

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES

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# TASTE

BC LIQUORSTORES®



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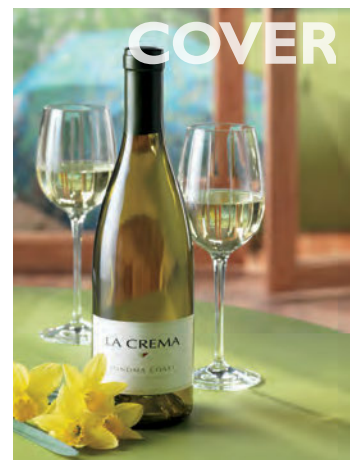
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**LA CREMA SONOMA COAST CHARDONNAY**

USA \$28.99 366948

This wine opens with an interplay of lively lemon citrus and subtle toasted oak, laced with just a kiss of butterscotch. The palate is round and nutty, with flavours of yellow apple, lemon curd and vanilla adding lushness, while well-balanced acidity creates a lovely vibrancy.



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MADE  
IN  
BC

# GEHRINGER BROTHERS ESTATE WINERY

## ON THE CUSP OF THE NEXT GENERATION

Pioneers or part of the establishment? Perhaps both. It seems only yesterday that families like the Gehringers were the brave pioneers of British Columbia wine. Now they are faced with a new, but equally daunting, set of challenges. The trials and tribulations for Walter and Gordon Gehringer, the winemaking brothers of the family winery, have gone from figuring out which varieties will withstand the typically harsh Okanagan winters to the delicate issue of succession planning. How quickly times can change.

Even though they are poised to become a second-generation wine family, surprisingly, the Gehringers do not come from a long line of winemakers. Walter and Gordon's father Helmut had always made his own wine when they were growing up in Osoyoos, but it took an enthusiastic, yet vacillating, young Walter to finally decide on his future *métier* and seal the

family's vinous fate for the next few decades. In 1973, Walter packed all his energy and left for Germany, where he spent a number of years both developing his passion for wine and completing his winemaking studies at the renowned Geisenheim institute. He returned to Canada each summer, gaining experience at the Inkameep vineyard and at Andres winery, which was in Port Moody at the time. A few years later, his brother Gordon followed a similar path, again heading to Germany, but this time to the winemaking school at Weinsberg.

In the late '70s and early '80s, the Okanagan Valley was hardly the winemaking centre it is today. "There was a real gap of knowledge in the Okanagan at the time," says Walter Gehringer. Most of the vineyards were planted to hybrid varieties and the few attempts at vinifera vineyards were mostly unsuccessful. It was only with the Becker Project in the mid 1970s

that a potential for vinifera varieties was widely realised, something that Walter got involved in having worked with and been taught by Dr. Becker at Geisenheim.

Even with the Becker Project helping to establish which varieties could be successful in the unique Okanagan climate, there were many difficult decisions to be made. While Walter and Gordon had been bridging the knowledge gap of winemaking, the rest of the family had been searching out potential properties in the south Okanagan to establish a vineyard. Essentially, they were conducting a site microclimate analysis using such techniques as following the fall frosts to determine the warmest potential vineyard locations. One of the first potential properties identified was what is today Osoyoos Larose.

The current winery site was recognized as having a long growing



by Rhys Pender

season as well as being in a protected corner, avoiding the sometimes harsh, cold, damaging winds. The Gehringers purchased the property in 1981 and, while some hybrid vines already existed, the vineyard was slowly converted to vinifera plantings. Slowly is the key word, as the intense rocky structure of the soil meant that only about 1.5 acres per year could be cleared and planted. “We moved about three feet thick of material off some areas in order to get a uniform soil,” says Walter. After purchasing what is now the aptly named Dry Rock vineyard adjoining the original property to the north, the family now has 45 acres of vineyards on 65 acres of land.

Originally, it was the varieties identified in the Becker project that helped establish the Gehringer Brothers brand. Their reputation is based on producing very fruit-driven, clean wines that are amazing value. Walter boasts that the only barrel at the winery is part of the landscaping outside the wine shop, preferring to work with stainless steel to preserve the fruit character in the wines. The long list of awards is proof positive that the formula is a success. Gehringer supplemented the Riesling, Pinot Gris, Auxerrois (identified as perhaps the best varieties in the Becker Project), Ehrenfelser and Schönburger with traditional French varieties from the mid ‘90s, adding Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Franc and Cabernet Sauvignon.

The shift in focus for BC winemakers from the Germanic white to French red and white varieties came about from two important events, one political and one gastronomical. The first, the North American Free Trade



# Nice one sunshine.



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Pinot Grigio #684506

Chardonnay #283671

Distributed in BC by Pacific Wine and Spirits  
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THEIR REPUTATION IS BASED ON PRODUCING VERY FRUIT-DRIVEN, CLEAN WINES THAT ARE AMAZING VALUE.

Agreement (NAFTA), caused 2,000 acres of hybrid vines to be pulled out BC vineyards. Instead of re-planting this acreage to the previously successful white varieties, the French paradox\* hit North America in 1991, changing everything and fueling an unquenchable rise in demand for red wines. “The Becker Project had stated that planting Merlot was suicide,” says Walter, “but, because of demand from wineries, this is what got planted.” Merlot succeeded, giving growers the confidence to try other red varietals and thereby changing the direction of the British Columbia wine industry.

The big challenge now facing Walter and Gordon does not involve changing or re-inventing anything, it’s to figure out how to pass on the successful formula to the next generation. Walter’s son Brendon has shown interest in taking over winemaking duties and has already completed his winemaking studies at the University of Adelaide in Australia. When Brendon might start giving Walter and Gordon a hint at their retirement is unknown, however, as he is currently enjoying life in the Adelaide Hills with his Aussie fiancée! Times change and likewise do the challenges of running a business.

\* The French paradox is the epidemiological observation that French people appear to have relatively low incidence of coronary heart disease, despite having a diet relatively rich in saturated fats. The term French paradox was coined by Serge Renaud, a scientist from Bordeaux University in France. (Source: Wikipedia)



**GEHRINGER BROTHERS DRY ROCK CHARDONNAY**  
BC VQA \$14.99 536169

This fresh, crisp, clean and aromatic Chardonnay is without any influence of oak. The nose is intense with ripe cantaloupe melon, lemon, apple, pear and floral notes from the Chardonnay Musqué clone. The palate is dry with lively acidity and intense flavours of lemon, mineral, grapefruit, green apple and nectarine with a touch of softness. Try with BC spot prawns sautéed in garlic butter.



**GEHRINGER BROTHERS PRIVATE RESERVE PINOT BLANC**  
BC VQA \$14.99 503748

An underappreciated variety, this Pinot Blanc is a crisp, refreshing, good value wine for any occasion. The nose is subtle with fruity notes of apple peel, pear and pineapple. The palate is medium in body and dry and zingy with its lemon, lime and apple peel notes lingering on the long finish. This is a great all-rounder to pair with shellfish and spring salads.



**GEHRINGER BROTHERS CLASSIC RIESLING**  
BC VQA \$14.99 171488

Gehring has always been known for the consistency of their Rieslings and this is their off-dry version. It has medium intensity aromatics with baked apple, floral and lime pith and zest notes. The hint of sweetness is balanced by crisp acidity and there are intense flavours of lime, green apple and mineral that work well with the softer floral flavours. Pairs well with bacon-wrapped pork tenderloin.



**GEHRINGER BROTHERS CLASSIC EHRENFELSER**  
BC VQA \$14.99 171512

Ehrenfelsler is a bit of a rarity with only a handful of wineries still producing the variety. The nose is typically intense with fruit cup, floral, candied apple, pear and tropical fruit aromas. The palate is off-dry with just enough acidity to balance more apple and pear flavours along with grapefruit and spice. This wine is nice to sip on its own as an aperitif or with fruit-based salads.



**GEHRINGER BROTHERS DRY ROCK CABERNET-MERLOT**  
BC VQA \$15.99 556001

This juicy red wine is done in stainless steel fermenters and could be easily mistaken for a fine Beaujolais with its damson plum, black cherry and blueberry aromas and its medium-bodied palate. Flavours of blackberry, blueberry, cassis and a touch of herbaceousness hang on the long finish. This lighter, juicier style red wine is a great match for quail, chicken and duck.



**GEHRINGER BROTHERS DRY ROCK MERLOT**  
BC VQA \$15.99 559583

This fresh, fruit-forward Merlot has surprising weight and finishes with drying, savoury tannins. The nose shows aromas of plum, black cherry and blackberry along with cocoa, violet and vanilla notes. The palate is full and starts soft with blackberry, chocolate, ripe black cherry and custard notes before the savoury tannins kick in with leather, spice and graphite. Pair this wine with lamb braised with red wine.



# INCREDIBLE BC EDIBLES

BC HAZELNUT  
NAPOLEONS WITH  
MIXED LOCAL  
BERRIES

We celebrate the bounty of British Columbia with fresh ingredients that have made this province proud. From the Fraser Valley, Chilliwack corn is prized for its wonderful flavour and sweetness. We have showcased this local product in delicate madeleines garnished with wonderful (and sustainable) Northern Divine caviar from the Sunshine Coast, harvested from sturgeon long established in the mighty Fraser River. BC spot prawns have become renowned for their succulent flavour, here highlighted in a Japanese-influenced soba noodle salad. Finally the superstar of BC food: our outstanding and incomparable wild sockeye salmon. Rich in flavour and moist in texture, in our recipe the skin is seared to crispy perfection and served with local Dungeness crab.



CRISPY SKINNED BC SOCKEYE SALMON WITH DUNGENESS CRAB

PAIRS WITH CRISPY SKINNED BC SOCKEYE SALMON WITH DUNGENESS CRAB



**ENTWINE CHARDONNAY**  
USA **\$17.99** 395491  
This crisp white is sustainably farmed in California to provide ripe, round fruit flavours. It shows aromas of light toast and fresh apples with hints of citrus. It is easy-drinking, with flavours of crisp fall fruit – think toast spread with homemade apple butter.



**LOUIS JADOT**  
**BEAUJOLAIS-VILLAGES**  
France **\$19.99** 469924  
This Beaujolais is deep red in colour with a floral, cherry and strawberry nose tinged with citrus zest and hints of fruit pit. The palate is smooth with complexity provided by clove, orange zest and mineral notes all supporting the delicious blackberry, blueberry and plum favours.

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CHILLIWACK SWEET CORN MADELEINES WITH LOCAL CAVIAR

PAIRS WITH CHILLIWACK  
SWEET CORN MADELEINES  
WITH LOCAL CAVIAR



CODORNÍU SELECCIÓN  
RAVENTÓS BRUT

Spain **\$13.99** 521773

This cava is a brilliant straw yellow colour with fine and persistent bubbles. It has aromas of pineapple, stone fruit, citrus and apple and also aromas from aging on yeast lees – dried fruit, honey and toast. On the palate, it has a creamy texture, fresh citrus and fruit flavours and a refreshing, lingering mouth feel.



PELLER ESTATES PRIVATE  
RESERVE PINOT GRIS  
BC VQA **\$16.99** 618306

This wine opens with an intense aroma, redolent of ripe apples, fig, honey, pear and tropical fruit with subtle notes of vanilla, custard and citrus. The palate is quite full with ripe cantaloupe, honey, pear and pineapple flavours complementing the grapefruit and spice notes.

Incredible BC Edibles

PAIRS WITH BC HAZELNUT  
NAPOLEONS WITH MIXED  
LOCAL BERRIES



**MARTINI ASTI**  
Italy **\$13.99** 1875  
Delightful bubbles rise to the top of the glass releasing aromas of peach, apple, melon and grapefruit. Fruity and fun with a lovely sweetness, this bubbly is ideal served with fruity spring desserts.



**FONSECA TERRA PRIMA ORGANIC PORT**  
Portugal **\$29.99** 697177  
This organic port is rich and concentrated with great flavour and texture. It has ripe, black fruit on the nose followed by layers of intense berry, plum and cherry fruit flavours supported by firm, well-integrated tannins. This is a deliciously textured port wine, which is plump and velvety smooth.

PAIRS WITH BC SPOT PRAWN  
SALAD WITH SOBA NOODLES



**STARBOROUGH SAUVIGNON BLANC**  
New Zealand **\$16.99** 230680  
This fresh white has aromas of citrus and tropical fruit with hints of fresh herb. Flavours of passion fruit, guava and kiwi layered over a citrus framework culminate in a crisp, fresh palate. Try it with spicy chicken or aged gouda.



**THE WOLFTRAP WHITE**  
South Africa **\$14.99** 856450  
A blend of Viognier, Chenin Blanc and Grenache Blanc, this white shows aromas and flavours of fruit blossom, dried fruit and spice. It has a rich, creamy texture with some minerality and elegant oak nuances. It is balanced by natural acidity and concentrated white fruit flavours that linger on the palate.



BC SPOT PRAWN SALAD WITH SOBA NOODLES

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BC



# SIGNATURE SELECTIONS

BC WINES  
FROM  
BEGINNING  
TO BOUTIQUE



Our “Signature Selections” feature showcases some of the rarer, harder-to-find treasures available across British Columbia only at Signature BC Liquor Stores, which are larger stores with a wider choice of wines and spirits. Each of the 22 Signature BC Liquor Stores offers you the expertise of a trained Product Consultant who is more than happy to advise, suggest and explain. If there is not a Signature BC Liquor Store near you, please remember that all of the products highlighted here can be quickly and easily transferred to your nearest BC Liquor Store.

Every now and then British Columbians should pinch themselves, just as a reminder of how fortunate we are to have a homegrown wine industry in our own backyard. While the province presents an abundance of personality to the rest of the world, our wines and where they come from seem to be extra-special ambassadors of BC character. Within our distinct wine valleys such as the Okanagan and the Similkameen among others, there is no shortage of unique stories. For us at home it has been wonderful to watch, support and enjoy this bounty. Seen from abroad this success strengthens impressions that our province has plenty to offer and is a very special place. Mirroring the growth of our province, the BC wine industry has emerged from little to being highly respected.

by Stephen Schiedel, Portfolio Manager,  
North and South American Wines



#### HAYWIRE PINOT GRIS

BC VQA **\$19.99** 147009

The name is tongue-in-cheek, referring to the kind of chaotic trouble and/or fun that city slickers can encounter being “newbie” winegrowers. Haywire is the lead brand for the Okanagan Crush Pad facility in Summerland where well-respected winemaker Michael Bartier is on deck. Their home ranch vineyard is planted with Pinot Gris and this is an exciting expression of that grape. Very attractive on the palate, there are apple and lemon flavours and a well-balanced palate with good “linger.” At the table this will go well with pasta dishes, salmon recipes or risotto.



#### PAINTED ROCK SYRAH

BC VQA **\$39.95** 130989

The geology and contours of the Okanagan Valley were formed over millions of years, yet it only took one vintage (the 2007) to establish a reputation for this winery. A unique vineyard site on the east side of the Skaha Lake by Penticton, it was once a famous apricot farm known as the Blackhawk. It languished in fallow until new proprietor John Skinner set to work. The scratch-started and well-thought-out vineyard works towards making wines that raise the bar. Syrah does very well in BC when grown in the hotter southern Okanagan. Now, we have an interloper from a more northerly locale, making the point that location – and finding that location – is everything. Reserved, concentrated, toned by oak, hints of black pepper and tightly wound fruit, this is a stunning wine. It was awarded a 2012 Lieutenant Governor's Award for Excellence in British Columbia Wine.



#### LANG VINEYARDS FARM RESERVE RIESLING

BC VQA **\$19.90** 426023

The Lang winery dates to 1990 when farm gate winery licenses were introduced. First to get a license was Günther Lang in Naramata. Lang's wines continue to reference these “farm gate” beginnings. While ownership has changed, Günther and son John are still involved with the winery. Most important to know, Lang Farm Reserve Riesling is one of BC's most awarded white wines. It has taken Gold at the Okanagan Wine Festival, the BC Wine Awards and has also been awarded Best White Wine of the Year. The ideal situation of older vines on a Naramata slope results in the very concentrated richness of apple and lime flavours balanced to crisp mouth-watering acidity. A great food wine, Lang Vineyards Farm Reserve Riesling works very well with sushi, curries and spicy fare.





In the beginning it was about pioneering. Way back in the fall of 1859 Father Charles Pandosy, a Roman Catholic Missionary born in France, arrived in the Okanagan Valley to start a settlement. Knowing at a glance that the Valley was an ideal place to plant fruit trees and grape vines, he wrote to his superiors to send nursery stock. From this humble beginning, the orchard fruit industry flourished and “BC brand” apples, peaches, nectarines and apricots are still flowing from the Okanagan Valley that Father Pandosy once called home.

In the past 20 years, wine has become almost more of a BC entity than the traditional tree fruit with the province now growing more than 10,000 acres of grapes and home to over 200 producing wineries both large and small. Most recently, there is a new breed of winery. One that starts out small, more exclusive and aims to be nimble. Working from a large base of knowledge established by the earlier pioneers, with new energy and investment, we are seeing a renaissance of the industry to more boutique-style wineries and wines. The appeal of the smaller brand has long been known and even large wineries offer small lots or icon wines in tiny amounts. BC consumers now drink more British Columbia wine than ever before and some, not content to sample other wineries’ wines, have jumped in feet first and opened their own small wine estates. Combine low interest rates with an abundance of local wine consultants, and there is a confidence that did not exist in the past.

Many BC winery newcomers are setting up their boutique operations in non-traditional locations with non-traditional grapes. This leads to an



## Signature Selections

exciting sense of discovery on many levels for wine lovers. BC Liquor Stores not only offer well known wines from BC but also some of the very limited and sought-after boutique wines. Here is a snapshot of some of the exciting treasures to be found currently in Signature BC Liquor Stores.



### POPLAR GROVE MERLOT

BC VQA **\$29.90** 801274

Overlooking the view of Okanagan Lake, Penticton and the whole western panorama of the Valley is the new showcase winery Poplar Grove. This Naramata bench winery established by Ian Sutherland has been a notable producer of red wines since the 1995 vintage. Recent investment by the Holler family has added vineyards, the new winery and French wine consultant Alain Sutre previously of Osoyoos Larose and Painted Rock. This team was assembled to go after the holy grail of wine: more expression of site. Poplar Grove Merlot is actually Naramata Valley-grown fruit and is a powerful wine that offers ripe fruit flavours, floral hints and nice harmony.



### SPERLING THE MARKET WHITE

BC VQA **\$16.00** 124560

While originally established as a winemaker in the Niagara wine region, Ann Sperling has bona fide Okanagan roots. A former winemaker in BC for Andres and CedarCreek, her ancestral heritage is the Casorso family, who were pioneers in the Kelowna area alongside Father Pandosy in the 1880s. Today the Sperling family estate operates as growers with Ann using some of the fruit to create a family namesake brand. This blend of Pinot Blanc and Bacchus grapes showcases some wonderfully pure fruit flavours that echo Okanagan orchards. This light-styled white is big on peach, apple, lime and apricot flavours. An easy sipper, it will complement Pacific Rim cuisine, grilled poultry or starter courses.



