butter
pinch red pepper flakes
salt

1 Bring a saucepan of water to a boil. Add snap peas and blanch 1 minute. Drain well. Return snap peas to saucepan and add honey, butter and pepper flakes. Season with salt. Sauté until well glazed. Serve with tenderloin.

Serves 2

Roasted Balsamic-Glazed Cippolini Onions

1 tbsp (15 ml) olive oil
8 cipollini onions, peeled and trimmed
sea salt and freshly ground black pepper
1 tbsp (15 ml) balsamic vinegar
1 tsp (5 ml) granulated sugar
½ cup (75 ml) chicken stock
1 sprig fresh thyme
1 clove garlic, smashed

1 Preheat oven to 400 F (200 C).

2 Heat olive oil in a small frying pan over medium heat. Add whole onions and sauté until lightly browned, 2 to 3 minutes. Season with salt and pepper.

3 Add vinegar and sugar; cook until syrupy. Add stock, thyme and garlic. Bring to a boil. Transfer to oven and roast until tender, about 10 minutes or longer, depending on size of onions.

Serves 2

PAIRS WITH

Beringer Knights Valley Cabernet Sauvignon
USA **\$38.89** 352583

Catena Malbec
Argentina **\$21.49** 478727

The Many Faces of Whisky

from page 112



WHISKY CINNAMON SWIRL CAKE

DOUGH

½ cup (125 ml) water
2 tbsp (30 ml) bourbon whisky

2 tbsp (30 ml) 2 percent milk
3 tbsp (45 ml) unsalted butter, at room temperature, plus extra for greasing
2¼ cups (675 ml) all-purpose flour, divided, plus extra for dusting
3 tbsp (45 ml) granulated sugar
1 tsp (5 ml) fine sea salt
2¼ tsp (11 ml) instant yeast
1 large egg

FILLING

3 tbsp (45 ml) unsalted butter, at room temperature
1½ tbsp (22 ml) ground cinnamon
¼ cup (60 ml) light brown sugar

WHISKY GLAZE

1 cup (250 ml) icing sugar
⅓ tsp (0.5 ml) fine sea salt
1 tbsp (15 ml) 2 percent milk
1 tbsp (15 ml) bourbon whiskey
¼ tsp (1 ml) vanilla extract
¼ tsp (1 ml) finely grated lemon zest

1 To make Dough, in a small saucepan, stir together water, bourbon, milk and butter over medium heat. Stir until butter has melted and mixture is hot to touch.

2 In a large bowl, whisk together 2¼ cups (560 ml) flour, sugar, salt and yeast. Stir in bourbon butter mixture and then egg. Add only enough of reserved ½ cup (125 ml) flour, 2 tbsp (30 ml) at a time, to make a soft dough that gently pulls away from sides of bowl.

3 Transfer to a lightly floured work surface and knead dough until smooth and elastic, about 3 minutes. Transfer to a lightly greased bowl. Cover with plastic wrap and set aside to rest for 30 minutes.

4 Meanwhile, make Filling by folding together butter, cinnamon and brown sugar together in a bowl with a rubber spatula until well combined.

5 Grease an 8-in (20 cm) springform pan and line bottom with a round of parchment paper.

6 Roll rested dough out on a lightly floured surface to a 12 x 15-in (30 x 38 cm) rectangle. Spread Filling mixture on top. Using a pizza cutter or knife, cut dough into six 2-in (5 cm) wide strips. Loosely roll up 1 strip and place, upright cut-side down, in centre of prepared pan. Taking each additional strip, loosely coil around centre roll, pinching each strip to end of previous one. The dough should not quite fill the whole pan and be loose. Keeping coils loose ensures dough has room to expand as it rises. Cover pan with plastic wrap and set aside in a warm location until doubled in size, about 60 to 90 minutes. While cake is rising, preheat oven to 350 F (180 C).

7 Bake cake uncovered for 15 minutes. Then lay a sheet of foil loosely over top to prevent it from becoming too dark, and continue baking another 15 to 20

minutes or until puffed and lightly golden brown. If some coils start to rise out of cake while baking, simply press down with back of a spatula.

8 While cake is baking, make Whisky Glaze. In a medium bowl, whisk together all glaze ingredients and set aside.

9 When cake is done, rest in pan on a wire rack for 10 minutes before removing sides of springform pan and transferring to a serving plate. Just before serving, drizzle with Whisky Glaze. Cake is best served the same day it is made but will keep, refrigerated an airtight container or tightly covered for up to 4 days. Allow to come to room temperature before serving.

Serves 10

PAIRS WITH

Baileys Vanilla Cinnamon
Ireland **\$26.49** 623397

Buffalo Trace Kentucky Bourbon
USA **\$38.99** 605063



GOOSE WITH ORANGE WHISKY SAUCE

SALT-ROASTED BEETS

2 cups (500 ml) kosher salt
½ cup (125 ml) prepared horseradish
1 tbsp (15 ml) chopped fresh thyme
1 tbsp (15 ml) chopped fresh rosemary
2 large unpeeled red beets, trimmed and scrubbed

GOOSE AND SAUCE

2 lbs (1 kg) goose breast, about 2 breasts
salt and freshly ground black pepper, to taste
1 tsp (5 ml) olive oil or grape seed oil
1 shallot, minced
½ cup (125 ml) Scotch whisky
1 cup (250 ml) chicken or duck stock
½ tsp (2 ml) orange zest
½ cup (125 ml) orange juice
⅓ cup (75 ml) cold unsalted butter, cut into cubes
2 oranges, peeled and cut into segments

1 To make Salt-Roasted Beets, preheat oven to 375 F (190 C).

2 In a bowl, stir together salt, horseradish, thyme and rosemary. Place 3 mounds salt mixture, 1 tbsp (15 ml) each, onto a rimmed baking sheet. Top each mound with 1 beet

before covering beets with remaining salt mixture. Press salt firmly around each beet to create a crust that completely encloses beets.

3 Bake beets for 1½ hours. Then cool for 5 minutes before cracking open salt crust and removing beets. Peel beets; cut into ½-in (1.25 cm) wedges and set aside.

4 Increase oven temperature to 425 F (220 C).

5 Lightly score skin from goose breasts in a crosshatch pattern, making sure not to score into meat. Season breasts with salt and pepper before setting aside at room temperature for 20 to 30 minutes.

6 In a cold, large, ovenproof frying pan, place oil and goose, skin-side down, over medium-high heat. When they start to sizzle like bacon, turn heat down to low and cook breasts until skin has nicely browned, about 10 minutes. Turn breasts skin-side up.

7 Transfer pan to oven and bake breasts for 5 minutes. Check for doneness by inserting a thermometer into thickest part of breast. It should register 125 F (52 C). Return breasts to oven at 3 minute intervals if not yet at temperature. When done, transfer breasts, skin-side up to a cutting board and allow to rest for 10 to 15 minutes.

8 While goose breasts are resting, make

sauce. Pour off all except 2 tbsp (30 ml) fat from pan that breasts were baked in. Add shallot and sauté until softened, about 2 minutes. Add whisky, and using a wooden spoon, scrape up any brown bits from bottom of pan. Take care as whisky might flambé. Let whisky reduce by half before adding stock, orange zest and juice. Bring to a boil and cook for 1 to 2 minutes before removing frying pan from heat. Whisk butter, 1 cube at a time into sauce completely melting butter cube before adding next cube. Season to taste with additional salt and pepper. Strain sauce through a fine meshed sieve for a silky smooth texture.

9 Slice goose breasts on a slight diagonal. Divide roasted beets and orange segments in middle of warmed serving plates. Top each with slices of goose and garnish with a spoonful of sauce over meat and around plate.

Serves 4

PAIRS WITH

Kuhlmann-Platz Gewürztraminer
France **\$14.49** 90241

Mission Hill Five Vineyards Pinot Noir
BC VQA **\$17.79** 118844



PUMPKIN GNOCCHI WITH WHISKY CREAM SAUCE

GNOCCHI

2 cups (500 ml) canned pumpkin purée
½ cup (125 ml) grated Parmesan
2 large eggs
½ tsp (2 ml) ground nutmeg
salt and freshly ground black pepper, to taste
2 cups (500 ml) all-purpose flour, plus extra as needed

CRISPED HERBS

¼ cup (60 ml) vegetable oil
¼ cup (60 ml) fresh Italian parsley leaves
¼ cup (60 ml) fresh sage leaves

WHISKY CREAM SAUCE

3 tbsp (45 ml) unsalted butter
2 tbsp (30 ml) all-purpose flour
2 shallots, peeled and finely diced
2 garlic cloves, minced



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2 cups (500 ml) vegetable or chicken stock
1 cup (250 ml) rye whisky
½ cup (75 ml) whipping cream
¼ cup (60 ml) roasted hazelnuts, roughly chopped, for garnish

1 To make Gnocchi, in a large bowl, combine all ingredients except flour and stir with a wooden spoon. Add flour to pumpkin mixture and stir until a sticky dough forms.