### PERSEUS CABERNET SHIRAZ

BC VQA **\$19.99** 269761

The Perseus winery is a newcomer on the Penticton scene and named for the constellation of the mythical Greek warrior Perseus which can be seen clearly in the Okanagan night sky. Winemaking expertise is provided by Tom DiBello, who has 27 years of experience in California, Washington and BC. The initial offering is a purposeful red that sources grapes from the Okanagan and Similkameen Valleys. The inviting dark colour and precision on the palate make this easy to enjoy. Hints of blackberry, currant fruit and subtle oak notes are well-framed and offer considerable polish for the price. Try it with roasted meat, lamb or anything on the grill.



# SUDS IN THE CITY

## CRAFT BEER CENTRAL

If you're a fan of BC craft beer, Vancouver is now the place to be. This wasn't always the case. The craft beer revolution took a long time to take root in BC's largest city, but now, there is no denying Vancouver's status as craft beer central. Microbreweries are sprouting up like never before. Numerous tap houses each boasting dozens of craft beers can be found throughout the city and it's extremely rare for restaurants not to have at least a few good craft beers on tap.

The origins of BC's craft beer revolution date back to 1982, when Horseshoe Bay Brewing opened just north of Vancouver. Although that brewery did not last long, a trio of pioneer breweries opened two years later and all three are thriving today, including Granville Island Brewing in Vancouver.

Craft beer has been part of Vancouver's culture ever since, but growth was relatively slow at first. Shaftebury Brewing was the only other microbrewery to open there in the 1980s. The mid-1990s saw a mini-boom of brewpub openings – Yaletown Brewing (1994), Steamworks (1995), Dockside Brewing (1997) and Dix (1998) –

along with two small microbreweries, Storm (1994) and R & B (1997).

After that, while growth in the craft beer industry continued elsewhere in BC, especially in Victoria, the scene in Vancouver seemed to slow down. Shaftebury relocated to Delta in 1995 and was then bought by Sleeman Breweries. Several new breweries and brew pubs opened in the suburbs around Vancouver, but the relatively high cost of doing business in the city was too much of a deterrent for others to open there.

In spite of this, interest in craft beer continued to grow in the city, thanks in no small part to the city's popular brewpubs. A Vancouver chapter of the Campaign for Real Ale (CAMRA) opened in 2003 and cask-conditioned beer events began happening regularly at Dix and the Whip restaurant. Seasonal cask festivals became popular events. Craft beer-focused tap houses, such as the Alibi Room in Gastown with 50 taps and St. Augustine's on Commercial with 40 taps, began to flourish and others followed their lead.

Those tap houses are one of the most exciting aspects of the city's craft beer scene. Other communities have restaurants and bars that support their

local microbreweries, but in Vancouver, you will find pubs that offer beer from all over BC, as well as the Cascadian coast as far south as California and even from Europe. You can sample a wide range of Belgian brews at Biercraft's two Vancouver locations or taste some of Oregon's best at Portland Craft.

Vancouver is now the craft beer engine for BC. Brewers elsewhere in the province say the thirst for craft beer in the city is voracious. During a visit to Victoria's Driftwood Brewery shortly after their expansion was completed last winter, one of their brewers pointed to their big new fermentation tanks and said, "That's all Fat Tug for Vancouver!" He was referring to their exceptional Fat Tug IPA, which is widely considered one of the best beers in BC and can be found on tap throughout the city. Less than five years old, Driftwood had to open its own warehouse in Richmond just to deal with the demand for their products in Vancouver.

There is no denying that craft beer is booming in BC. Overall industry sales have nearly tripled over the past six years. Seven new breweries opened in 2012, and at least eight more are slated to open in 2013. Six of those new operations are in



Steam-powered mash tun, kettle and fermenters at Steamworks Brewery downstairs at Steamworks Brew Pub, 375 Water Street, Vancouver.

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CRAFT BEER IS TYPICALLY MADE IN SMALL BATCHES CORRESPONDING TO THE CURRENT SEASON. IF THE BEER OF LIMITED QUANTITY SHOWN HERE HAS SOLD OUT, BE SURE TO PERUSE YOUR LOCAL CRAFT BEER SECTION. THERE'S ALWAYS SOMETHING FRESH, NEW AND DELICIOUS TO TRY!

Vancouver proper, along with a few nearby in North Vancouver, New Westminister and Burnaby. Surrey's Central City Brewing is building a big, new \$20-million facility, and Steamworks and Red Truck Beer both have new facilities in the works, too.

Of the recently opened breweries, one of the biggest and most successful so far is Parallel 49, but smaller operations like Coal Harbour Brewing and Powell Street Craft Brewery are also making great beer. Other Vancouver breweries scheduled to open in 2013 include 33 Acres Brewing, the BrassNeck Brewery, Bomber Brewing and Dogwood Brewing. The people behind Main Street Pilsner, which has been on the market for a few years, are also opening Main Street Brewing in the historic Brewery Garage building at Scotia and East 7th Ave, which was part of the original Vancouver Brewery 100 years ago.

With so many options and such variety, there's never been a better time to be a craft beer fan in Vancouver. The quality of craft beer available there is nothing short of extraordinary.



**STEAMWORKS PILSNER**

BC **\$12.75** 127753 6 x 355 ml  
The most popular beers in the world call themselves Pilsners, but they barely resemble the original from the city of Pilsn in the Czech Republic that gave its name to the style in 1842. Steamworks' version comes close, which explains why it has won Best Beer in BC for two years running. It is a rich, malty lager with a spicy, floral hop character – crisp, complex and delicious.



**COAL HARBOUR 311 HELLES LAGER**

BC **\$12.99** 93591 8 x 355 ml  
Coal Harbour Brewing is part of a trio of new breweries that opened in East Vancouver, arguably the city's new "Brewery District." The brewery snagged a Canadian Brewing Award for its Powell IPA only a few months after opening and it also brews this exceptional German-style lager.



**PARALLEL 49 THE UNPARALLELED PACK**

BC **\$23.50** 698498 12 x 341 ml  
Only one year old, Parallel 49 has already established itself as one of the city's top craft breweries. Brewer Graham With often puts a twist on the usual with his brews. For instance, instead of an IPA, he brews an India Pale Lager called Hoparazzi. Also in this mixed 12-pack are Old Boy, a British ale; Gypsy Tears Ruby Ale, a hoppy red ale and Seedspitter Watermelon Wit, a Belgian style witbier.



**CENTRAL CITY RED RACER PALE ALE**

BC **\$12.45** 600015 6 x 355 ml  
Surrey's Central City Brewing helped reawaken Vancouver's love for craft beer with its Red Racer line-up in cans. This hoppy, malty brew could pass for an IPA in less hop-crazed parts of Canada, but here it is simply a great example of Pacific Northwest pale ale.



**DRIFTWOOD FAT TUG IPA**

BC **\$5.50** 844399 650 ml  
Beer geeks love Driftwood Brewery, and justifiably so. Everything the Victoria brewery produces is excellent, but Fat Tug IPA is on a level all its own. Bursting with sweet, citrusy hop aromas and flavours, it doesn't get much better than this. It was winner of "Beer of the Year" at the 2011 Canadian Brewing Awards.

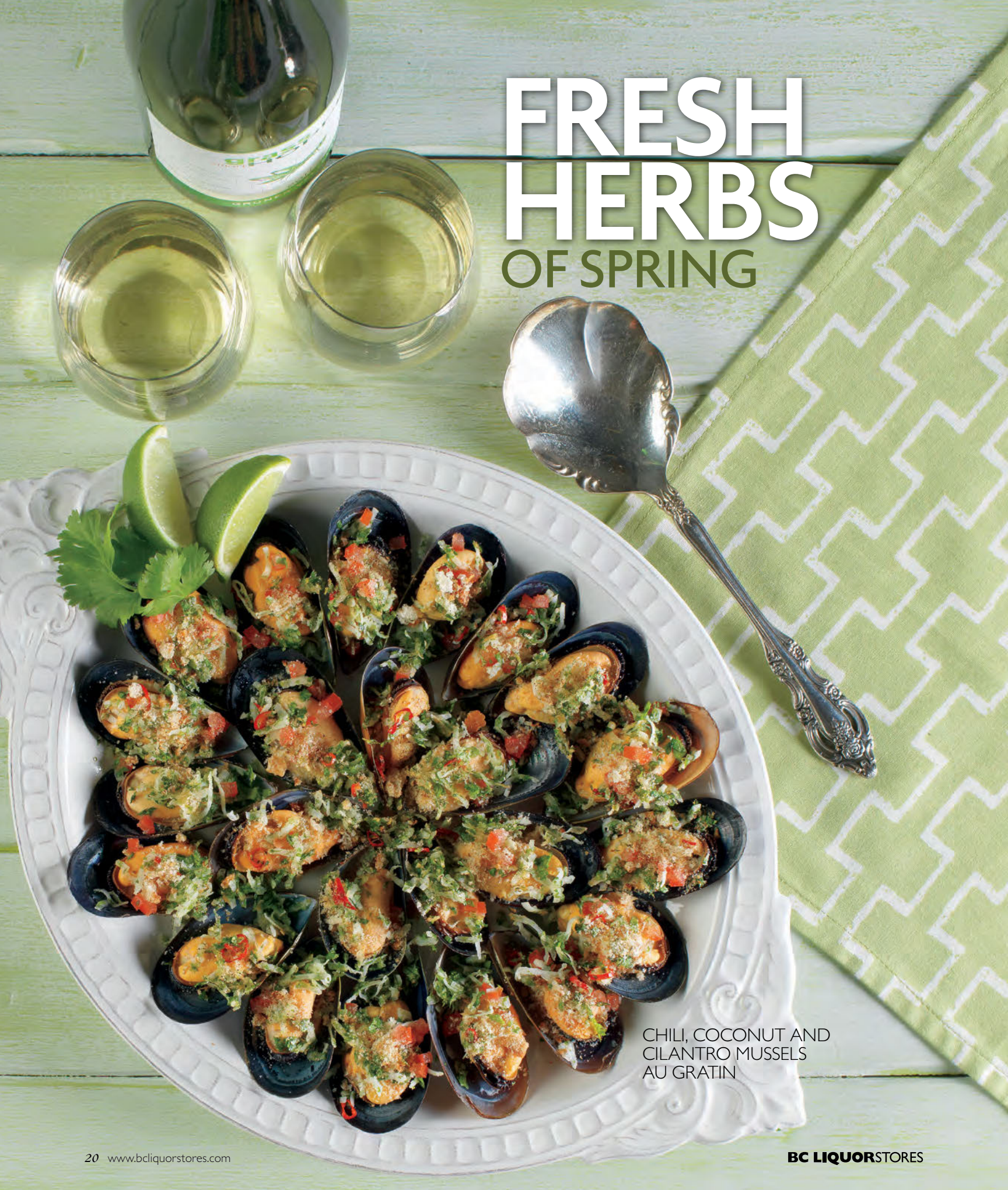


**RUSSELL BREWING A WEE ANGRY SCOTCH ALE**

BC **\$5.50** 878009 650 ml  
Another Surrey brewery, Russell opened in 1995 and serves the Vancouver craft beer scene well with its Brewmaster Series. This beer is a strong, dark ale with a smoky character thanks to the use of peated malt.



# FRESH HERBS OF SPRING



CHILI, COCONUT AND  
CILANTRO MUSSELS  
AU GRATIN

Humble garden herbs have so much to offer. Herbs infuse vibrant flavour and freshness into countless dishes, especially this time of year. And fresh, crisp taste is just the beginning. Common parsley is rich in antioxidants as well as vitamins C and A, which help support a healthy immune system. Delicate basil has been known to contribute to cardiovascular health. Fragrant cilantro is a good source of iron and refreshing mint can help ease indigestion and heartburn. One way to ensure that you have a constant supply of fresh herbs on hand is to grow them yourself. No matter whether they flourish in a corner of your garden or sprout from a few pots on your kitchen windowsill, with fresh garden herbs close at hand, delicious and healthy meals are never far away.



SPRING PEA AND MINT RISOTTO

PAIRS WITH SPRING PEA AND MINT RISOTTO



**SPIER CHENIN BLANC**  
 South Africa **\$14.95** 659037  
 This dry white combines aromas of lemon, melon, mango, pineapple and honey. The palate is full, with flavours of green melon, passion fruit, minerals and grapefruit with enough crisp acidity for balance.



**ST HALLETT POACHER'S BLEND**  
 Australia **\$14.99** 535963  
 This white blend has a small amount of Riesling added, giving it a citrus tang that makes it ideal with seafood. Fresh passion fruit, melon and pineapple characters carry through onto the palate with moderate weight and marked intensity of flavours. This wine displays a long, clean and crisp finish.



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91 POINTS**

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PARSLEY, CHORIZO AND HALLOUMI FRITTATA

PAIRS WITH PARSLEY, CHORIZO AND HALLOUMI FRITTATA



**STORKS' TOWER SAUVIGNON BLANC-VERDEJO**

Spain **\$14.99** 423723  
This pale straw-coloured blend delivers an expressive nose of spring flowers, grapefruit and passion fruit leading to a crisp palate that is well-balanced, refreshing and full of fresh tropical fruits and citrus undertones.



**LOBETIA ORGANIC TEMPRANILLO**

Spain **\$12.99** 479881  
This organically made red is a cherry colour with a violet shade indicating its youth. On the nose you'll find fresh cherries and other red berries, with similar notes on the palate that shows moderate tannins.



# Fresh from Oyster Bay.

With flavours of lightly scented floral and peach,  
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Fresh Herbs of Spring

PAIRS WITH CHILI, COCONUT AND CILANTRO MUSSELS AU GRATIN



**JACKSON-TRIGGS BLACK SERIES SAUVIGNON BLANC BC VQA \$13.99 593111**

This fresh white has a fruit-driven bouquet with citrus and herbaceous notes. A palate of grapefruit and citrus fruit is well-balanced and crisp with a nice, tingling acidity.



PINK PEPPERCORN PAVLOVAS WITH STRAWBERRIES AND BASIL CREAM



**GRASSHOPPER GRÜNER VELTLINER**

Hungary **\$12.99 156463**  
Lively and bright, this quaffable white has fragrant notes of white grapefruit, spring blossoms and orchard fruits that are complemented with sweet herbs. The palate is juicy and bursts with citrus, apple, pear and apricot flavours.



PAIRS WITH PINK PEPPERCORN PAVLOVAS WITH STRAWBERRIES AND BASIL CREAM



**SANDEMAN RUBY PORT**  
Portugal **\$21.49 23366**

This port is brilliant red ruby in colour with aromas of dried cherries, plums and strawberries. It has full rich fruit flavours of fresh plums and red fruits with a hint of nuttiness on the finish.



**BOTTEGA PETALO IL VINO DELL'AMORE MOSCATO**  
Italy **\$17.99 580993**

The Petalo Moscato is a sparkling dessert wine that captures the essence of the naturally sweet Moscato grapes from which it is made. It shows aromas of flowers and fruits, and is balanced by crisp acidity with lovely peach and rose flavours.





# 16 WINE SECRETS

**1** Ever hear of the penny trick? It works like this: if a wine smells like a struck match, eggs, or – brace yourself – sewer gas, it means it probably has too much free sulphur in it. Drop a clean penny in and the copper removes the offensive aroma. And yes, Canadian pennies in circulation today are either solid copper or copper plated. (Maybe save a few before they disappear!) Sulphur is a natural by-product of fermentation and is usually released before a wine is bottled, but not always. So the penny trick is good to know. Working in the wine business yields lots of little tips and tricks, many of which never leave industry circles. Here's a list of 16 such open secrets you may find interesting.

**2** Merely uncorking a bottle to let it breathe does nothing more than expose the dime-sized surface of the wine in the neck of the bottle to the air. For a perceivable effect, decant a wine to aerate it. A full-bodied, younger red usually benefits from double decanting, which involves pouring the wine from the bottle to another vessel and back again. This process aerates the wine more than a single decant, releasing more flavour and aroma. Full-bodied white wines – not just reds – benefit from decanting.

**3** Pretty much all wine under \$25 is bottled ready to drink and will actually start to decline, not improve, with age. So opt for recent vintages when buying relatively inexpensive wine and consume it quickly. This rule of thumb holds particularly true when buying white and rosé wines, as they lose finesse faster than reds.

**4** Have you ever look at a wine and wondered if it's light, medium or full-bodied, but have no idea how to tell? Here's what to do: body corresponds closely with alcohol level, which is always noted on the label. The lightest wines have less than 12 percent alcohol and fuller-bodied ones exceed 13 percent. The only real exceptions are sweet wines, because sugar also adds body.

**5** Did you know Louis Roederer Brut Premier – the non-vintage champagne from the same house as the revered prestige cuvée Cristal – can improve for up to 20 years when properly stored? True.

**6** Many classed growth Bordeaux properties produce so-called “second” wines, which often offer outstanding value. They're made from slightly lesser quality fruit, but retain the distinct flavours of the celebrated property. Clos du Marquis is the second wine of Château Leoville-Las-Cases for instance – a wine available here in British Columbia and well worth a taste.

**7** Looking for an Amarone-style wine at a fraction of the price? Try Valpolicella Ripasso. This wine is made by adding the leftover grape pressings from an Amarone to a batch of basic Valpolicella – a light, dry, cherry-scented wine made from freshly harvested grapes – and letting the wine ferment again. This process boosts the body, richness and fruit of the wine without much added cost.

**8** A sliver of smoked salmon and a sip of champagne – or a similarly restrained sparkling wine made from Chardonnay and Pinot Noir grapes – are a royal

flush in the poker game of food and wine pairing. Instant euphoria.

**9** Choose flutes without intentional scratches on the inside bottom of the glass. Though these scratches are intentionally there to encourage the bubbles to form, these marks tend to make larger, a less appealing effervescence than those that form naturally in glasses without these marks.

**10** In Venice, bartenders mix prosecco with freshly pressed white peach juice to make a cocktail called a Bellini. The drink was invented at Harry's Bar in Venice in the 1940s, named after the 15th century Venetian painter Giovanni Bellini. Fabulous with finger food!

**11** Canadian icewine is best served in stemware with a larger bowl, which amplifies aromas and flavours.

**12** Red wine can make fish taste metallic. This happens when the iodine in fish meets tannin in red wine. To minimize the effect, choose reds low in tannin such as Beaujolais or Pinot Noir to pair with fish or seafood, or play it safe and go with white or rosé.

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THE BEST WINE SECRETS INVOLVE KNOWING WHICH WINES OFFER OUTSTANDING VALUE FOR MONEY. HERE ARE SIX STELLAR SELECTIONS:

**13** Many wine professionals, including yours truly, think whites work better than red with cheese. Mozzarella marries marvelously with dry Sauvignon Blanc; wooded Chardonnay is sumptuous with Parmesan Reggiano; and Sauternes is a perfect pairing for fresh goat's cheese.

**14** Chilling improves lesser quality wine by masking imperfections such as searing sourness, lack of complexity, or hollow fruit. Meanwhile, over-chilling finer wine hides the subtle nuances.

**15** The best way to remove the cork from a bottle of sparkling wine is not to twist the cork, but to twist the bottle while firmly holding the cork still.

**16** The best wine secrets involve knowing which wines offer outstanding value for money. Here are six stellar selections:



**LOUIS LATOUR BOURGOGNE PINOT NOIR**  
France **\$22.99** 69914

This is a classic, reliable, well-made Burgundian Pinot Noir at good price. Raspberry and strawberry aromas and flavours complement a savoury earthiness reminiscent of beetroot. A clean, balanced and supremely drinkable wine, try it with barbecued planked salmon, roasted duck or wild mushroom risotto.



**CALVET RESERVE**  
France **\$15.99** 44032

Calvet, from the Médoc area of Bordeaux, is a consistent claret in the classic style. Cedar, pencil shavings, cassis, spice and cherry flavours swish around this medium-bodied wine. It is great value and pairs well with roasted meats and hard cheeses.



**JAFFELIN BOURGOGNE ALIGOTÉ**

France **\$17.99** 53868

Shining silvery in the glass, this classic French refresher starts with an immediate attack of lemon and apple before revealing a whisper of damp herb, lime zest and a pretty finish of white flowers. If you like Pinot Grigio, you'll love this light, crisp Aligoté. Try it with chilled shellfish, clams or oysters.



**MASI BONACOSTA VALPOLICELLA CLASSICO**

Italy **\$16.99** 285585

This cherry-scented, easy-drinking Italian red sings with bright, clean berry fruit. A gentle spiciness lingers on the palate to season the next bite, making this wine a terrific choice for tomato-based pasta, roasted chicken or pizza.



**SANTA MARGHERITA PROSECCO SUPERIORE BRUT**  
Italy **\$21.99** 618546

A powdery, talc-like character underpins flavours and aromas of lemon zest, Bosc pear and cashew backed by bracing acidity. Dry, restrained and delicate with a light-bodied mousse, try this wine with smoked salmon, sushi or prosciutto-wrapped melon.



**PENFOLDS KOONUNGA HILL SHIRAZ**  
Australia **\$16.99** 426262

From one of the most reliable producers in Australia, this Shiraz brims with black plum and forest fruits, edged with spice, chocolate and cream. Silky tannins support a rich, fruit-layered palate that exhibits generous complexity. This wine pairs well with barbecued spareribs, grilled sausage and peppercorn steak of any kind.

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REDISCOVER A CLASSIC




## SAPPHIRE® COLLINS

1½ oz. BOMBAY SAPPHIRE® Gin  
½ oz. fresh lemon juice  
¾ oz. simple syrup\*  
3 oz. club soda

Pour first three ingredients into a Collins glass with ice and stir well. Add more ice and top with club soda. Garnish with a lemon wedge.

\*To make your own simple syrup, dissolve one cup sugar into one cup hot water. Alternatively, add 2 full teaspoons of sugar to the cocktail.

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# NEW THESE JUST IN!



## ESCAPOLOGIE CHARDONNAY

Bottled in BC **\$13.49** 831024

Full-bodied, crisp and fruity, Escapologie Chardonnay is an enchanting encounter of ripe pear and pineapple flavours followed by a clean finish. It will pair wonderfully with white meat dishes, soft cheeses and shellfish.



## THE DREAMING TREE CRUSH RED

USA **\$19.99** 239384

A blend of the North Coast's best varieties, Merlot and Zinfandel, this wine pulls you in with a smoky, berry note and then jumps up with a smack of raspberry jam. The cooked red fruit palate is plush and leads to a long finish with silky tannin highlights.



## HAVANA CLUB 3-YEAR-OLD RUM

Cuba **\$25.99** 222554

Slightly drier than Havana Club's Añejo Blanco, this aged rum has an intense nose with accents of vanilla, caramelized pears, banana and hints of smoked oak. The palate shows smoky, vanilla and chocolate notes and can be enjoyed neat or over ice in your favourite cocktail.

# LOBSTER 4 WAYS



LOBSTER AND MANGO COCKTAIL



GRILLED LOBSTER TAIL WITH SHERRY SAUCE

In the distant past, lobsters were thrown back into the sea by fishermen, and who could blame them? These large marine crustaceans are certainly not candidates for a seafood beauty contest. Luckily for lobster lovers, it was eventually discovered that lobster had a uniquely delicate flavour that helped promote its status from odd-looking pest to worldwide delicacy. Lobster's luscious meat can be prepared in endless, delicious ways. Here are just four of our favourites. These distinctive recipes can be made with fresh or frozen lobster which makes it possible to enjoy them year round.



**BERINGER FOUNDERS' ESTATE CHARDONNAY**  
USA **\$17.99** 534230

Bright gold in colour, this full-bodied white shows spicy, toasty vanilla and tropical notes on the nose. On the palate you'll find fresh apple, citrus fruit and vanilla notes that linger on the finish.



**MISSION HILL FIVE VINEYARDS PINOT GRIGIO**  
BC VQA **\$15.99** 563981

This refreshing, unoaked white displays a bouquet of ripe tropical fruit along with notes of apricot and papaya. Flavours of stone fruit and tamarillo linger for a clean, rich finish. This wine is ideally suited for cream-based dishes, shellfish and Asian-spiced foods.

**PAIRS WITH GRILLED LOBSTER TAIL WITH SHERRY SAUCE**

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LOBSTER-STUFFED RAVIOLI IN TOMATO CREAM SAUCE

PAIRS WITH LOBSTER-STUFFED RAVIOLI IN TOMATO CREAM SAUCE



SEE YA LATER RANCH  
PINOT GRIS  
BC VQA \$19.99 75739

This bright white wine has a light salmon pink hue and a complex nose of vanilla, peach pit and spice. The same flavours are consistent on the palate and it has a round, smooth finish. The use of some new oak adds complexity and character.



LOUIS LATOUR ARDÈCHE  
CHARDONNAY

France \$14.99 132498

This solid white has wafts of honeycomb, crisp Bosc pears, lemon citrus and toasted spices that tickle the nose. The palate is creamy and nicely balanced with mouth-watering acidity and a hint of oak. The finish lingers on notes of vanilla, butter, citrus and spice.

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*Gewürztraminer*  
BC VQA OKANAGAN VALLEY  
2012

13.5%alc/vol.

750ml

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# Lobster Four Ways

FOR RECIPE INDEX, PLEASE SEE PAGE 139

## PAIRS WITH LOBSTER AND MANGO COCKTAIL



### DEINHARD PIESPORTER RIESLING

Germany **\$14.99** 106328

This fragrant, medium-dry white from the Mosel wine region shows a nose of green apple with spicy, fruity and mineral notes.

This delicious wine goes best with lightly seasoned food such as fish and seafood.



### MIONETTO TREVISO BRUT PROSECCO

Italy **\$19.99** 86256

Expect a fragrant bubbly with scents of roses and almonds, exotic citrus, pears and sun-ripened peaches. It is light and lively, with sweet fruit and almond flavours, which are presented on a creamy palate and lead to a fresh, long finish.



LOBSTER CHARTREUSE

## PAIRS WITH LOBSTER CHARTREUSE



### ROAD 13 STEMWINDER

BC VQA **\$16.99** 164681

Chardonnay, Chardonnay Musqué, Viognier and Roussanne grapes blend together offering tree fruit flavours like apple and pear in this Okanagan beauty. Grapy and spicy with hints of apricot, the flavours are fresh and lingering and will pair well with both the seafood and vegetable elements of this dish.



### SANTA ANA TORRONTÉS

Argentina **\$14.99** 814996

This crisp wine is greenish gold in colour with aromas of white flowers, roses and citrus leading to a fresh, crispy and smooth palate and a balanced finish. It is ideal as an aperitif but pairs beautifully with seafood and mild to spicy cuisine.

# A SPIRITED WEDDING

**Y**ou've chosen the colour scheme, the bridesmaids' dresses and the menu. You've booked a venue and photographer, not to mention selected the music for the first dance. But has any thought been spared for the bar cart at this most joyous of occasions?

It is a pretty common experience: the wedding reception starts and a line forms at the libation station. At the front of the queue, the bartender lays it all out: mineral water, juice, beer, wine, gin, rum, rye and a handful of mixers. Now there is nothing wrong with toasting the bride and groom with a gin and tonic, rye and ginger, or any of the other usual suspects. No appreciative guest would ever complain. But, with a little effort, it is easy to elevate the selection well beyond the typical, ho-hum bar. Let's raise spirits with a considered offering of wedding spirits!

For example, let's revisit that rye and ginger. With minimal fuss (and one more ingredient) rye can shine in an Old Pal, a beverage concocted by Harry's New York Bar in Paris. It is both tasty and aptly named for a couple celebrating their commitment to a lifetime of friendship. Or swap the ginger ale for ginger beer and mix with rum for the quick and easy Dark 'n' Stormy. This spicy and rich – yet refreshing – libation will certainly quench during the warm evenings of a summer wedding and it offers a cheeky ode to clear sailing ahead.

The suggestions above highlight the main considerations for serving spirits creatively at a wedding. First, keep mixed drinks relatively simple and easy to prepare. This is a reception after all, not a mixology competition. The

last thing you want is for guests to get thirsty while the bartender tenderly prepares complicated cocktails. A maximum of three ingredients per beverage serves as a good general rule. Simplicity holds for garnish too. Citrus twists and the usual accoutrements will suffice.

Setting also plays a role. Indoor or outdoor affair? Summer or winter? Day or night? These factors should be taken into account when compiling a wedding-savvy cocktail list. Stock up on lime juice for summer events and think about mulling spirits to match a winter white wedding. Want to customize one step further? The nuptials' overall theme or colour scheme can certainly be taken into consideration.

A little Blue Curaçao in the cocktails can work wonders in coordinating with blue hues!

Remember that people drink in words too. Stories add wonderful context to the special day. Customize the drink menu by serving cocktails that correspond to the couple's shared

journey (that proposal in Mexico can be revisited with a Tequila Manhattan, an agave-spiked twist on the classic cocktail).

Or simply tie things together with smartly named libations to add fun and flare. Along these lines, newlyweds might opt to develop a couple's signature cocktail. Guests can enjoy this drink during the reception, then take home a recipe card complete with backstory as a nice keepsake.

The possibilities are limited only by imagination. Really, when it comes to wedding spirits, the options are endless and a little creativity will go a long way to taking the bar beyond the typical toast.

WITH A LITTLE EFFORT, IT IS EASY TO ELEVATE THE SELECTION WELL BEYOND THE TYPICAL, HO-HUM BAR. LET'S RAISE SPIRITS WITH A CONSIDERED OFFERING OF WEDDING SPIRITS!





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## Get Sweet on Bitters

Don't forget to stock the bar cart with bitters. Bitters are the salt and pepper of mixed drinks, a dash or two adding a layer and depth of flavour. Along with the classic herbal concoctions such as Angostura and Peychaud's, a slew of intriguing new bitters are now available. A little bottle goes a long way, so keep a few different bitters on hand to add a new dimension to cocktails.

## Wedding Wine Words to the Wise

Your spirited wedding will also feature dinner and odds are wine will be served, which brings up the question: what makes a good wedding wine? Remember the three guidelines.

### 1 Keep it Food-Versatile

Options abound on the buffet table, so the usual one white and one red will need to pull yeomen's duty. Avoid overly oaky and higher-alcohol wines.

### 2 Keep it Crowd-Pleasing

Lots of people can mean lots of different taste buds. It's best to keep wedding wines approachable to sate the masses; this usually means fruit-forward and crisp.

### 3 Keep it Wallet-Friendly

Consider the two previous points, there's food to pay for and lots of guests to feed. No need to break the bank; there are wedding wines to meet every budget (any pennies saved will help fund the honeymoon).



**ALBERTA SPRINGS  
10-YEAR-OLD RYE WHISKY**  
Canada **\$23.75** 6361  
A nicely-priced, versatile Canadian rye whisky showing aromas of toffee and oak that finishes with a peppery kick.



**BEEKEEPER 24 GIN**  
United Kingdom **\$29.99** 104042  
Infused with twelve natural botanicals that have steeped for 24 hours, Beekeeper 24 is a soft, approachable gin with pronounced citrus and juniper notes. This is a great start for mixing your favourite gin-based cocktails.



**EL JIMADOR  
REPOSADO TEQUILA**  
Mexico **\$29.99** 460360  
It would be a waste to shoot this smooth and smoky-sipping 100 percent agave tequila that "rests" for two months in white oak barrels before release. Instead, sip slowly or blend into your favourite margarita recipe.



**JIM BEAM  
THE DEVIL'S CUT  
BOURBON**  
USA **\$32.95** 255091  
Bold, oaky and cinnamon-spiced, The Devil's Cut is a Kentucky Straight Bourbon with a kick thanks to the addition of barrel-extracted whiskey in the final blend.



**ICEBERG VODKA**  
Canada **\$24.75** 400754  
Produced with water harvested from icebergs off the coast of Newfoundland and Labrador, Iceberg is an easy-going, mellow vodka that works well as the base in many mixed drinks.



**FLOR DE CAÑA  
5-YEAR-OLD RUM**  
Nicaragua **\$26.99** 134676  
Featuring a rich mouth feel with notes of orange and vanilla, this sugar cane-based 5-year-old rum from Nicaragua is well-balanced and remarkably smooth.



# SIGNATURE WEDDING COCKTAILS



Every couple wants their wedding day to be special. Custom rings, one-of-a-kind dress, such care is put into every detail to make the ceremony unique. If you really want to make an impression, create a signature wedding cocktail that is exclusively yours.

Speak to your bartender about sampling original cocktails featuring your favourite spirits. Or get creative and experiment at home. Make a night of it. Have friends bring different spirits

and mixers and play mixologist until you find the perfect concoction. Get creative when naming it. Choose one that fits your theme or one that's special to you as a couple.

Arrange to have the signature cocktail displayed, complete with name tag and ingredient list, and served during the cocktail hour. To get you started, here are four signature cocktails created by Danielle Tatarin. Now your wedding bar will be as special as your day. Cheers to that!



*White Wedding*

- vodka
- absinthe
- coconut water
- syrup
- lemon bitters
- champagne



# THE WORLD'S MOST AWARDED SPIRIT



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IF YOU REALLY WANT TO MAKE AN IMPRESSION, CREATE A SIGNATURE WEDDING COCKTAIL THAT IS EXCLUSIVELY YOURS.

### SHE'S A PEACH

1½ oz (45 ml) black rum  
 1½ oz (45 ml) Peach Nectar/Lemon/Ginger PreMix (recipe follows)  
 lemon zest, for garnish

In a shaker, shake liquids and strain over ice into a Collins glass. Garnish with fresh grated lemon zest.

#### PEACH NECTAR/LEMON/GINGER PREMIX

Combine 1 cup (250 ml) each of peach nectar, lemon juice and Ginger Syrup (recipe follows).

#### GINGER SYRUP

In a juicer, juice approximately 1 lb (16 oz) of fresh ginger, skin on. Strain juice and measure. Add an equal amount of sugar. Stir to dissolve. Pour into a clean glass jar and refrigerate until ready to use.

### LADY LUCK (PG 42, LEFT)

2 oz (60 ml) gin  
 ¾ oz (22 ml) elderflower liqueur  
 1½ oz (45 ml) pear nectar  
 ¼ oz (7 ml) lemon juice  
 3 dashes Grapefruit Hops Bitters<sup>1</sup>  
 slices of pear, for garnish

In a shaker, shake all liquids on ice and strain into a chilled cocktail glass. Garnish with a pear fan.

<sup>1</sup> Available at Urban Fare



### BEST MAN (PG 42, RIGHT)

1 oz (30 ml) bourbon  
 1 oz (30 ml) sweet vermouth  
 1 oz (30 ml) Campari  
 barspoon chocolate liqueur  
 2 dashes chocolate bitters<sup>1</sup>  
 orange zest for garnish

Combine all liquids in a mixing glass. Stir and served over rocks in a highball glass. Garnish with orange zest.

<sup>1</sup> Available at Urban Fare or Gourmet Warehouse

### WHITE WEDDING (PG 43)

1 oz (30 ml) vodka  
 ¼ oz (7 ml) absinthe  
 ½ oz (15 ml) Coconut Water Syrup (recipe follows)  
 lemon bitters  
 champagne, to top  
 lemon twist, for garnish

In a shaker, shake first 4 ingredients on ice. Strain into champagne flute. Top with champagne. Garnish with grated lemon zest or long lemon twist.

#### COCONUT WATER SYRUP

In a saucepan, heat 1 cup (250 ml) coconut water. Stir in 2 cups (500 ml) of sugar and dissolve.

# PERFECT BITES FOR YOUR WEDDING SHOWER





When entertaining guests for a special occasion, it's preferable to prepare appetizers and canapés that will satisfy the eyes and the palate without having to spend hours in the kitchen. It's also a good idea to take into account special dietary requirements and offer lactose free, gluten-free and vegetarian options. The following recipes are easy to assemble with some of their components prepared ahead of time. Dress up your food and your table and amaze your friends and family with your accomplishments.



DELICATE CHEESE STRAWS

## PAIRS WITH DELICATE CHEESE STRAWS

**CHAMDEVILLE  
BLANC DE BLANCS BRUT**France **\$12.99** 187740

A value-priced bubbly Chamdeville Blanc de Blanc has aromas of pear and apple with subtle notes of wild honey and toasted almonds. Made in a fresh style with a creamy palate of brioche, citrus and pear, it is crisp and lively with nice length.

**BARBERA DA VINE  
PIEDMONT**Italy **\$14.99** 142737

This quaffable red is made from Barbera grapes and displays all the best characteristics of this varietal. Impressively deep red in colour with spicy notes and rich cherry fruit aromas, it shows a generous ripe fruit and vibrant acidity that combine to make this one of the best food pairing wines around.





GOAT'S CHEESE, PESTO  
AND SUN-DRIED  
TOMATO VERRINES

PAIRS WITH GOAT'S CHEESE, PESTO  
AND SUN-DRIED TOMATO VERRINES



**FORK IN THE ROAD  
OLIVER BLOCK 249 RED**  
BC VQA **\$18.99** 121707

Fork in the Road offers a distinctive blend of Merlot, Syrah, Cabernet Franc and Petit Verdot. It is complex and balanced with lively acidity. Aromas of ripe cherries lead to briary flavours of blackberry, lavender and chocolate mocha. The Syrah makes its presence felt with notes of leather and earth and with a peppery note on the finish.