2 Line a baking sheet with parchment paper and dust well with flour. Dust work surface and hands with flour. Roll out a handful of dough into a ¾-in (2 cm) thick rope. Cut ropes into ¾-in (2 cm) pieces and transfer to baking sheet. Repeat with remaining dough, using more flour as needed. At this point, gnocchi may be frozen in a single layer on baking sheet. Once frozen, transfer to an airtight container and keep frozen up to 6 weeks. Can be cooked directly from frozen.

3 When ready to cook and serve gnocchi bring a large saucepan of salted water to a boil.

4 Meanwhile, quickly fry parsley and sage. Heat vegetable oil in a medium frying pan over medium heat until hot but not smoking. Add half the parsley leaves. Hold lid above pan as a shield because oil will splatter as soon as fresh parsley is added. When it settles, quickly cover with lid for 5 seconds before removing pan from heat. Remove parsley with tongs to a paper towel-lined plate. Repeat process with remaining parsley and sage leaves. Season with pinch of salt. Set aside.

5 For Whisky Cream Sauce, in a large, deep frying pan, melt butter over medium heat. Add 2 tbsp (30 ml) flour and whisk until mixture starts to turn golden brown, about 4 minutes. Add shallots and garlic and cook for 3 minutes. Slowly add stock and whisky while whisking constantly. Bring sauce to a simmer and cook until lightly thickened, about 10 minutes. Whisk in cream and cook another 3 minutes. Season to taste with salt and pepper. Remove from heat and cover to keep sauce warm.

6 Add half the gnocchi to boiling water and cook until they rise to surface, about 5 minutes. Transfer gnocchi with a slotted spoon directly into whisky cream sauce. Repeat with remaining gnocchi. Return frying pan to medium-low heat and gently fold gnocchi into sauce to coat.

7 To serve, divide gnocchi and sauce among serving bowls. Garnish with fried parsley and sage and a sprinkle of hazelnuts.

Serves 6 as an appetizer

PAIRS WITH

Château St. Jean Sonoma Chardonnay
USA **\$19.99** 421644

Carmen Reserva Viognier
Chile **\$10.79** 604348



WHISKY CHOCOLATE CAKES WITH HONEY WHISKY ICE CREAM

HONEY WHISKY ICE CREAM

2 cups (500 ml) whipping cream, divided
1 cup (250 ml) whole milk
¼ tsp (1 ml) salt
½ vanilla bean, split and seeds scraped
6 large egg yolks
½ cup (75 ml) clover honey
1 tbsp (15 ml) single malt Irish whiskey

CAKES

4 oz (125 g) dried, pitted prunes
3 tbsp (45 ml) single malt Irish whiskey
½ lb (250 g) 70 percent dark chocolate, chopped
1 cup (250 ml) unsalted butter, plus extra for greasing
¼ tsp (1 ml) fine sea salt
5 large eggs
½ cup (125 ml) granulated sugar
1 cup (250 ml) ground almonds
3 tbsp (45 ml) all-purpose flour

1 To make ice cream, prepare a large ice bath with ice and water. Nestle an empty bowl in ice water bath to thoroughly chill. Add 1 cup (250 ml) whipping cream to chilled bowl and set it and the ice water bath aside.

2 In a heavy-bottomed saucepan, stir together remaining 1 cup (250 ml) whipping cream, milk, salt and vanilla bean seeds over medium heat until simmering. Remove from heat.