BLUE CHEESE-  
STUFFED LYCHEE  
BITES



**LURTON PINOT GRIS**

Argentina **\$14.99** 556746  
Slightly golden yellow in colour, this medium-bodied white from the Uco Valley has an expressive nose with notes of fresh yellow fruit, melon, lemon and jasmine flowers. The pear flavours are balanced by light acidity, giving it length and support on the finish.



PAIRS WITH BLUE CHEESE-STUFFED  
LYCHEE BITES



**BLÜFELD RIESLING**

Germany **\$13.99** 884239  
Blüfeld Riesling's eye-catching blue bottle references the blue slate soil in which the vines grow. Concentrated and juicy, the wine has honeyed fruit and minerality on the palate, with a lively acidity and some sweetness on the finish.

Perfect Bites for your  
Wedding Shower

PAIRS WITH BLUE CHEESE-STUFFED  
LYCHEE BITES



**CEDARCREEK  
GEWÜRZTRAMINER**  
BC VQA \$17.90 240978

Aromas of white flowers, lemon, orange, grapefruit and a trace of ginger spice emanate from this aromatic white. Lychee and grapefruit notes dominate the palate, which is balanced with refreshing acidity and hints of apple and minerality.

PAIRS WITH SALMON  
TARTARE SPOONS



**JACKSON TRIGGS  
WHITE MERITAGE**

BC VQA \$19.99 206516  
Meritage is a term used to describe North American wines using traditional Bordeaux varietals. Jackson Trigg's example is a straw-coloured white, crafted to yield an aromatic and complex wine showing citrus, herbal and fresh fruit notes. In the mouth, subtle oak over passion fruit and grassy citrus notes are balanced with refreshing acidity.



SALMON TARTARE  
SPOONS



FOR RECIPE INDEX, PLEASE SEE PAGE 139



**MUMM CARTE CLASSIQUE**

France \$59.99 308064  
A true "classique," this champagne has golden yellow highlights with hints of amber and multitudes of lively bubbles that form sparkling strands. It exudes aromas of caramelized peach and pear, nougat and subtle hints of honey and gingerbread that evolve to suggest dried fruit. On the palate, sweet honey notes balance with freshness.

STUFFED CHERRY  
TOMATO TULIPS



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Perfect Bites for your Wedding Shower

WEDDING

PAIRS WITH STUFFED CHERRY TOMATO TULIPS



**GRAY MONK ROTBERGER**  
BC VQA **\$15.99** 321620  
Rotberger, a varietal unique to Gray Monk Winery, makes rosé suitable for everyday sipping that pairs well with appetizers of all types. It is a dark pink colour with bright strawberry, raspberry and cranberry aromas and fruit flavours enhanced by some residual sugar.



**FETZER VALLEY OAKS SAUVIGNON BLANC**  
USA **\$12.99** 477265  
Aromas of grapefruit and cut grass in this wine lead to a full-bodied, racy palate of Granny Smith apples, pink grapefruit and sweet apricot. A smooth, highly toned texture and meticulous balance define this delicious summer white.



CRAB MOUSSE IN TUILE CONES

PAIRS WITH CRAB MOUSSE IN TUILE CONES



**CHARTRON ET TRÉBUCHET POUILLY-FUISSÉ**  
France **\$29.99** 264945  
This French region is known for making rich, full-bodied Chardonnays – and this wine is no exception. The saturated, enticing flavours of citrus and tropical fruit are underpinned by roasted hazelnut. The style is elegant with an enticing purity of fruit that will enhance any crab or seafood dish.



**GRAY MONK ODYSSEY BRUT**  
BC VQA **\$24.99** 711218  
Riesling, Chardonnay Musqué and Pinot Blanc make up the blend in this traditional method sparkler that sees 16 months aging on its lees. The result is a robust but crisp bubbly bursting with citrus and apple aromas. More citrus and brioche flavours abound before a lingering, slightly off-dry finish.

# THE ART OF WEDDING DESSERTS



Wedding cake provided by Cupcakes ([www.originalcupcakes.com](http://www.originalcupcakes.com))  
Floral centerpiece provided by Plush Floral Studio ([www.plushfloralstudio.ca](http://www.plushfloralstudio.ca))  
White chocolate cups provided by ChocolaTas ([www.chocolatas.com](http://www.chocolatas.com)).



Dessert tables have become an increasingly popular trend at weddings. Not only is it an impressive way to top off your wedding meal, but the dessert table can also be a beautiful focal point in your reception space. Choose one key element to act as the inspiration for your table – your colour scheme, flowers or a favourite dessert. Keep portions small and plan for 3 to 4 mini desserts per person. Remember that we eat with our eyes first, so make sure to consider the backdrop, table coverings, presentation dishes and labels that will tie the look of the table together. A wedding dessert table is the perfect way to add a sweet and personal touch to a memorable day.

PAIRS WITH TWO-BITE GREEN TEA CHEESECAKES



**HESTER CREEK LATE HARVEST PINOT BLANC**  
 BC VQA **\$17.99** 438622 200 ml  
 Like icewine, this late harvest wine has a refreshing acidity that balances the tastes of peach, apple and honey with a hint of tangerine. It pairs well with any dessert featuring vanilla, cheese and a hint of sweetness.



**MCWILLIAM'S HANWOOD ESTATE MOSCATO**  
 Australia **\$14.99** 892414  
 This wine has intense floral and tropical aromas with citrus and lemonade characters. Subtle undertones of apple blossom and lime are also found on the nose. It is rich, fresh, round and full of tropical fruit, balanced by a fresh acidity, providing length and balance.



TWO-BITE GREEN TEA CHEESECAKES



CRÈME BRÛLÉE PETITES

PAIRS WITH CRÈME BRÛLÉE PETITES



**GANTON & LARSEN**  
**PROSPECT THE LOST BARS**  
**VIDAL ICEWINE**  
 BC VQA **\$39.99** 609974 375 ml  
 This lovely icewine is lush and rich with nice acidity and balance. Floral and spice aromas highlight notes of apricot, tangerine and guava. The palate features ripe fruit flavours and a refreshing crispness that will contrast nicely with the creaminess and burnt sugar flavour of this dessert.



**ERRAZURIZ LATE HARVEST**  
**SAUVIGNON BLANC**  
 Chile **\$15.99** 427054 375 ml  
 This late harvest Sauvignon Blanc contains a small percentage of Gewürztraminer grapes, adding a delicious layer to the wine. Enjoy the floral aromas and flavours of ripe apricot, fresh mineral and honey with this sweet and creamy dessert.



The Art of Wedding Desserts

PAIRS WITH CAKE POPS À LA POSH



**NAKED GRAPE UNOAKED VIDAL ICEWINE**  
 Canada **\$22.99** 885830 200 ml  
 Intense, sweet and rich, yet balanced with brilliant acidity, this unoaked icewine creates a unique sensation on the palate. Orchard fruit and floral aromas meld with flavours of ripe mango, peach and apricot to yield impressions of tropical fruits smothered in honey.



**QUADY ESSENSIA ORANGE MUSCAT**  
 USA **\$15.99** 197707 375 ml  
 Made from Orange Muscat grapes, this delicious dessert wine has an aroma reminiscent of orange blossom and apricots. The vibrant flavour and lingering, refreshing aftertaste make it an excellent accompaniment to desserts featuring chocolate and fruit.



WHITE CHOCOLATE MINT MOUSSE CUPS

PAIRS WITH WHITE CHOCOLATE MINT MOUSSE CUPS



**WOODBIDGE MOSCATO**  
 USA **\$12.99** 797902  
 Displaying perfumed aromas and lightly sweet flavours of orange blossom, fresh citrus, lychee, honey and some spice, Woodbridge Moscato is also lighter in alcohol making it perfect for lighter spring fare, desserts and for patio sipping.



**WHISTLER SAUVIGNON BLANC ICEWINE**  
 Canada **\$28.99** 813758 200 ml  
 This dessert wine tastes like taking a bite out of a ripe Granny Smith apple. It has aromas and flavours of pineapple, apple, apricot and peach with medium acidity and great length.

A WEDDING DESSERT TABLE IS THE PERFECT WAY TO ADD A SWEET AND PERSONAL TOUCH TO A MEMORABLE DAY.

PAIRS WITH HANDMADE CHOCOLATE SEA SALT AND VANILLA SESAME CARAMELS



**QUINTA DO CRASTO LATE BOTTLED VINTAGE PORT**  
 Portugal **\$26.99** 605048  
 Showing ripe, dark cherry and cedar notes that lead to a lovely sweet finish, this dark red vintage port is unfiltered, un-fined and with plenty of barrel aging, is ready to drink on release. This is a great port to have with chocolate and will contrast nicely with the salty notes of caramel.



CAKE POPS À LA POSH



**QUAILS' GATE FORTIFIED VINTAGE FOCH**  
 BC VQA **\$22.99** 638148 375 ml  
 This port-style BC wine is made from Marachel Foch grapes, picked at an exceptionally ripe stage, fermented in stainless steel tanks, then fortified with neutral spirits and aged for 12 months in oak barrels before bottling. Aromas of coffee, mocha and dark chocolate are mingled with dark fruits and silky tannins.



HANDMADE CHOCOLATE SEA SALT AND VANILLA SESAME CARAMELS

# CONSULTANT'S CHOICE

## OUR EXPERTS SHARE THEIR FAVOURITES

Product Consultants are on staff at the 22 Signature BC Liquor Stores 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, 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!



**Rod Conway**  
Product Consultant

WSET Advanced  
Fleetwood  
Signature BC Liquor Store  
Surrey

*"My job is a tour guide into the world of wine and spirits and I love the ongoing journey that I share with my customers."*



### PLUME CABERNET SAUVIGNON

USA **\$29.99** 199679

The colour of this Napa Cabernet is deep, ruby red and the nose reveals dark fruits, plum, strawberries, cherry, cassis, spice and a delicate hint of oak. The tannins here are evident but caressing. Plume has a length with ripe fruit flavours, cassis, red plum and a spiciness reminiscent of Paulliac.



### MASI COSTASERA AMARONE CLASSICO

Italy **\$52.99** 317057

Ruby red in colour with a nose of baked fruit, red cherries, plums and floral notes, this big red is way up on the "yum" scale. The palate is of cocoa, sweet coffee and cherry jam and is soft, round and elegant. This is "OMG awesome" wine with nice long length.



**Jo-Ann Potter**  
Product Consultant

WSET Intermediate  
Signature BC Liquor Store  
Langley

*"I enjoy matching wine, people and food!"*



### KENDALL-JACKSON AVANT CHARDONNAY

USA **\$18.99** 325936

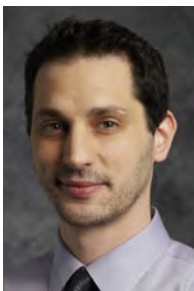
This refreshing Chardonnay bursts with intriguing layers of fresh pineapple, bright green apple, crisp Meyer lemon, juicy pear and wildflowers. It is delicious with some simply dressed cold lobster, a little vegetable crunch, a soft toasted bun and a squeeze of lemon juice.



### ERRAZURIZ MAX RESERVA SYRAH

Chile **\$19.99** 361311

Presenting a very attractive nose with notes of incense, rosemary and sweet tones that recall blueberry tart, this complex Syrah has a floral note of lavender. The velvety texture shows the elegance of its tannins. Match it with lamb chops in an herb and tomato pan sauce.



**Mike Battistella**  
Product Consultant

WSET Advanced  
Northgate  
Signature BC Liquor Store  
Burnaby

*"I love the community aspect of being a Product Consultant and sharing my passion for wine with my customers."*



### RUSSO LIMONCELLO

Italy **\$31.25** 471623 700 ml

Taste a ripe lemon dipped in sugar or... sip this beautiful artisanal liqueur from the Amalfi Coast. Macerated lemons, rind and all, give it a generous aroma and a zesty, round finish. Delicious chilled before or after dinner.



### PINK 47 LONDON DRY GIN

United Kingdom **\$34.99** 500421 700 ml

Dressed up in an elegantly designed bottle for the Diva who loves diamonds, this small batch gin is sure to impress. A full-flavoured, complex and clean spirit flavoured with ten botanicals, it is a fresh and perfect companion to patio sipping by the pool.



# CELEBRITY CHEF

## ANGUS AN AT MAENAM

Angus An does for Thai food at Maenam what Vikram Vij does for Indian cuisine at Vij's in Vancouver. Aside from the high quality of the cooking, both help diners joyfully rediscover the layering and balance of intense flavours and vibrant seasonings through their contemporary cuisines.

It's been a circuitous route for Angus An. As a young chef in New York, he set out to learn classic French cooking, training at the French Culinary Institute during the day and apprenticing evenings at Jean-Georges Vongerichten's first restaurant, the renowned JoJo. From there, An travelled to Montreal and went to work for Chef Normand Laprise at his famed Toqué restaurant, where Laprise taught An the subtle balancing act of complexity and simplicity in a single dish. Still searching for more culinary adventure, An packed up his knives, a backpack and a little cash and set off for England to continue his training at Michelin-starred establishments such as The Ledbury, The Fat Duck and Le Manoir aux Quat'Saisons. Disillusioned by his experiences in some of these kitchens, An found himself, through a friend's recommendation, working for Aussie Chef David Thompson, owner of Nahm, London's only Michelin-starred Thai restaurant. There he found not only his culinary voice, but also his future wife Kate, who started at Nahm the same day as he did. Together they returned to Vancouver to open the acclaimed Gastropod. Due to the economic downswing, they closed Gastropod, but soon returned with Maenam, their contemporary Thai restaurant. Maenam is gaining global recognition, so much so that Kittichai Thai restaurant in Soho, Manhattan has hired An as a consultant, flying him in once a month. We sat down with Angus An to discuss old adventures and new ventures in the culinary world.

TO THIS DAY, I THINK VISUALLY WHEN I'M CREATING A DISH AND I EVEN GO SO FAR AS TO SKETCH IT OUT.

**It's been a journey from your training in classic French cooking to contemporary Pacific Northwest dining with Gastropod to Thai at Maenam. How did you end up cooking Thai food?**

It's ironic because originally I really wasn't interested in Thai cooking. Probably because, growing up in Vancouver, I was only exposed to the overly sweet, fast-food variety. My background is Chinese. My family is from Taiwan, so that was more intriguing to me, and my parents always cooked Chinese food. But my wife Kate is Thai and, after my time at Nahm with David Thompson, I began to understand the complexity of flavour that comes with the layering of seasonings in Thai cuisine. In Thai cooking, it's not about the technique, it's really more of an intuitive approach and balancing the salty, sweet, sour and the heat factor.

**Was your first restaurant Gastropod influenced by this idea?**

Well, I was highly influenced by both that experience and cooking with Normand at Toqué. There it was all about simplicity and letting the ingredients speak for themselves. I wanted to combine the two different disciplines. Gastropod was somewhere I could put all my cooking philosophies into practice, but after Gastropod failed, I realized I had to take a new approach

and had an insight into what was the market needed. With Maenam, we've isolated ourselves in this particular style of food and, so far, it has been a great success. There's something for diners looking for the traditional and, for those who are more adventurous, we offer our chef's tasting menu.

**How would you describe your Thai food – contemporary or more traditional?**

I like to think of it as contemporary with a regional spin on more traditional flavours. We try to respect the traditional dishes, but we use local and seasonal ingredients that are not always associated with Thai cuisine, as in our slow-roasted pork shoulder Jungle Curry.

**Are there any dishes a first-time visitor to Maenam should definitely try?**

Our fried oysters and our Pad Thai are the most popular dishes, but I recommend ordering the chef's menu. It's a great set menu for just \$35.50 per person for five different dishes. You get to experience a full range of savoury items. The chef's menu allows us to be a little more creative, but we always make sure the customer is happy.

**Given the time you've spent in both places, which is a more exciting food city – Vancouver or Montreal?**

Well, it's been a while since I lived in

Montreal, but I think I can safely say Vancouver offers more of a balance of different cuisines. I also believe we might have the best Chinese food in the world. On the other hand, Montreal has more of that Old World European tradition and a lot more family-run small bistros instead of the larger casual dining chains that we're used to in Vancouver.

**Are there wines that you particularly like or feel pair well with your food?**

I don't have a favourite, but I do love the Burgundy-style reds that work incredibly well with our dishes along with some of the Old World aromatic whites. And I think the Gamay Noirs are underrated.

**I know you have a fine arts degree from UBC. Has this helped you as a chef?**

Absolutely. I took photography and 3D installation and, for a long time, I wanted to be an architect. To this day, I think visually when I'm creating a dish and I even go so far as to sketch it out. I like design and conceptualizing. I guess you could say I'm now doing food architecture on a plate.



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# HOT

SPRING'S  
MOST  
WANTED



**TULLAMORE DEW IRISH WHISKEY**  
Ireland **\$29.99** 71746

Tullamore Dew's particular taste character depends on the correct balance of mature whiskeys blended together. Medium amber gold in colour, the nose shows a mild blend of spicy, lemony and malty notes, with charred wood and vanilla undertones. The warming palate of toasted wood, vanilla and hints of sweet spices is rounded out with light citrus fruitiness.



**DOMAINE BOUSQUET  
ORGANIC MALBEC**

Argentina **\$15.99** 807263

The aromatic, heady bouquet of raspberry, bitter chocolate and spice lead to a juicy and rich palate with layers of lush black cherry, mocha and mineral in this organic Malbec. Soft, elegant tannins and refreshing acidity round out and support the generous core of ripe red fruits.



**GANTON & LARSEN PROSPECT RED WILLOW SHIRAZ**  
BC VQA **\$15.99** 842245

Starting with a predomnantly blackberry nose accented by raspberry, licorice and wood tones, this is a shiraz showing mostly dark fruit and spice notes. A nice touch of mocha adds balance to the tannins.

# The Charm of Chardonnay





CHARDONNAY IS A GRAPE WITH INFINITE POSSIBILITIES. IT PRODUCES SOME OF THE WORLD'S MOST ELEGANT AND EXPENSIVE WINES, BUT IT IS ALSO A STURDY WORKHORSE THAT MAKES FOR RELIABLE, EVERYDAY LIBATIONS.

**W**e may flirt with other white wines, but deep down, our love for Chardonnay remains true. And why not? It is versatile yet dependable, sophisticated yet accessible and it pairs beautifully with so many of our favourite foods.

Chardonnay is a grape with infinite possibilities. It produces some of the world's most elegant and expensive wines, but it is also a sturdy workhorse that makes for reliable, everyday libations. It grows almost anywhere – indeed, it is planted in more of the world's wine regions than any other grape, red or white. It is the backbone of many sparkling wines, especially the luxurious bubbles of champagne. And it can range from rich, opulent and fruity to crisp, flinty and austere, toying with luscious flavours of apple, pear, melon, citrus, tropical fruits, butter, hazelnut and vanilla along the way.

There's a good reason why Chardonnay is the world's most popular white grape – and why it was chosen as the “Global Focus” at this year's Vancouver International Wine Festival. “It is an extremely adaptable grape, thriving in diverse climates and terroirs, and grown nearly everywhere in the world,” says Harry Hertscheg, the

festival's executive director. “And it is particularly favoured by winemakers, because it responds to a wide range of winemaking techniques, allowing them to craft magnificent wines according to their own vision.”

Originating in Burgundy in eastern France and named for a village in Maconnais, the Chardonnay grape grows on a vigorous vine that thrives equally in cool and hot climates, producing medium-sized clusters of small, thin-skinned, golden grapes. It was popularized by a group of Cistercian monks, who distributed it throughout France in the 14<sup>th</sup> century. Since then, it has travelled the world over, and is grown everywhere from England to Patagonia. However, most of the world's most luxurious Chardonnays still come from Burgundy, from the Grands Crus sites in Chablis and the Côte d'Or, especially Montrachet.

It was also in Burgundy that many of the winemaking techniques associated with Chardonnay were developed. Left to itself, Chardonnay is a relatively neutral grape. It doesn't have the pungent aromatics of say, Riesling, with its notes of honey, apricots and petrol, or Sauvignon Blanc, with its distinctive “cat pee on a gooseberry bush” aromas.

It is not particularly fruity, spicy, floral or, well, anything at all. But it is highly adept at picking up flavours from the local climate and soil, or terroir. It is also, as the great international wine critic Jancis Robinson says, “uniquely malleable and versatile,” making it a grape that, more than any other, gives the winemaker an opportunity to play with creative techniques.

And so winemakers add soft, spicy aromas, especially vanilla, either through barrel fermentation or through aging in oak. They instill rich, buttery flavours with malolactic fermentation, a secondary fermentation in which tart malic acids are converted to creamy, lactic ones. They introduce savoury, nutty notes with lees stirring, in which the wine is aged on the dead yeast cells left over from the alcoholic fermentation. And then there are bubbles – Chardonnay plays beautifully in sparkling wines, whether in the 100 percent Chardonnay sparkler known as “blanc de blancs” or the traditional champagne blend of Chardonnay, Pinot Noir and Meunier.

In the past, Chardonnay producers have perhaps overdrawn from their bag of winemaking tricks, especially when it comes to oak, which is a handy tool

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\*Contest starts March 1, 2013 and closes May 31, 2013. No purchase necessary. Must be legal drinking age. For full contest rules and regulations, go to [WolfBlassWines.com](http://WolfBlassWines.com).

Enjoy Responsibly



## The Charm of Chardonnay

for hiding the flaws in lower end wines. Now, though, the trend is to apply oak and other techniques with a more delicate hand, creating a leaner, more refined style of Chardonnay that allows the terroir to shine through.

And that's a good thing, because few grapes can express the local soil and climate as clearly as Chardonnay. A Chardonnay from British Columbia's Okanagan Valley is immediately recognizable for its subtle stone-fruit aromas, just as lush, tropical fruit notes and a hint of coconut will identify a Napa Chardonnay and green plums and smoky minerality will point to Chablis.

This huge range of flavours and styles makes Chardonnay a terrific dinner companion. The richer, more opulent styles are a natural match for creamy dishes such as fettuccine Alfredo and triple-cream brie, as well as pork and poultry; the leaner, more mineral styles are perfect pairings for seafood and salads.

"The range of wines is so wide that an entire dinner can be made with many courses and many different Chardonnays, and yet none would be the same," says Jay Whiteley, sommelier at Hawksworth Restaurant in Vancouver, who recommends pairing oysters with Chablis and butter-poached lobster with Montrachet. "Chardonnay is one of the greatest grapes on earth."

There is a Chardonnay for every palate, at every price point for every occasion. No wonder the hardy little white grape from Burgundy has conquered the world – and our wine-loving hearts.



### LA CHABLISIENNE LA PIERRELÉE CHABLIS

France **\$27.99** 359844

An excellent example of what Chardonnay from Chablis should be, la Pierrelée shows fragrant apple, citrus and stone fruit notes, with elegant minerality on the palate and a clean, slightly creamy finish. Ideal for light seafood dishes!



### BODEGA CATENA ALAMOS CHARDONNAY

Argentina **\$14.99** 467969

Argentina throws its hat into the Chardonnay ring with a rich, round example with aromas of ripe tropical fruits and soft spice. A rich mouth feel, flavours of pears, citrus and figs and a crisp finish. Make it perfect with poultry or a creamy pasta.



### CHÂTEAU ST JEAN SONOMA CHARDONNAY

USA **\$18.99** 421644

This is a classic Sonoma-style Chardonnay, with a generous use of oak. Expect creamy, lemony flavours, with a touch of stone and tropical fruits, and an appealing nuttiness. Elegant and well-balanced, it will pair with pork or poultry.



### CONCHA Y TORO MARQUES DE CASA CONCHA LIMARI CHARDONNAY

Chile **\$19.99** 342857

Bright, lean and intense, this wine has layers of fig, pear, pineapple and hazelnut notes, with an elegant touch of minerality and a long finish. Pair it with seafood such as tuna.



### QUAILS' GATE CHARDONNAY

BC VQA **\$19.99** 377770

Consistently one of BC's best Chardonnays, this elegant wine is full-bodied and crisp, with aromas of white peach, honey and delicate floral notes. It has flavours of pear, apple and toasty hazelnut notes that make it ideal for salmon dishes.



### CLOUDY BAY CHARDONNAY

New Zealand **\$31.50** 359513

New Zealand's cool climate produces a zingy Chardonnay offering aromas of white flowers and fresh citrus fruits. Sweet stone fruits on the palate and a savoury underpinning of toasted nuts shout out for creamy seafood dishes.

# Golden Cuisine of California



SAUTÉED MEXICAN-STYLE  
SHRIMP WITH HERB-BAKED  
POLENTA FRIES



CHILLED ASPARAGUS SOUP WITH CHERVIL CREAM

Since the 1970s when California cuisine first appeared as a reflection of the Golden State, it has gone through many changes. Initially, California food was all about fusion, melding the area's ethnic influences – Mexican, Chinese, Japanese, French and Italian to mention just a few. More recently, great Californian chefs have focused on the importance of “farm to table” and seasonal regional ingredients. Here we celebrate the arrival of spring with a fresh, chilled asparagus soup, served with a delicate garnish of chervil cream and an appetizer of fluffy French gougères served with a twist, the iconic BLT. For the main, Latino-influenced spicy shrimp is paired with Mediterranean-styled chickpea fries. And last, to celebrate one of the Golden State's most popular nuts, the delicious almond, we present a refreshing almond semifreddo topped with sweet praline.

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and Other*

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CAPTAIN MORGAN SILVER SPICED RUM**



PAIRS WITH SAUTÉED MEXICAN-STYLE SHRIMP WITH HERB-BAKED POLENTA FRIES



**BABICH SAUVIGNON BLANC**  
New Zealand **\$19.99** 560144  
Crisp white with bouquet bursting with passion fruit, gooseberry and redcurrant, Babich is the kind of Sauvignon Blanc New Zealand is known for. The palate is rich, sweet-fruited and complex with layers of guava, passion fruit and gooseberry. The acidity and fruit are balanced, with an herbal, flinty character and a lingering perfume on the finish.



BLT GOUGÈRES WITH TARRAGON AVOCADO CORN RELISH



**PASQUA VALPOLICELLA RIPASSO SUPERIORE**  
Italy **\$24.99** 602342  
From the Veneto region, this rich wine is dark red in colour with a spicy, peppery nose featuring ripe black cherry and prune with a hint of earthiness with medium-bodied, fleshy fruit and leather notes in the mouth, it has enough Ripasso sweetness and spice to complement this dish.



PAIRS WITH BLT GOUGÈRES WITH TARRAGON AVOCADO CORN RELISH



**KIM CRAWFORD PINOT NOIR**  
New Zealand **\$20.99** 867127  
Kim Crawford presents an excellent unoaked and juicy version of Marlborough Pinot Noir. Ripe berries and red cherry aromas lead the way, followed by white pepper and leather notes. It's light- to medium-bodied with tart red fruit, cocoa, earth and spice-box flavours on the palate.



**NEDERBURG SAUVIGNON BLANC**  
South Africa **\$12.99** 382713  
A fresh white with a pale yellow and greenish hue, this Sauvignon Blanc's nose shows ripe melon and herbaceous nuances with fresh gooseberries and a hint of green figs. Tropical fruit, gooseberry and grassy flavours support a balanced palate with a pleasant lingering finish.





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PAIRS WITH CHILLED ASPARAGUS SOUP WITH CHERVIL CREAM



**VALDO VALDOBBIADENE PROSECCO SUPERIORE**  
Italy **\$21.00** 550111  
Scented with Asian pears, this bubbly has a bouquet of spring blossoms and hints of stone fruit layered with fine talc. It has a smooth, creamy weight, fine bubbles and a kiss of sweetness followed by a bright, fruity finish. Try it with a chilled plate of seafood.



ALMOND PRALINE SEMIFREDDO WITH AGAVE SYRUP-POACHED FRUIT



**PELLER ESTATES PRIVATE RESERVE CHARDONNAY**  
BC VQA **\$15.99** 618298  
Peller's Private Reserve oaked Chardonnay with aromas of peach, mango, vanilla cream, banana and butter and a hint of lemony freshness. The palate is creamy and soft, balanced with oak and fresh fruit. The rich apricot, pineapple and mango are balanced by lemon, apple and spice.



PAIRS WITH ALMOND PRALINE SEMIFREDDO WITH AGAVE SYRUP-POACHED FRUIT



**ALVEAR AMONTILLADO SHERRY**  
Spain **\$15.49** 112789  
Medium-bodied and amber in colour, this amontillado has been aged in barrels, giving it a smoky bourbon-like nose. Nutty dried fruit flavours and medium sweetness will pair well with the sweet vanilla and almond flavours of this dessert.



**WARRE'S OTIMA 10-YEAR-OLD TAWNY PORT**  
Portugal **\$29.99** 565705 500 ml  
A robust and rich tawny port of superior character and elegance, Otima has nutty aromas, rounded out by scents of coffee and caramel. Full-bodied, sweet and very toffee-like on the palate, this rich fortified wine has caramel, honey and dried fruit on the palate, finishing long with a hint of dried orange peel.

BAR  STAR  
EVELYN CHICK  
BLUE WATER CAFE



The third time really was the charm for Blue Water Cafe bartender Evelyn Chick. In November 2012, in her third consecutive year competing at BC's Tourism & Hospitality Conference, she took home the Canadian Professional Bartenders Association (CPBA) Cup for her Southern Comfort-based cocktail.

The drink, named Leone's Breakfast, was her take on a flip. A flip is a bartender's term for a cocktail that contains a whole egg. The creation is a creamy and slightly frothy cocktail. Although the procedure is different, the results could be compared to egg nog. In addition to the above-mentioned ingredients, Chick's cocktail included premium Alberta rye, sherry, coconut milk and toasted coconut as a garnish.

Chick, who is still early in her bartending career, began at the Granville Room. There, she was fortunate to be mentored by well-known bar personalities and fellow *Taste* magazine Bar Stars Jay Jones and Trevor Kallies. Under their guidance, she became intrigued by pre-prohibition style cocktails. The timing was perfect – it was just as Vancouver's cocktail scene was truly starting to hustle. Chick later became the youngest female bar manager in Vancouver, at Uva Wine Bar in the Moda Hotel. During her stint at Uva, Chick's involvement in the Vancouver bartending scene and the newly formed CPBA grew.

Last year, Chick joined the team at Blue Water Cafe. She is excited to have the freedom to experiment behind the bar at Yaletown's renowned seafood restaurant.

"People in Vancouver are open to being introduced to flavours from other places," she explained. "Cocktail drinkers and cocktail explorers come in and it's great to be able to use all the ingredients [available] at Blue Water Cafe." The cocktail menu changes seasonally, but classics remain – often with a twist by the addition of fresh herbs or fruit.

The Blue Water Cafe bar team has not ignored the trend

“TO BE A GOOD BARTENDER OR HOST, YOU NEED TO KNOW AND BE GOOD AT EVERYTHING.”

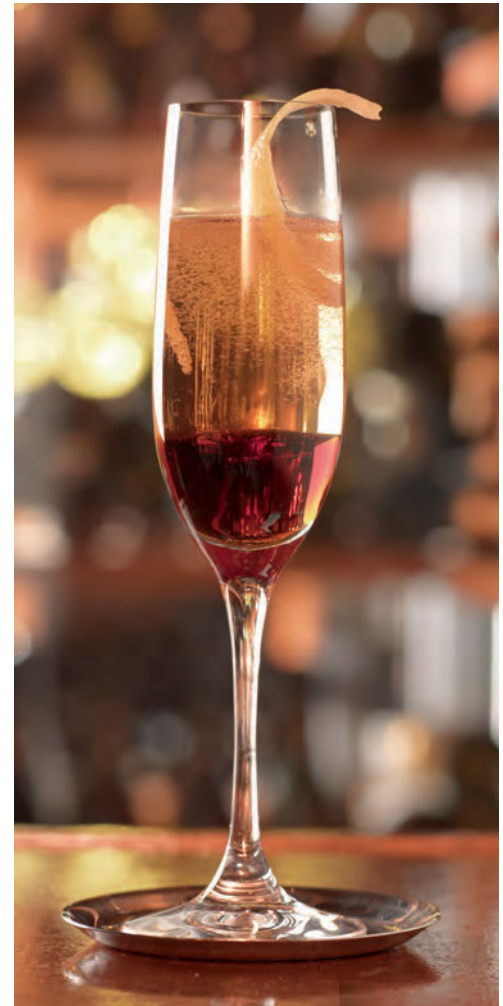
– EVELYN CHICK



### ON THE BRIGHT SIDE

1 oz	(30 ml)	rye
½ oz	(15 ml)	Averna Amaro Siciliano liqueur
½ oz	(15 ml)	tawny port
barspoon		Benedictine
4 dashes		Angostura orange bitters
		single malt scotch whisky to coat glass
		orange twist, for garnish

Rinse an old-fashioned glass with the single malt scotch whisky. Combine remaining liquids ingredients in a mixing glass, stir and strain into a martini glass. Garnish with an orange twist.



### THE BITTERSWEET TRUTH

1 oz	(30 ml)	white rum
¼ oz	(7 ml)	cherry liqueur
barspoon		Fernet Branca bitters
2 dashes		black walnut bitters
		dry cava, to top
		lemon twist, for garnish

Combine liquids in a mixing glass. Strain into a champagne flute and top with dry cava and a long lemon twist.

of aging spirits and cocktails in small wooden casks or barrels. “In barrel, the bitterness softens and deeper tones come out in spirits,” Chick noted. They currently have six barrels in use and spirits age two weeks or more. The barrels are then cleaned and used for the next round of spirit or blend.

Chick is also passionate about sake – the restaurant’s wine list offers an impressive selection. “I love pairing cocktails and food.” Her love of pairing came from fellow CPBA member Lauren Mote of Kale & Nori Culinary Arts. “With sushi and seafood, you often need something more delicate, like sake. I grew up in Hong Kong, so I’m familiar with it,” she added.

Having been born in Hong Kong, Chick has an affinity for Asian flavours and a recent trip lent inspiration to her concoctions. It also made her realize how fortunate she is working behind a bar in Vancouver, where people are more adventurous when ordering cocktails.

She admits a longing to travel more, perhaps around the United States to absorb more from bartenders there. She enjoys watching others work, seeing their unique styles and personalities and tasting how those qualities are reflected in their final products.

During her time at Uva and now at Blue Water Cafe, Chick has grown more and more interested in wine and hopes to take some wine courses when time permits. “To be a good bartender or host, you need to know and be good at everything.”

“PEOPLE IN VANCOUVER ARE OPEN TO BEING INTRODUCED TO FLAVOURS FROM OTHER PLACES.” – EVELYN CHICK



### GARDEN OF EDEN

- 1½ oz (45 ml) Rhubarb-infused Gin (recipe follows)
- ½ oz (15 ml) Giffard Ginger of the Indies (recipe follows)
- ½ oz (15 ml) Runny Honey Syrup (recipe follows)
- 1 oz (30 ml) fresh lemon juice
- 1 egg white
- cinnamon, grated, for garnish

Combine all ingredients in a shaker and dry shake to mix then add ice. Shake again and strain into an old fashioned glass. Top with sprinkle of cinnamon.

### RHUBARB-INFUSED GIN

Chop 2 stalks of rhubarb and seal in gin bottle for 2 weeks. Strain out solids before use.

### RUNNY HONEY SYRUP

Dilute 1 cup (250 ml) honey with ¼ cup (50 ml) hot water, let cool before use.

# TEQUILA THE TOAST OF CINCO DE MAYO

¡Arriba! ¡Abajo! ¡Al Centro! ¡Pa' Dentro! You may hear this toast on May 5<sup>th</sup> or *Cinco de Mayo*, a holiday that celebrates Mexican heritage and pride. In honour of *Cinco de Mayo*, our Bar Star Evelyn Chick has come up with three delicious Tequila cocktails for you to create at home. ¡Salud!



## ADONIS' CHARIOT (RIGHT)

1 oz	(30 ml)	tequila reposado
½ oz	(15 ml)	oloroso sherry
½ oz	(15 ml)	sweet vermouth
3 dashes		Angostura orange bitters
		orange twist for garnish

Combine liquids in a shaker, stir and strain over large ice cubes into a rocks glass. Garnish with large orange twist.



## SPRING ON 1ST AVENUE (LEFT)

1½ oz	(45 ml)	tequila blanco
½ oz	(15 ml)	Grand Marnier
2 oz	(60 ml)	beet juice
½ oz	(15 ml)	Mint Syrup (recipe follows)
1 oz	(30 ml)	fresh lime juice
		mint sprigs for garnish

Combine liquids in a shaker. Strain into a Collins glass over crushed ice and garnish with a mint sprig.

### MINT SYRUP

Add 2 cups (500 ml) of water and 1 large sprig of mint to saucepan, bring to boil, strain out solids and measure remaining liquid. Turn to low heat and add twice the amount of sugar to water, stir until diluted. Set aside to cool before use.



## 21ST CENTURY (TOP LEFT)

1½ oz	(45 ml)	vanilla-infused tequila reposado (recipe follows)
½ oz	(15 ml)	Lillet blanc
½ oz	(15 ml)	crème de cacao
½ oz	(15 ml)	fresh lemon juice
2 dashes		chocolate bitters
		lemon twist for garnish

Combine liquids in a shaker, shake and double strain into a martini or cocktail glass. Garnish with a lemon twist.

### VANILLA-INFUSED TEQUILA REPOSADO

Cut open 2 vanilla beans, place in bottle of reposado tequila for 1 week, strain out solids to use.