3 Meanwhile, to make ice cream custard base, in large bowl, whisk egg yolks and honey until thick and light in colour. While whisking constantly, slowly pour warmed cream mixture into egg yolk mixture. Transfer mixture back to saucepan and cook, stirring constantly, with a heatproof spatula over medium heat. Custard base is ready when it starts to steam and coat spatula. It will register about 170 F (77 C)

on a thermometer. Remove saucepan from heat and strain custard through a fine-meshed sieve set over chilled cream nestled in ice water bath. Stir both together until cooled. Remove bowl from ice bath, cover and refrigerate for 4 hours or overnight.

4 To freeze ice cream, stir whiskey into custard before pouring into ice cream maker and freezing according to manufacturer's instructions. Transfer to an airtight container, cover and freeze for up to 1 week.

5 To make Cakes, soak prunes with whiskey for 2 hours, up to overnight, in a bowl. Drain, finely chop and set aside.

6 Preheat oven to 350 F (180 C). Generously grease 8 x ¾ cup (175 ml) ramekins or metal panna cotta moulds with butter and set aside.

7 Place chocolate, butter and salt in a heatproof bowl and set over a saucepan of simmering water. Make sure bottom of bowl does not touch water. Stir occasionally until butter and chocolate has melted and are well combined. Remove bowl from saucepan and set aside.

8 In a large bowl, whisk together eggs and sugar until thickened. Using a rubber spatula, fold in chocolate mixture, ground almonds and prunes. Divide mixture among ramekins, place on a baking sheet and bake until centre of cakes spring back when lightly pressed about 15 to 18 minutes. Cool on a wire rack for 5 minutes.

9 To serve, run a small knife around cakes to loosen. Place a serving plate on top of 1 cake and invert onto plate. Repeat with remaining cakes. Top with a scoop of Honey Whisky Ice Cream and serve immediately.

Serves 8

PAIRS WITH

Sandeman Ruby Port
Portugal **\$18.29** 23366

Bushmills 10-Year-Old Single Malt Whiskey
Ireland **\$40.99** 131870

Wonderful Winter Meals

from page 120



SIMPLE SAVOURY MUSHROOM AND RADICCHIO TAGLIARINI

2 tbsp (30 ml) unsalted butter
3 tbsp (45 ml) olive oil, divided, plus extra
2 large shallots, peeled and sliced
3 garlic cloves, minced
1 medium portobello mushroom, peeled, gills scraped and sliced
1 cup (500 ml) mix of cleaned and sliced chanterelles and shiitakes
10 large fresh sage leaves, cut into thin ribbons
½ cup (75 ml) dry white wine
1 lb (500 g) package tagliarini pasta (or pappardelle)
½ cup (125 ml) ricotta or cream cheese, room temperature
2 eggs, whisked
1 small head radicchio, leaves torn into small bite-sized pieces
½ cup (75 ml) finely grated Parmesan, plus extra
¼ cup (60 ml) each, coarsely chopped flat-leaf parsley and fresh oregano
salt and freshly ground black pepper

1 Melt butter and 2 tbsp (30 ml) oil in a large frying pan. Add shallots and sauté over medium heat for 5 minutes until soft and lightly golden. Add garlic, mushrooms and sage and continue to sauté for 4 or 5 minutes, until mushrooms are pale golden and tender. Add a little more oil if needed. Deglaze pan with white wine and cook until reduced by half. Cover and turn off heat.

2 Cook pasta in a large saucepan with lightly salted boiling water for 10 to 12 minutes, or until al dente. Drain well and return to pan. Add ricotta or cream cheese and eggs. Stir vigorously until pasta is coated.

3 Fold in mushroom mixture along with radicchio, Parmesan, parsley and oregano. Add salt and pepper, to taste. Serve immediately with extra Parmesan, if desired.

Serves 4

PAIRS WITH

Bolla Pinot Grigio
Italy **\$12.79** 363622

Louis Latour Bourgogne Chardonnay
France **\$22.99** 55533

FORECAST: SUNNY WITH CHANCE OF FROSTBITE





STEELHEAD TROUT WITH CANNELLINI, POTATO MASH AND FENNEL SALAD

2 russet potatoes, peeled and cut into large dice
 2 large garlic cloves, chopped and divided
 2 small fennel bulbs
 3 tbsp (45 ml) lemon juice, divided
 2 tbsp (30 ml) olive oil, plus extra for drizzling
 1 large shallot, peeled and minced
 1 x 14 oz (398 ml) can cannellini beans, rinsed and drained
 1 cup (250 ml) chicken stock
 3 tsp (15 ml) lemon zest, divided
 2 tbsp (30 ml) chopped flat-leaf parsley, divided
 salt and freshly ground black pepper
 4 x 4 oz (125 g) steelhead trout fillets, skin on
 1 tbsp (15 ml) salted capers, rinsed and drained

1 Preheat oven to 400 F (200 C). Line a small baking sheet with parchment paper. Set aside.

2 Add potatoes and 1 garlic clove to medium saucepan filled with lightly salted boiling water. Gently boil, uncovered, until potatoes and garlic are fork-tender, about 10 minutes.