# SCALLOPS SO SHELLFISH!

SCALLOP PASTA  
WITH CHAMPAGNE SAUCE

Scallops might be called the sea's fast food. They are ready in minutes, require little preparation and can be served in so many different ways, all of them delicious. The buttery richness of scallops marries well with a wide variety of ingredients including the ones we have used in the following recipes – anything from champagne to oranges to asparagus! Enjoy an ocean of possibilities with one of our favourite shellfish.



SCALLOPS À L'ORANGE

PAIRS WITH SCALLOPS  
À L'ORANGE



**LOUIS BERNARD CÔTES DU RHÔNE WHITE**

France **\$14.99** 589432  
An aromatic blend of Grenache Blanc, Clairette, Bourboulenc, Roussanne and Viognier; this white is pale gold in colour with green highlights. Floral hints on the nose combine with fruity aromas of apple. It is lively and fresh, with the floral and apple fruit elements being well-balanced on the palate.



**SEE YA LATER RANCH RIESLING**

BC VQA **\$16.99** 579045  
This vibrant white displays aromas of lemon and lime, hints of tropical fruit and green apples. The palate bursts with more pure, fresh, green apple, melon and citrus fruits. The light acidity, hint of fruit sweetness and minerality of this wine will go perfect with this scallop dish.

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Scallops, So Shellfish!

PAIRS WITH SCALLOP PASTA WITH CHAMPAGNE SAUCE



**GANTON & LARSEN PROSPECT CENSUS COUNT CHARDONNAY**

BC VQA **\$12.99** 372268  
This solid Chardonnay shows aromas of ripe pear, grapefruit and butter that gives way to crisp, slightly sweet flavours of apple, melon and peach. The light fruit and buttery nature of this wine will not overpower the sweetness of the scallops in this dish.



PAIRS WITH SCALLOPS AND ASPARAGUS IN BEURRE BLANC



**WOLF BLASS YELLOW LABEL SAUVIGNON BLANC**

Australia **\$16.99** 611475  
Wolf Blass delivers a refreshing Sauvignon Blanc showing aromas and flavours of guava, passion fruit and ripe honeydew melon, accented with hints of freshly cut grass. These flavours will complement the citrus and minerality of the champagne sauce.



PAIRS WITH SCALLOPS AND ASPARAGUS IN BEURRE BLANC



**TOWNSHIP 7 CHARDONNAY**

BC VQA **\$19.99** 726521  
Township 7 Chardonnay is a virtual pastry shop in the nose with lovely hints of fresh bread, baked apple, nutmeg and fig. The palate is full with flavours of caramel, stone fruits, honey and hints of vanilla.



**KIWI WALK SAUVIGNON BLANC**

New Zealand **\$15.99** 180620  
Showing lifted tropical notes of guava balanced by blackcurrant and fresh thyme, this Sauvignon Blanc's palate has sufficient weight and its flinty minerality is balanced by the soft tropical fruit elements. The finish is long, dry and crisp.



# TAQUERIA TREATS

THAI CURRIED LAMB  
AND MANGO CHUTNEY  
TOSTADAS

Taquerias are popping up all over. They are wonderful little cafés serving fresh and simple Mexican fare with *mucho* flavour. Given that *Cinco de Mayo* is on the (hopefully sunny) horizon, it's a perfect time to serve a delicious array of Latin flavour, in this case with an added bit of international zip. Start traditional with corn or flour tortillas, *pico de gallo* and *queso fresca* and go global with curried lamb and mango chutney. You are only limited by your taste buds and your imagination. ¡De gusto!

PAIRS WITH TOSTADAS WITH POBLANO PEPPER SALAD



**GANTON & LARSEN  
PROSPECT LARCH TREE HILL  
RIESLING**

BC VQA \$12.99 35550

Clear, straw-coloured Okanagan Riesling yields aromas and flavours of ripe peaches, tropical fruit, grass and fresh limes. It is balanced by crisp acidity with peach and lemon flavours. There is a nice touch of spice on an off-dry and juicy, aromatic finish.



**CYCLES GLADIATOR SYRAH**  
USA \$16.99 197483

This Syrah elicits smoky-sweet aromas of ripe plum, wild berry and spice. Savoury notes of pepper, oak and tobacco complement the lush dark fruit flavours. It is full-bodied and has a pleasant blend of rich texture, solid acidity and velvety tannins.



TOSTADAS WITH POBLANO PEPPER SALAD

# MIXED OR NEAT A NEW STYLE OF PORT WHAT'S YOUR PINK MOMENT?



## CROFT IBERIAN SOUR

KEITH TRUSLER BLUE WATER CAFÉ  
& RAW BAR, VANCOUVER

1 oz **Croft Pink**  
1.5 oz Torres 5 Spanish Brandy  
1 oz fresh lemon juice  
1/2 oz simple syrup  
2 dashes Angostura bitters

Combine all ingredients (except Croft Pink) in cocktail glass, add ice and shake. Double strain into large rocks glass and top with ice, float 1oz of croft port on top of drink using backside of a spoon. Garnish with a lemon twist.

## CROFT PINK SANGRIA

CROFT MIXOLOGY DEPARTMENT

1 bottle **Croft Pink**  
3 oz amber Rum  
6 oz fresh orange juice  
3 oz fresh lemon juice  
1.5 oz simple syrup

Combine all ingredients into a generous pitcher and stir. Serve in a short glass with a straw, garnish with slices of lemon and orange or other seasonal fruit you enjoy!

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Taqueria Treats

PAIRS WITH THAI CURRIED LAMB AND MANGO CHUTNEY TOSTADAS



**GRAY MONK  
GEWÜRZTRAMINER**

BC VQA **\$16.99** 321588

An off-dry, aromatic white, this Gewurtztraminer is fantastic for spring evenings involving spicy food. Abounding with aromas and flavours of peach, lychee and spice, its fresh fruit and subtle spiciness in the mouth make it ideal for curried dishes.



GRILLED FISH TOSTADAS



**JACOB'S CREEKS RESERVE  
BAROSSA SHIRAZ**

Australia **\$14.99** 556696  
Deep crimson, this full-bodied wine has rich fruitcake and plum aromas with a hint of spice and sweet vanilla. Flavours of mulberry, plum, chocolate and spice and an excellent fruit length make it ideal for this spicy lamb dish.



PAIRS WITH GRILLED FISH TOSTADAS



**OPEN SAUVIGNON BLANC**

BC VQA **\$14.99** 380386

The zippy and herbal nuances of Sauvignon Blanc are ideal for a wide range of cuisine. Hints of honey, apple and lemon zest are wrapped up in a juicy, mouth-watering palate of citrus fruit and spice that complement this dish.



**MISSION HILL RESERVE  
PINOT NOIR**

BC VQA **\$24.99** 584581

Mission Hill's elegant Pinot Noir has aromas of raspberry, black cherry and subtle spices with an oak-influenced finish of pepper and clove. The palate is bursting with wild berry fruit and is enhanced by further notes of cola, mineral and a subtle hint of French oak.

# THE ACORN RESTAURANT



Brian Skinner, Head Chef and owner of The Acorn Restaurant

## FLAVOURFUL, INTENSE AND FILLING

**W**hen The Acorn opened on Canada Day in 2012, it had been a long time coming. Chef Brian Skinner had been sitting on a menu he had prepared nearly eight years earlier and his dream had finally come true.

Between designing that first menu and achieving his goal, he had packed his bags for the Old World. His goal was to learn from some of Europe's most famous chefs, including René Redzepi of Noma (named the world's best restaurant three years running by *Restaurant Magazine*) in Copenhagen. Skinner also spent five years in London. He honed his skills at such illustrious spots as Sketch, where he had a stint as chef de partie for Chef Pierre Gagnaire's Michelin-starred restaurant in Mayfair. Skinner noted that Europeans have a deep-rooted history of food and culture, "There's an intensity... and an ingrained, acute respect for ingredients."

He imported that respect for ingredients to Vancouver in early 2011. Upon returning home, Chef Skinner worked as an instructor at the Pacific Institute of Culinary Arts while planning his dream restaurant with friend and co-owner Shira Blustein. Finding a location was easier than expected. Having grown up in East Vancouver, the rather edgy Main Street seemed perfect for a neighbourhood restaurant.

"There's a feeling of community [here], with creative types, young people and young families," he explained. The small room is located on the corner of 24<sup>th</sup> and Main. It's cozy and warm with well-placed mirrors and lighting. There are less than 40 seats, plus another ten spots or so at the bar for those who wish to dine there or enjoy a cocktail while waiting for a table.

HE ALWAYS KNEW HIS RESTAURANT WOULD BE MEAT-FREE. “THE FOOD WE PUT ON THE PLATE IS THE FOOD WE LIKE TO EAT. IT’S FLAVOURFUL, INTENSE AND FILLING FOOD WITH GOOD INGREDIENTS.”

He always knew his restaurant would be meat-free. “The food we put on the plate is the food we like to eat. It’s flavourful, intense and filling food with good ingredients.”

Skinner doesn’t want The Acorn to be pigeonholed as a vegetarian restaurant, although he does want to change people’s perception of what vegetarian food can be. “People don’t want to be preached to,” he says.

The menu focuses on vegetables, not meat substitutes, and changes seasonally. Items such as the beer-battered halloumi cheese with zucchini pancake and smashed peas or the kale and tempeh salad with smoked paprika croutons, crispy capers and asiago cheese remain steadfast favourites.

For spring, Skinner has added fresh ingredients featuring fiddleheads, fava beans, locally foraged greens and edible blossoms. He’s excited about the addition of stinging nettle gnocchi with morel mushrooms, peas and mint and the pickled radish and asparagus salad with house-made ricotta and toasted hazelnuts. There is nothing simple about



ASPARAGUS AND RADISH SALAD



LAVENDER AND HONEY CRÈME BRÛLÉE





GLUTEN-FREE NETTLE GNOCCHI WITH MOREL MUSHROOMS

THERE IS NOTHING CARELESS IN THE CONSIDERATION OF INGREDIENTS, YET THE DISHES ARE HONEST AND VISUALLY RESPLENDENT.

the myriad of flavours in his dishes. There is nothing careless in the consideration of ingredients, yet the dishes are honest and visually resplendent.

Undoubtedly everyone from carnivores to vegans will find something on the menu to make their mouth water and satisfy their hunger. It's the goal of Chef Skinner and his team and there's no lack of talent in the kitchen.

Three of his chefs have worked in Michelin-starred restaurants and he is proud of and grateful for them – especially his sous chef Joel Panlilio. “My successes are attributed to my team. I am nothing without them, from the dishwasher to the line cooks.”

*The Acorn Restaurant  
3995 Main Street  
Vancouver, BC  
604-566-9001  
[www.theacornrestaurant.ca](http://www.theacornrestaurant.ca)*

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## WHY NOT MIX ONE TONIGHT?



PAIRS WITH ASPARAGUS AND RADISH SALAD



**BAILLY LAPIERRE CRÉMANT DE BOURGOGNE RÉSERVE**

France **\$24.99** 657742

A blend of four grape varieties, Pinot Noir, Chardonnay, Gamay Aligoté, this is a typically light, creamy and frothy crémant. It has lively pear and red apple juice flavours, with great, crisp acidity that make it perfect for fresh salads.



**MISSION HILL RESERVE SAUVIGNON BLANC**

BC VQA **\$19.99** 388629

Zesty grapefruit flavours zip across a palate edged with notes of damp herbs and snow peas, as well as a hint of roasted nut. It's a rich yet refreshing wine with intense aromas of passion fruit, nettle, grapefruit, lemon and lime.



**TOMASSI VALPOLICELLA RIPASSO**

Italy **\$29.99** 566844

Intense ruby red in colour, this blend of Corvina Veronese, Rondinella and Corvinone grapes exhibits a spicy black pepper nose with a hint of raisins. It is full-bodied with lots of cherry fruit plus earth and spice tones, more than a match for gnocchi and wild morel mushrooms.



**RUFFINO RISERVA DUCALE CHIANTI CLASSICO**

Italy **\$29.99** 45195

This ruby red blend is aged for 24 months before bottling. The bouquet is elegant, characterized by violet, cherries, wild berries and plums along with hints of tobacco and white pepper. Fragrant fresh fruit in the mouth is accompanied by firm yet gentle tannins and by a pleasant minerality and notes of rosemary.



PAIRS WITH GLUTEN-FREE NETTLE GNOCCHI WITH MOREL MUSHROOMS

PAIRS WITH LAVENDER AND HONEY CRÈME BRÛLÉE



**JACKSON TRIGGS PROPRIETORS RESERVE RIESLING ICEWINE**

BC VQA **\$52.99** 597104 375 ml

A golden yellow colour, this dessert wine shows notes of baked apple, vanilla cream, mineral and pear. On the palate, it offers a buttery, rich mouth feel that leads into a long finish featuring lively acidity.



**CASA DOS VINHOS SELECTED RICH MADEIRA**

Portugal **\$27.98** 101477

Deep amber in colour, this fortified wine packs aromas of brown sugar and toffee, with a little nuttiness on the nose. Full-bodied and sweet, this Madeira has flavours of nuts, dried fruits, coffee and caramel that round out the palate to pair perfectly with sweet desserts.

# CALIFORNIA WINE **POWERHOUSES**



## CALIFORNIA RANKS AS THE FOURTH LARGEST WINE PRODUCER IN THE WORLD, COMING IN BEHIND FRANCE, ITALY AND SPAIN. IN THE GOLDEN STATE, YOU'LL FIND MORE THAN 3,364 BONDED WINERIES.

**W**hen you pull up at wineries such as Mondavi, Beringer, Sutter Home and Kendall-Jackson, you might be aware that they are not exactly boutique producers. But, you'd be shocked to find out that the four of them account for a huge percentage of California's wine production.

In fact, the top 30 wineries in California are responsible for more than 90 percent of the state's wine production. Even more amazing, the top three companies produce more than 150 million cases, which is more than 50 percent of California's wine.

California ranks as the fourth largest wine producer in the world, coming in behind France, Italy and Spain. In the Golden State, you'll find more than 3,364 bonded wineries. Together, they produce approximately 260 million cases of wine per year. The value of the business is pegged at about \$20 billion dollars. This is not small potatoes.

So, although there's a wonderful artisan feel to some of these wineries, behind the tasting room doors is the most impressive corporate machine you could ever imagine. But big is not necessarily beautiful. Some people seem to prefer a small family struggling to make ends meet,

dedicated to the terroir and hand-selling their wine, one bottle at a time.

The powerhouse volume companies that drive the market are good for the business and have the funds to invest in viticultural and winemaking research, taking the quality levels to new heights. They can create taste profiles and brands that meet the modern consumer's preferences. They can afford to advertise, which attracts new wine drinkers. Large companies can also run major promotions that add value for regular customers. And, when it comes to government, it's the powerhouse corporations that lobby on behalf of the rest of the industry.

The king of California, and the largest wine company in the world is Ernest & Julio Gallo, weighing in at more than 80 million cases per year, although exact figures are elusive. It's one of the most inspiring stories in wine, and deserve great admiration for what they have achieved.

Ernest & Julio Gallo the corporation was started in a garage by the two brothers in 1933. They had a friendly bet that spurred on a competition. Ernest said he could sell wine faster than Julio produced it, but Julio thought otherwise. They grew the business at an astounding rate.

Ernest was famous for saying "we don't want most of the business, we want it all." Today, the company sells one in three bottles of California wine.

Their main production facility is outside Modesto in the Central Valley. At one stage, they owned almost half the vineyards in the state. Today, they are the largest landowner in Sonoma. At the winery they make their own glass bottles, their own barrels, have their own printing operation, and a train actually comes into the highly automated warehouse to collect wine for shipment around the world. They have offices worldwide and their own distribution network.

Much less well known, but ranking second on the list, is The Wine Group. If you've had a bottle of Corbett Canyon, Cupcake, FishEye, Franzia, Almaden or several others, then you've contributed to their massive sales. This company seems to have a knack for figuring out exactly what consumers want in a brand. They then use their extensive sales and marketing expertise to develop business with large retail chains.

Third on the list is Constellation Brands. Their flagship in California is unquestionably Robert Mondavi, although the company is also the owner



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## California Wine Powerhouses

of Ravenswood, Simi, Clos du Bois, Franciscan and many others. And that's just in California. They are also the largest wine producer in Canada, and own major brands elsewhere, such as Kim Crawford in New Zealand.

Although Constellation is a giant beverage company, they operate each winery independently and strive to offer a range of more premium wines, as well as covering the value sector. Certainly, when it comes to quality, the Napa wines from Robert Mondavi are the jewel in the crown. The quality of the Reserve Cabernet Sauvignon proves that large companies can produce outstanding quality wines.

After the big three, there are several more giants. Treasury Wine Estates is the name of the company behind Beringer, Château St. Jean and various others in California. They also own over 30 wineries in Australia including Wolf Blass and Lindemans.

Trinchero is the company behind Sutter Home, the inventor of the white Zinfandel style. Today, Trinchero continues to hit home runs with brands such as Ménage à Trois and the hot new varietal Moscato. Kendall-Jackson, Delicato, Bronco, Wente, J. Lohr and Francis Ford Coppola also appear on the list of major volume players. Coppola produces Rubicon, now called Inglenook, one of the top wines of Napa. It's the volume brands that fund his pursuit of perfection at Inglenook.

The point is, although wine lovers get all wrapped up in the ultra-prestige brands that often sell for premium prices, this is not the main market. We rely on the major companies to deliver a great experience for the money, and that's what the volume players do best.



### RODNEY STRONG CHALK HILL SONOMA CHARDONNAY

USA **\$24.99** 275552

In 1965 Rodney Strong was the first to plant Chardonnay what would later be named the Chalk Hill AVA. The chalky white soils impart a subtle mineral character to the fruit grown there. This Chardonnay is rich with complex flavours of ripe apples, citrus, creamy oak and a refreshing finish.



### MER SOLEIL SANTA LUCIA CHARDONNAY

USA **\$34.99** 453142

Mer Soleil is part of the Caymus portfolio, which includes Conundrum, Meomi Pinot Noir and Silver Chardonnay. It opens up with opulently ripe pineapple, peach, citrus notes and banana. It has a rich and luscious mouth feel with bright acidity on the finish.



### CAKEBREAD CELLARS SAUVIGNON BLANC

USA **\$46.99** 191429

Cakebread is a major name in Napa winemaking. This Sauvignon Blanc is a perfect cool climate white wine with fresh aromas of pink grapefruit, gooseberry, melon and green apple. On the palate, the wine is medium-bodied with kiwi fruit, honeydew melon and minerality balanced with crisp acidity and a long, refreshing finish.



### AVALON NAPA CABERNET SAUVIGNON

USA **\$28.99** 171116

Avalon is value-priced Cabernet from Napa. Plums, dark cherries and notes of cedar and spice from oak aging are evident on the nose. Velvety tannins and a depth of fruit flavours lead to a lingering finish.



### KLINKER BRICK OLD VINE LODI ZINFANDEL

USA **\$29.99** 174045

Aged for 14 months in American oak, this wine shows aromas of black cherry, vanilla and spice. On the palate, rich, supple flavors of cherries, plum, nutmeg and pepper lead to a harmonious balance and a long, smooth finish.



### BOGLE PETITE SIRAH

USA **\$21.99** 431478

Bogle is another major wine player in California. Their Petite Sirah is deeply inky in colour with aromas of boysenberries and blackberries highlighting the nose. Full-bodied and concentrated, seductive flavours of wild blueberries, coffee and leather tones lead to a lingering finish.



# IRRESISTIBLE GERMAN RIESLING

**W**ine enthusiasts have been talking about Riesling for years, riveted by its wide range of styles and its ability to age superbly. Restaurants, meanwhile, sing its praise for good reason – it’s an ideal food wine, especially when paired with multicultural cuisine.

Key to its lip-smacking popularity is that it’s fresh and bright, usually low in alcohol and runs the gamut from bone dry to slightly sweet and fruity, to deeply, richly sweet. Aromas and flavours can include apricot, peach, tropical fruit, flowers, slate minerals and in the case of aged wines, petrol. Riesling is an ideal aperitif and food wine, while *sekt*, its sparkling incarnation, suits every occasion from brunch and lunch to weddings and more.

Among the world’s noble grapes, Riesling, Germany’s flagship grape, was first cultivated by the Romans in about 400 AD. It’s the country’s most planted grape and comprises about 60 percent of the world’s Riesling. German Rieslings differ from others in that they are low in alcohol (ranging from



GERMAN RIESLINGS ARE COMING INTO THEIR OWN. THE CHANGE IN LABELS AND USE OF ENGLISH – MOST WINE DRINKERS ANYWHERE ON THE PLANET UNDERSTAND THE WORD “DRY,” ACCORDING TO WINEMAKER ERNST LOOSEN – HAVE BROKEN BARRIERS AND THE WINES ARE NOW ENJOYING WIDE AUDIENCES.

about seven to 12.5 percent) and vary from dry to rapturously rich and sweet. Because of Germany’s cool-climate growing conditions, the fruit ripens slowly, resulting in fresh, vibrant acidity.

Of Germany’s 13 major grape growing regions, the Pfalz, Mosel, Rheinhessen, Württemberg, Nahe and Baden produce the most Riesling.

These wines soar when tasted on their home soil. If you can’t visit Germany – imagine boating along the Rhine or Mosel Rivers, passing endless castle-dotted vineyards that slope down to the river’s edge sipping as you go – there are delicious German Rieslings available right here. The best way to get acquainted? Taste!

If you haven’t tried German wines lately, know that they have undergone major changes, with winemakers opting to make dry and lightly off-dry wines and modernizing their labels. Increasingly uncluttered and easy to read, the front labels show the winery name, the varietal and the vintage. The back label may include where it’s made, the alcohol level and the word *Qualitätswein*, which means “wine of

quality.” Most, but not all, labels have been simplified. For the more complex ones, you’ll find more information at Wines of Germany’s Canadian website ([www.germanwinecanada.org](http://www.germanwinecanada.org)).

It’s important to understand that sweet doesn’t necessarily mean cloying. The easy, fruity sweetness of today’s modern Rieslings is balanced by natural acidity, making them delicious, refreshing and flavourful in contrast to German wines of the ‘60s and ‘70s, when it was fashionable to go as sweet as possible. German wines have undergone marked improvement. What’s more, German wineries were early adopters of screwcaps and the elegant Vino-Lok glass bottle stoppers were developed in Germany.

Appealing, approachable and affordable, German Rieslings are coming into their own. The change in labels and use of English – most wine drinkers anywhere on the planet understand the word “dry,” according to winemaker Ernst Loosen – have broken barriers and the wines are now enjoying wide audiences.

An easy way to discover which

wines are fruitier and sweeter, and which are drier in style, is to check the alcohol content on the label. Usually, the lower the number, the sweeter the wine, meaning that one at 7.5 percent alcohol will be sweeter than 10.5 percent, and 12.5 percent will be much drier. Look for shelf tags in stores that display sweetness codes between 0 (very dry) and 10 (intensely sweet).

Riesling is a smart match for Asian cuisines from Cantonese, Shanghainese and Szechuan to Thai, Malaysian, Vietnamese and Indian. The off-dry, slightly sweet style of Riesling works best, because the sweetness tempers heat. Check out the wine lists in your favourite Asian restaurants and you’ll find a go-to Riesling or two, or you can bring your own bottle. (Remember to call ahead to confirm and check corkage fees.) Try it too with barbecue and desserts.

BC makes plenty of delicious, homegrown Rieslings, and many of the planet’s winemaking regions offer worthy entries, but Germany still rules the Riesling realm.

NEW



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# German Wine Classifications

Determined by the ripeness of the grapes at harvest.

## Qualitätswein

This category represents 90 percent of German wines. They range from dry to lightly sweet with sweetness codes between 0 and 03.

## Kabinett

Off-dry, light and low in alcohol.

## Spätlese

Intense in flavour and concentration, these full-bodied, dry-to-sweet wines are made from fully ripe (late harvest) grapes.

## Auslese

Rich, intense, aromatic wine made from select bunches of overripe grapes.

## Beerenauslese (BA)

Luscious and sweet, BA wines are made from handpicked botrytis affected grapes, and made only when the weather co-operates.

## Eiswein

Like Canadian icewine, *eiswein* is made from frozen grapes picked at freezing temperatures to produce sweet, nectar-like wines.

## TBA (Troockenbeerenauslese)

Very sweet, concentrated, honeyed dessert wines made from heavily botrytised (overripe) dried grapes.

## German Prädikat (taste profiles)

These words appear on some German wine labels and indicate fruit ripeness (sweetness levels):

- trocken (dry)
- halbrocken (off-dry)
- lieblich (mild)
- süß (sweet)



## MOSELLAND ARS VITIS RIESLING

Germany **\$17.99** 914762  
Wine grower Heinz Ames, the painter behind the bottle art, uses Riesling instead of water in his original watercolours. The Ars Vitis entices with fruit, spice and lime aromas, followed by ripe apricots, pears, citrus and minerals. Its light sweetness, offset with generous acidity, makes it an ideal match for salads and Asian dishes.



## DR. LOOSEN BROS RIESLING

Germany **\$18.99** 599274  
This crisp, refreshing quaff from the Loosen family who grow only Riesling has notes of green apple, melon, slate, herbs and citrus tastes of pears and apples. With spice and hints of lemon-lime on the finish, it's off dry, refreshing and loves spicy Thai dishes.



## BREE RIESLING

Germany **\$16.50** 210807  
Bree is an aromatic Riesling in the drier style with tangy, mouth-watering acidity. Slate, petrol, apples and spice notes lead to a palate of honeyed apricots, pears and citrus and a lingering pink grapefruit finish. It's perfect as an aperitif or with Szechuan dishes.



## DEINHARD GREEN LABEL RIESLING

Germany **\$13.99** 8094  
Deinhard is among the familiar, old-style Rieslings that have changed with the times by making drier style wines. This wine has a hint of spritz, is off-dry and juicy with peach, green apple, pear, slate and petrol notes lingering on a zingy citrus finish.



## PIESPORTER TREPPCHEN RIESLING

Germany **\$13.98** 189134  
Piesport is a wine-growing town on the Mosel River where Piesporter wines have been made since the 4<sup>th</sup> century. Their Riesling is charming and easy-drinking with aromas of dried apricots, citrus and slate followed by tart and sweet fruit offset by racy acidity. Enjoy it chilled with shellfish or curry dishes.



## SELBACH RIESLING

Germany **\$15.95** 23242  
Floral, honeydew, petrol, and lemon notes chased with green apple, citrus, slate and nectarine flavours describe this Riesling. It's smooth, crisp and balanced with bright acidity and a spicy finish making it a sublime food wine. Enjoy it with Dungeness crab, barbecue and mild cheeses.

# YOGURT CULTURE



RASPBERRY AND  
YOGURT TART

After a long season of rich and warming comfort foods, one way to wake up the palate for spring is to incorporate the tart and tangy taste of yogurt into our cooking. Yogurt is made in many different styles, such as Swiss, Balkan or Greek and can be made from cow's, goat's or sheep's milk. The active bacterial cultures in yogurt have many experts classifying it as a "superfood" with touted health benefits ranging from aiding digestion to supporting the immune system. No matter how you spell it, (yogurt, yogourt, yoghurt or yoghourt) think beyond the breakfast bowl and explore how this humble but healthy ingredient can add a fresh and creamy spin to many of your favourite dishes.



FROZEN YOGURT WITH HONEY

PAIRS WITH FROZEN YOGURT WITH HONEY



**WARRE'S WARRIOR RESERVE PORT**  
 Portugal **\$24.99** 170928  
 There is a concentration of blackcurrant, chocolate, prune and walnut and an underlay of cherries, plums and a hint of spice on the nose of this purple-coloured fortified wine. Butterscotch, cherry, tobacco, vanilla and bourbon barrel flavours in the mouth lead to great tannic structure and terrific length.



**DISARONNO AMARETTO LIQUEUR**  
 Italy **\$27.99** 2253  
 The art of blending 17 different herbs, spices and fruits shows in this smooth and luxurious liqueur filled with delicious sweet apricot and warm almond flavours. Although technically it contains no nuts, this honeyed-fruit and nutty liqueur pairs perfectly with dessert.

# PAINT THE TOWN BLACK

🍀 ST. PATRICK'S DAY WEEKEND 🍀



A TRUE TASTE OF IRELAND



PAIRS WITH RASPBERRY  
AND YOGURT TART



**OKANAGAN SPIRITS  
RASPBERRY LIQUEUR**  
Canada **\$29.95** 799627 375 ml  
Brimming with sweet, ripe  
raspberry flavour, this rosy  
red liqueur is like a bite of  
the Okanagan. Its fresh fruit  
notes add serious panache to  
berry tarts with chocolate. Sip  
it lightly chilled, straight up.



**HENKELL ROSÉ**  
Germany **\$14.99** 410191  
Pretty and pink in the glass with  
bubbles that pop with aromas  
of citrus and red fruits, this  
rosé is slightly sweet and full of  
flavours of peach, raspberry,  
apple and hints of orange peel.  
Perfect with chocolate desserts.



NUT-CRUSTED HALIBUT WITH CUCUMBER YOGURT SAUCE

PAIRS WITH NUT-CRUSTED  
HALIBUT WITH CUCUMBER  
YOGURT SAUCE



**OYSTER BAY  
MARLBOROUGH  
CHARDONNAY**  
New Zealand **\$19.99** 326728  
Subtly oaky, this classic  
Chardonnay features solid  
fruit character. Its fragrant,  
white peach aromas on the  
nose are followed by tastes  
of zesty citrus, vibrant green  
apple and a nice creaminess  
from some lees stirring.



**TOWNSHIP 7  
SAUVIGNON BLANC**  
BC VQA **\$18.99** 34355  
This crisp, straw-coloured  
white has a distinct nose of  
kiwi, gooseberry, passion fruit  
and lime. The palate is clean  
with tropical fruit and citrus  
flavours. A hint of vanilla  
on the finish reflects the  
portion of wine that had six  
months of oak barrel aging.

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MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.



# FLAVOURS OF SPRING



**BERENTZEN APFELKORN SCHNAPPS**  
Germany **\$25.99** 323055

A wonderful medley of freshly sun-ripened apples fills the nose and leads to a mouthful of fresh apple fruit. This schnapps is slightly sweet and so delicious! Serve alone, with ice, in mixed cocktails or topped with dry sparkling wine.



**VILLA TERESA ORGANIC  
PINOT GRIGIO**

Italy **\$15.99** 549642

This lovely organic Pinot Grigio is a pale straw colour and has a ripe apple nose that carries through on the palate. It has flavours of cooked pear, lemon citrus and mineral with hints of orange and melon fruit. Perfect first sip on the patio!



**BACARDI LIMÓN RUM**  
USA **\$24.99** 398552

Bacardi Limón is a combination of lemon, lime and grapefruit essences. The essential oils of these fruits are cold-pressed from the fruits and aged for one year with the rum, resulting in a refined spirit with bright citrus characters. Try it in your favourite rum cocktail.

# STOP & SMELL

## THE {WINE} FLOWERS



OF ALL THE DIFFERENT AROMAS, ONE CATEGORY STANDS OUT AS CATEGORICALLY APPROPRIATE FOR THE SEASON. THIS SPRING, WITH FLOWERS BUDDING AND BLOSSOMS BLOOMING, DON'T FORGET TO TAKE TIME BEFORE SIPPING TO STOP AND SMELL THE FLOWERS IN WINE.

**T**asting wine is certainly fun and an undeniably crucial aspect of wine enjoyment. But smelling it arguably offers the most intimate interaction. Aromas are alluring; a few curt swirls of the glass and a wine's scents and smells waft their way through the retro nasal passages – seemingly right to the mind's memory banks and pleasure receptors.

When it comes to smelling wine, one of the more exciting things is simply the diversity of aromas. All, amazingly, produced by the humble grape. But of all the different aromas, one category stands out as categorically appropriate for the season. This spring, with flowers budding and blossoms blooming, don't forget to take time before sipping to stop and smell the flowers in wine.

A look at the widely used Wine Aroma Wheel – the aroma decoder developed by retired University of California at Davis Professor Emeritus Ann C. Noble – lists four floral aromas common in wine: geranium, violet, rose and orange blossom. Granted, the Wine Aroma Wheel is not an exhaustive list, and it is not uncommon to also hear tasters describe wine as smelling like honeysuckle, hawthorn, jasmine, acacia, even lavender. Indeed there is potentially a bouquet in every glass, or at least a pastoral, wild flower-filled field!

Of course, not every wine smells of flowers. Certain grapes are phenologically predisposed to giving off floral aromas. A great example is the aromatic wunderkind Gewürztraminer, which is often noted for wafting rose petals out of the glass (amongst other engaging aromas). In fact, Gewürztraminer grapes have been found to contain cis-rose oxide, the same chemical compound in rose oil that makes roses smell like,

well, roses (and interestingly enough is also a dominant component in lychee fruit). That said, most people prefer to keep the laboratory away from the dining table, and the best way to appreciate a wine glass full of rose aromas is to crack open a bottle of Gewürztraminer with a plate of smoked ham.

How about some orange blossom to enliven the senses? Muscat, in all its variations, typically perfumes the room with an orchard's worth of citrus trees in bloom. It really is something to smell, and perhaps not surprisingly, this floral association marries well with sweetness, making Muscat a winning choice for producing sweet and dessert wines – chocolate and orange, anyone?

Then there is Torrontés, the extroverted aromatic grape that has staked its claim as Argentina's pre-eminent white. Torrontés can be the vinous equivalent of potpourri, offering a cologne substitute worthy of dabbing, in a pinch. Prefer your floral notes a little more subtle? Verdejo, the grape that provides the foundation for the white wines from Rueda in Spain, has been known to whisper honeysuckle and acacia into its aromatic blend. Does cut grass count as floral? Sauvignon Blanc is no wallflower; it often shows herbaceous aromatics reminiscent of a walk through a grassy meadow.

Which is not to say that floral aromas are found solely in white wine. Red wines can smell of flowers too. Roses, for example, also show up in rouge, most notably in Nebbiolo, the stalwart northern Italian grape that provides the backbone for Barolo and Barbaresco. Nebbiolo is poetically said to produce wines showing tar and roses in their youth, an earthy and floral combination capable of captivating all the senses.

# Wineries from Chile are featured in May!

EXPLORE  
WINES OF


CHILE




Discover crisp and elegant Sauvignon Blanc, celebrate the tradition of bold and complex Cabernet and experience Carmenere, Chile's rising star.

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Wines of Chile  
The natural choice





## Stop and Smell the (Wine) Flowers

AS ALWAYS, IT IS ALL ABOUT BALANCE. FLOWERY AROMAS MERELY SERVE AS A COMPONENT WITHIN AN OVERALL FRAMEWORK, A WAFTING TOP NOTE MEANT TO ENGAGE THE OLFACTORY SENSES TO MOTIVATE ANOTHER SNIFF – AND IDEALLY, INSPIRE A SIP!

Cabernet Franc and Gamay Noir are also dark-skinned grapes typically regaled for offering a flowery disposition, at times, lilac in the latter, sometimes an intriguing brambly underbrush in the former. It's not uncommon to encounter a review of either grape highlighting the floral aromas. Even muscular Malbec often shows an elegantly aromatic side through a nose full of violets, that favourite flower of painters and armchair gardeners.

It should be noted that not all wines come up smelling like roses. Aromas (as well as flavours) of geranium are attributed to a faulty wine, caused by malolactic bacteria interacting with potassium sorbate. Even pleasant floral smells should never dominate a wine. Pouring a glass should not be akin to walking into a flower shop.

As always, it is all about balance. Flowery aromas merely serve as a component within an overall framework, a wafting top note meant to engage the olfactory senses to motivate another sniff – and ideally, inspire a sip!



### RÉGNIÉ MAISON DES BULLIATS BEAUJOLAIS

France **\$17.99** 137760

Bursting with red berry and floral notes, this is a bright, fruity red with engaging bramble and wet stone nuances that finishes fresh and on the lighter side. Translation: this is a super food-friendly wine.



### TORRES VIÑA ESMERALDA

Spain **\$14.99** 165316

Made from an aromatic one-two punch of Muscat and Gewürztraminer, this exuberant Catalan white is off-dry and amazingly fragrant with rose and tropical fruit aromas. The palate exudes fresh tropical fruits and is very easy to get into.



### PAUL MAS VIOGNIER

France **\$13.99** 151100

Gushing peach fruit and blossom aromas with hints of jasmine, this fabulously floral white is all obtuse angles of plush, smooth flavour that begs to be paired with dishes doused in rich, cream-based sauces.



### QUAILS' GATE OPTIMA

BC VQA **\$29.99** 390328 375 ml

This late harvest is made in the classic French Sauternes style - allowing the grapes to hang on vine until affected by botrytis cinerea, the wonderful mold known as "noble rot." This causes the grape to dehydrate and concentrates the fruit and sugars. The result in the glass is a refreshing kiss of apricot, pear and floral blossom ending in a rich, honeyed finish.



### THE SHOW MALBEC

Argentina **\$18.99** 442525

With its snazzy movie poster, screen-printed label and bold fruit-forward disposition backed by violet aromas, The Show Malbec puts on a show that will impress the dinner crowd.



### CRIOS TORRONTÉS

Argentina **\$16.99** 769125

With aromas and flavours ranging from roses to tangerine rind, peaches and lemon, this is a verifiable wine "pick-me-up." Assertive, fresh, fun and dry, this white is a great introduction to the Torrontés varietal, which is a more than a suitable alternative to Sauvignon Blanc and has more weight than Pinot Grigio.