3 Meanwhile, trim fronds from fennel bulbs, chop fronds and reserve. Thinly shave fennel bulb using a mandoline and place in bowl filled with cold water and 1 tbsp (15 ml) of the lemon juice. Set aside.

4 When potatoes are fork-tender, drain, reserving liquid. Using a hand masher, coarsely mash potatoes and garlic adding a little of the reserved water to make it somewhat smooth but still holding shape. Set aside.

5 In a frying pan, heat 2 tbsp (30 ml) olive oil. Add remaining garlic clove to hot oil along with shallot. Sauté over low heat until soft, about 2 minutes. Add cannellini beans along with chicken stock. Gently cook with lid slightly ajar, stirring occasionally, until stock is reduced by half. Fold in mashed potatoes along with 1 tsp (5 ml) lemon zest and 1 tbsp (15 ml) lemon juice. Gently mash just until chunky. Add 1 tbsp (15 ml) chopped parsley, salt and pepper to taste. Cover to keep warm.

6 Place trout, skin-side down, on prepared baking sheet. Drizzle with a little olive oil to lightly coat. Rub with 1 tsp (5 ml) lemon zest and bake in preheated

oven for 5 minutes or just until fish is cooked on the outside and still a little rare on inside. Remove and let rest.

7 Thoroughly drain fennel, shaking in a sieve to remove as much water as possible. Return to bowl along with capers, remaining 1 tbsp (15 ml) chopped parsley and chopped fronds. Drizzle with a little olive oil, remaining 1 tsp (5 ml) lemon zest and 1 tbsp (15 ml) juice. Season with salt and pepper to taste.

8 To serve, place a generous scoop of potatoes in a serving bowl. Top with trout fillet and tuck a generous portion of fennel salad alongside.

Serves 4

PAIRS WITH

Gray Monk Pinot Gris
 BC VQA \$15.69 118638

King Estate Acrobat Pinot Noir
 USA \$24.49 920280



PLOUGHMAN'S STEAK SANDWICH WITH PICKLED RED ONIONS

PICKLED RED ONIONS

1 large red onion, peeled
 ¼ cup (60 ml) white wine vinegar
 1½ tsp (7 ml) liquid honey
 1 generous pinch salt
 ½ cup (125 ml) cranberries, fresh or frozen and thawed, chopped (optional)

STEAK

2 x 6 oz (180 g) sirloin steaks, about 1½-in (4 cm) thick
 1 tbsp (15 ml) olive oil, plus extra
 salt and freshly ground black pepper, to taste
 8 thick slices rosemary sourdough bread, toasted
 ½ cup (125 ml) prepared chutney¹
 4 slices aged cheddar
 1 cup (250 ml) arugula leaves, washed and spun dry

1 To make Pickled Red Onions, thinly slice onion into rings. Place in a large bowl. Cover with boiling water, stir, then drain

¹Flavoured chutneys are available at your local grocery store. A tomato or fig chutney would work well.

well in a colander. Return to bowl and stir in vinegar, honey and salt. Let sit for at least an hour or several days, covered and refrigerated. Stir occasionally for even marinating. For longer storage, refrigerate in a jar with a tight-fitting lid up to a week. If adding cranberries, remove from refrigerator and stir in 1 hour before serving.

2 Bring steaks to room temperature and trim off excess fat. Pat dry with paper towel. Rub steaks with oil and season with salt and pepper. Preheat oven to 500 F (260 C).

3 Using an ovenproof frying pan large enough to hold steaks in a single layer without crowding, heat pan over high. Add steaks and sear over high heat about 3 minutes per side, until richly browned or until they register 130 F (54 C) on a meat thermometer for rare or 155 F (70 C) for medium-rare. Transfer steaks in pan to preheated oven for 2 to 3 minutes longer. Remove from oven and allow to rest for about 5 minutes.

4 While steaks are resting, brush toasted bread slices with olive oil. Grill in a hot, dry frying pan on both sides until crusty but not dark.

5 To assemble, place 4 slices toasted bread on a cutting board and spread with equal amounts chutney. Thinly slice steaks on the diagonal and divide slices evenly over top. Top with prepared pickled onions, a couple slices of cheese and arugula leaves. Place remaining toasted bread slices on top and serve with a side salad of your choice.

Serves 4

PAIRS WITH

Angus The Bull Cabernet Sauvignon
 Australia \$20.99 110510

Gnarly Head Old Vine Zinfandel
 USA \$14.99 297929

A Red Carpet Cocktail Party

from page 128



WINNING CHOCOLATE ROSEMARY POPCORN

½ cup (125 ml) olive oil
5 sprigs fresh rosemary
½ cup (125 ml) popcorn kernels
½ cup (125 ml) chopped dark chocolate
1 tbsp (15 ml) sea salt flakes

1 In a large frying pan, place olive oil and 5 sprigs rosemary. Set over medium-low heat, bring to a simmer, cover and simmer gently for 4 minutes. Remove pan from heat and transfer rosemary to a paper towel-lined plate.

2 In a large, heavy-bottomed saucepan,

heat infused olive oil over medium-high heat. Add popcorn kernels, cover and gently shake pan every 30 seconds until you hear popping. Once popping is constant, gently shake pot back and forth continually over burner. When popping slows to several seconds between pops, remove pan from heat, remove lid and pour popcorn immediately over a rimmed baking sheet.

3 Gently melt chocolate in a double boiler. Remove crispy rosemary leaves from stems and coarsely chop.

4 Drizzle popcorn with warm melted chocolate; then sprinkle with chopped rosemary and sea salt. Set popcorn aside at room temperature allowing chocolate to harden, about 2 hours.

5 Just before serving, break up popcorn and transfer to a serving bowl. Popcorn may be made a day ahead and kept in an airtight container at room temperature until ready to serve.

Serves 4



SWEET HEAT POPCORN

¼ cup (60 ml) unsalted butter
2 tsp (10 ml) buffalo wing hot sauce
1 tbsp (15 ml) liquid honey
¼ tsp (1 ml) smoked paprika or cayenne pepper
½ tsp (2 ml) fine salt
10 cups (2.5 L) freshly popped popcorn
½ cup (75 ml) crumbled blue cheese
½ cup (125 ml) roasted natural almonds

1 In a small saucepan, stir together butter, hot sauce, honey, paprika and salt over medium heat. Stir until butter has melted and sauce is well combined.

2 Place popcorn in a large bowl. Drizzle with hot sauce mixture and sprinkle with blue cheese before tossing to coat popcorn in sauce. Garnish popcorn with roasted almonds and serve immediately.

Serves 4



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CELEBRATE LEGENDARY MOMENTS



MAPLE BACON POPCORN

¼ cup (60 ml) unsalted butter
2 tbsp (30 ml) light corn syrup
2 tbsp (30 ml) dark maple syrup
2 tbsp (30 ml) dark rum
1 cup (250 ml) granulated sugar
vegetable oil, for greasing
½ tsp (2 ml) finely ground, fresh coffee beans
½ cup (75 ml) cooked and crumbled bacon
½ tsp (2 ml) baking soda
10 cups (2.5 L) freshly popped popcorn

1 In small saucepan, melt butter over low heat. Stir in corn syrup, maple syrup, rum and sugar. Increase heat to medium-high. Cook, stirring occasionally, until temperature reaches 300 F (150 C) on a candy thermometer.

2 Meanwhile, lightly grease a large baking sheet with vegetable oil. Also grease 2 rubber spatulas before setting aside.

3 When butter mixture reaches desired temperature, immediately remove from heat and stir in ground coffee until well combined. Stir in cooked bacon and baking soda until thoroughly incorporated.

4 Drizzle mixture over popcorn and toss with spatulas until caramel cools slightly and coats popcorn. Let popcorn cool completely before breaking apart any large clumps and placing in a large bowl for serving. Popcorn is best enjoyed the day it is made.

Serves 4

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