BRINGING  
**BAR**  
**SYRUPS**  
INTO THE  
**KITCHEN**

While bar syrups are mostly known to bring sweetness and flavour to cocktails and mixed drinks, these unique concoctions have been showing up in the kitchen too. Like chefs, bartenders use fresh and seasonal ingredients to create taste sensations, although in liquid form. Here's a double take – use inspired bar syrups in a cocktail and in a delicious recipe as well. Whether you choose the floral Pomelo Rose, the herbal Rosemary Lime, the sunny Turmeric Orange or the spicy Kalamansi Chili, your guests will be sure to enjoy your syrupy inspiration.



ROSEMARY LIME CUPCAKES WITH CHEESECAKE FROSTING  
PAIRED WITH ROSEMARY GIMLETS

PAIRS WITH ROSEMARY LIME  
CUPCAKES WITH CHEESECAKE  
FROSTING AND ROSEMARY GIMLETS



**TANQUERAY NO. TEN GIN**

United Kingdom **\$42.99** 600163  
The only gin in the World Spirits Hall of Fame, this top-drawer, small batch traditional-style London Dry gin is distilled four times and uses whole oranges, grapefruit, limes, orange peel, chamomile and other botanicals. It's fresh and smooth with complex orange and floral notes. Enjoy neat, in a dry martini or in cocktails.



**VICTORIA GIN**

Canada **\$49.99** 645085  
Made on Vancouver Island, Victoria Gin is a local beauty filled with juniper berries, coriander, sweet spice and delicate rosebud flavours. It's exceptionally smooth, well-balanced and perfect for sophisticated cocktails.



**ROSEMARY GIMLET**

1½ oz (45 ml) gin  
1½ oz (45 ml) Rosemary Lime Syrup  
(recipe follows)

Combine ingredients in a shaker. Shake all ingredients on ice and strain over fresh ice in a rocks glass.

**ROSEMARY LIME SYRUP**

4 cups (1 L) water  
4 x 6-in (15 cm) rosemary branches  
4 cups (1 L) sugar  
4 cups (1 L) lime juice, freshly squeezed  
2 tbsp (30 ml) vodka

Bring water to a boil. Remove from heat and add rosemary branches. Let steep for 15 minutes. Strain out branches and add sugar to liquid. Stir to dissolve. Add lime juice to rosemary syrup. Stir together then add vodka. Store in a clean glass jar and keep refrigerated until ready to use.



POMELO ROSE SYRUP CAKES WITH CANDIED ROSE PETALS PAIRED WITH HAOKEN COCKTAILS

## HAOKEN COCKTAIL

2 oz	(60 ml)	gin
½ oz	(15 ml)	Aperol
½ oz	(15 ml)	Pomelo Rose Syrup (see recipe)
¾ oz	(22 ml)	lemon juice
2 dashes		Shanghai Rhubarb Bitters <sup>1</sup>
1		egg white

In a shaker, shake all ingredients without ice for 10 seconds to emulsify the egg white. Then shake on ice vigorously for 20 seconds. Double strain into a cocktail glass rimmed with crushed Candied Rose Petals (see recipe section).

### POMELO ROSE SYRUP

1		pomelo
4 cups	(1 L)	water
1 cup	(250 ml)	dried rosebuds
4 cups	(1 L)	sugar (or equal parts to yielded liquid)
2 tbsp	(30 ml)	vodka

With a vegetable peeler, remove skin from pomelo and reserve. Remove the thick white pith of the pomelo and cut flesh into 8 segments. In a large saucepan muddle pomelo fruit and skins (not pith) together to release oils and juices. Add the water to saucepan and bring to a boil. Remove from heat and add rosebuds. Let sit, covered, for 15 minutes. Strain through a fine strainer and measure liquid. Add equal part sugar to liquid and stir to dissolve. Once syrup has cooled, add vodka. Store in a clean glass jar and keep refrigerated until ready to use.

<sup>1</sup> available at Gourmet Warehouse

PAIRS WITH POMELO ROSE SYRUP CAKES WITH CANDIED ROSE PETALS AND HAOKEN COCKTAILS



### HENDRICK'S GIN

United Kingdom **\$45.95** 637504  
This gin has a very unique botanical infusion with cool cucumber and rose petal taking center stage against the traditional juniper backdrop. The result is a distinctly floral essence making Hendrick's a perfectly lovely gin to blend in your favourite cocktails or to sip solo.



### APEROL APERITIVO

Italy **\$21.99** 144071  
Based on an infusion of roots, herbs and oranges, Aperol is an aperitivo like its cousin, Campari. It has less alcohol and is sweeter and less bitter. Its scintillating orange colour perks up any punch, or enjoy in an Aperol Spritz with Prosecco and soda.






 Bringing Bar Syrups into the Kitchen

## KALAMANSI CHILI SOUR

2 oz	(60 ml)	bourbon
½ oz	(15 ml)	Kalamansi Chili Syrup (recipe follows)
¾ oz	(22 ml)	fresh lemon juice
1		egg white
		red wine, to top

In a shaker, shake all ingredients (except wine) without ice for 10 seconds. Add ice and shake for 20 seconds. Double strain into a cocktail glass. Float approximately 2 tsp (10 ml) of red wine over the finished cocktail.

### KALAMANSI CHILI SYRUP

4 cups	(1 L)	kalamansi juice <sup>1</sup>
8 cups	(2 L)	sugar
6		bird's eye chili peppers, chopped <sup>2</sup>

In a saucepan, heat kalamansi juice, just to thaw. Add sugar and stir to dissolve. Add chopped bird's eye chilies to syrup and let sit overnight. Strain out chilies or leave in, to taste. Store in a clean glass bottle and keep refrigerated until ready to use.

<sup>1</sup> kalamansi is an Asian citrus fruit, available at Asian specialty stores. Frozen kalamansi juice is available at Gourmet Warehouse

<sup>2</sup> Use gloves when handling these hot chilies



KALAMANSI AND CHILI-SPICED ALMONDS  
PAIRED WITH KALAMANSI CHILI SOURS

## PAIRS WITH KALAMANSI AND CHILI-SPICED ALMONDS AND KALAMANSI CHILI SOURS



### BULLEIT BOURBON FRONTIER WHISKEY

USA \$34.99 774273

A higher than usual rye content gives Bulleit Frontier Whiskey a bold, spicy kick and combined with a drier overall style, creates a bourbon with serious punch.



### BASIL HAYDEN'S 8-YEAR-OLD KENTUCKY BOURBON

USA \$49.95 106120

Named after Basil Hayden Sr., a pioneer distiller who led twenty-five Catholic families from Maryland to Kentucky, this small batch, eight-year aged bourbon is mellow and smooth. It's great enjoyed neat, or in your favourite cocktail.

Please enjoy responsibly

# Tasty

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330



TURMERIC ORANGE BEEF WITH CUMIN AND GREEN BEANS PAIRED WITH CHENGZHI COCKTAILS

### CHENGZHI COCKTAIL

- ½ oz (15 ml) Turmeric Orange Syrup, make ahead (recipe follows)
- 1¾ oz (22 ml) gin
- ½ oz (15 ml) Grand Marnier
- champagne, to top
- black sea salt, for rim

In a shaker, shake all ingredients on ice and strain into a champagne flute rimmed with half rim of black sea salt.

### TURMERIC ORANGE SYRUP

- 4 cups (1 L) orange juice, freshly squeezed
- ¾ oz (22 ml) dried turmeric
- 4 cups (1 L) sugar
- 2 tbsp (30 ml) vodka

In a saucepan, add orange juice and turmeric and bring to a boil. Reduce heat to low and let sit for 5 minutes. Add sugar; remove from heat and stir to dissolve. Transfer mixture into a glass bottle and let cool completely. Leave turmeric in syrup overnight. Strain out turmeric, then add vodka to syrup. Store in a clean glass bottle and keep refrigerated until ready to use.

PAIRS WITH TURMERIC ORANGE BEEF WITH CUMIN AND GREEN BEANS AND CHENGZHI COCKTAILS



### BOMBAY SAPPHIRE GIN

United Kingdom **\$27.99** 316844  
The complex and refined taste of Bombay is created using a vapor infusion of botanicals such as orris root, orange peel, angelica and grains of paradise. Perfect for blending in premium cocktails!



### GRAND MARNIER CORDON ROUGE LIQUEUR

France **\$42.99** 1784

Three-to-ten-year old cognac blends with the essence of orange peels macerated in neutral alcohol, then aged in oak casks for six months in this renowned orange liqueur. Amber-hued with pretty, heady orange aromas and balanced flavours of oranges, vanilla and toffee, it finishes soft and long. Enjoy neat or in cocktails.





TOP  
SHELF  
WHITE  
SPIRITS

TOP SHELF BOTTLES EARNED THEIR LOFTY PLACE AND PRICE MAINLY BECAUSE THEY WERE RARELY ORDERED AND IT MADE SENSE FOR THE BARTENDER TO KEEP BEST SELLERS CLOSE AT HAND. THINGS HAVE CHANGED AS MORE AND MORE PATRONS ORDER THESE HIGHLY VISIBLE, PREMIUM PRODUCTS WITH APLOMB.

It's said that in spring a young man's fancy turns to love, which likely leads to summer romance. But as the weather warms, spirit lovers' fancies lean to white spirits like gin, vodka, tequila and mezcal, rum and recently, white whisky.

Often when ordering drinks in restaurants and bars, these imbibers ask for their chosen spirit by name. They request specific brands like Belvedere, Grey Goose, Crystal Head or Schramm instead of vodka, which would summon generic house vodka, whatever was in the well. If gin's their thing, they may call for Hendrick's, Tanqueray Ten or Pink 47.

In most cases, they're choosing "top shelf" spirits – premium or luxury liquors – that include high-quality, limited production and small batch artisanal spirits. These are found on the top shelf of back bars. Well spirits are in bartenders' speed racks and on the back bar at counter level. Just above are popular brands of spirits. Highest are the "top shelf" bottles.

Top shelf bottles earned their lofty place and price mainly because they were rarely ordered and it made sense for the bartender to keep best sellers close at hand. Things have changed as more and more patrons order these highly visible, premium products with aplomb.

Their popularity is due to several things. They are prestigious and feed into the current trend of drinking less but better and new luxury products continue to come to market.

Over the last few years, there's been an uptick in top shelf tequilas like Don Julio, Patrón and Tavi blancos, silvers and platinums. Once upon a time, a blanco tequila was one that saw no age and was bottled immediately. The high-quality blancos we see today have been carefully crafted from the best agaves, and are made in small batches. Mezcal too is

surging. No longer is it the rough, worm-in-the-bottle spirit. Today's top shelf mezcals are on par with the best tequilas, which are actually a form of mezcal. Mezcal is a generic term for any spirit distilled from the agave plant; those from a specific type of agave and made in Jalisco or four other states can be called tequila. Both liquors can be enjoyed sipped chilled and good tequila soars in a top shelf margarita.

South American spirits have found their way into drinkers' glasses. Brazil's cachaça made from distilled fresh sugarcane juice, is the heart of Brazil's national drink, the Caipirinha – a perfect warm weather thirst quencher – where the spirit is muddled with sugar and limes. Pisco (both Peru and Chile lay claim to its origins), made from grape brandy, is the main ingredient in a refreshing Pisco Sour cocktail.

White rum's most famous aficionado, Ernest Hemmingway, elevated the popularity of the daiquiri and the mojito while living in Cuba. Both are rum-based, muddled drinks that use limes; the mojito adds mint leaves.

White whisky is a relative newcomer and White Owl Whisky makes two: a straight-up white whisky and a spiced white whisky. At its release, this Canadian whisky was allegedly the first oak-aged white whisky ever made. This sipping whisky can also add depth to cocktails.

Another luxury spirit that's taken bartenders and their customers by storm is artisanal St. Germain Elderflower Liqueur. Its charming backstory reveals that the wild blossoms are handpicked in the spring then rushed by the French pickers on bicycles to "a collection depot." It's used widely in cocktails and delivers a citrusy, floral lift.

Grappa has been finding favour in bars and restaurants,

**NEW**

# TASTING IS BELIEVING



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## Top Shelf White Spirits

especially those with an Italian focus. Fine examples of these grape-based Italian brandies include those from distinguished grappa producers Alexander, Nonino, Beniamino, Jacopo Poli and Villa Zarrì. All are miles above the simpler, more everyday examples and have earned their elevated status.

The hands-down, “clear” favourites among top shelf white spirits are the perennially popular gin and vodka. These are almost always requested by brand name. Hendrick’s, Beefeater 24 and Tanqueray No. 10 are among the top called for but locally made Victoria Spirits Gin and Bruichladdich’s intriguing The Botanist Islay Dry Gin are challenging them.

In the vodka realm, Grey Goose, Ketel One, Belvedere and Absolut Elyx – all top shelf hits – have been joined by homegrown Crystal Head, Schramm Organic, Urban Distillers Spirit Bear, X Four and Yukon Winter Vodka made with Yukon Gold potatoes.

These top shelf spirits are ideal when served neat or on ice. The gins and vodkas soar in martinis, or with tonic or soda. Any of them can be used in drinks where their flavour shines, and in cocktails where the spirit does the heavy lifting. As bartenders like to say, “a cocktail is only as good as its worst ingredient.”

As premium spirits continue to flourish, the top shelf is happily becoming more crowded.



### WHITE OWL WHISKY

Canada **\$39.99** 122317  
This much-awarded, crystal clear Alberta rye whisky is made from a blend of 10-year-old wheat whiskies and younger rye whiskies. Triple charcoal-filtered and oak-aged, it’s smooth, mellow and slightly sweet with butterscotch, citrus and spice notes. It is a great sipping whisky or use in cocktails in place of rum or vodka.



### BRUICHLADDICH THE BOTANIST ISLAY DRY GIN

Scotland **\$57.99** 130500 700 ml  
Of the 31 aromatics used in this distinctive gin, nine are classics and 22 are wild, Islay native botanicals like bog myrtle leaves and tansy. This small-batch gin is a first for Islay, best known for its scotch whiskies. The nose is floral and fresh, while the palate has hints of juniper, spice and citrus.



### ABSOLUT ELYX

Sweden **\$49.99** 837542  
Absolut’s latest entry into the luxury vodka world is a premium single-batch, handcrafted vodka made from winter wheat and naturally filtered water. Elyx is fresh, elegant and silky with aromas of sweet grain followed by spice, vanilla and sweet fruit on the creamy palate. Drink neat, on ice or in a vodka martini.



### JARAL DE BERRIO MEZCAL

Mexico **\$54.99** 842609  
This mezcal made from 100 percent agave shows herbaceous, vegetal, smoky and peppery aromatics. It is slightly sweet and tinged with citrus, spice and smoke notes. It has a creamy mouth feel and a sweet, mellow and peppery finish. It is delicious neat, in margaritas or with spicy cuisine.



### TAVI PLATINUM SILVER TEQUILA

Mexico **\$108.00** 203729  
This double-distilled, ultra smooth tequila is handcrafted in Jalisco from pure blue agave juice using small batch distillation and has no added sugar. It’s a velvety, sipping blanco tequila, sweet and lightly smoky on the nose, fresh and soft with vanilla and nutty notes on the finish.



### ST. GERMAIN ELDERFLOWER LIQUEUR

France **\$59.99** 874107  
This all-natural artisanal liqueur captivates with good looks and taste. Made from fresh, handpicked elderflowers, it has lovely aromas of elderflower, peach, lychee and lemon with delicate elderflower, passion fruit and grapefruit on the palate. St. Germain is an aromatic addition to cocktails.





# THE SCOOP ON STEMWARE



EVER SINCE RIEDEL STARTED RUNNING WINE GLASS TASTINGS WORLDWIDE ABOUT 45 YEARS AGO, A QUIET REVOLUTION HAS BEEN GAINING GROUND. IT'S NOW ACCEPTED THAT DIFFERENT GLASSES DRAMATICALLY AFFECT THE TASTE, AROMA AND EXPERIENCE OF A WINE.

Size and shape matters, face it. And the subject is now openly discussed, even in polite company. We're talking about wine glasses of course.

Ever since Riedel started running wine glass tastings worldwide about 45 years ago, a quiet revolution has been gaining ground. It's now accepted that different glasses dramatically affect the taste, aroma and experience of a wine. In short, it's no longer all about what you serve, but also how you serve it.

"We at Riedel believe each grape varietal deserves its own glass," says Elizabeth Arout, marketing and public relations manager for Riedel USA.

That may be true, but what wine drinker has unlimited shelf space and budget to put that belief into practice?

Besides, it's not just about matching grape variety to glass, but glass quality to occasion as well. For instance, nine Chardonnay-suitable glasses appear on Riedel's Canadian website, ranging from mouth-blown to tumbler style. What's a wine drinker to do?

It makes most sense to consider what you like to drink most and your lifestyle. If you love Pinot Noir and don't host a lot of fancy dinner parties, machine-made Pinot Noir – or Burgundy – stems would be a no-brainer.

"I always suggest that people need two glasses – a Burgundy shape and a Bordeaux shape," says Lloyd Thistle, president of Fortessa Canada, which imports and distributes Schott Zwiesel glassware, another leading maker of fine stemware.

The Burgundy shape would work for lighter reds as well as whites. But some bigger reds aren't going to show as well

in these glasses, which is where the Bordeaux glass fits in.

"In all honesty, the biggest mistake people make is buying a huge bowl, which can enhance some wines, but often doesn't fit in the dishwasher or cupboard – a situation that can potentially lead to breakage," says Thistle. "Wine glass purchases should be practical decisions, not just visual ones."

Perhaps the most practical glasses of all are stemless. One popular series is the Riedel O, which are stackable tumblers that actually are made to "weeble wobble" rather than fall over if they're knocked. They're well-suited to casual quaffing. And, given the bowl's shape and size enhances the drink, with stem being more of an aesthetic consideration, stemless presents no great loss. Of course, stems may keep your hand from warming the wine; but if that's a worry, set the glass down between sips.

That said, for most wine drinkers, there will always be an occasion to trot out the better bottles, appropriately complemented by bona fide stemware. Stems, after all, put the wine on display, showcasing its colour and clarity without the hand impeding the view.

On that note, no wine shows better, appearance-wise, than sparkling wine. Although stems offer the best view for bubbly, the jury is out as to whether the still wine glass or flute works best.

The cellar master for Dom Perignon Champagne uses Riedel's Vinum XL Pinot Noir stem to taste his vintage rosé wines, which of course includes a goodly portion of that variety in the blend.

Other tasters, including Mr. Thistle, prefer the flute for all sparkling wines, because the design is made to prolong

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## The Scoop on Stemware

and enhance the effervescence.

Flutes work nicely for Canadian icewine too. In fact, the “sweet wine” and “champagne” glasses by Zalto – another high-end glass manufacturer – look almost identical in shape and size, with a narrow diamond-shaped bowl atop a slim stem. Quite modern yet elegant and, of course, designed to enhance the experience.

Regardless of which wine glasses you prefer, they will probably remain the most expensive and delicate glassware you own. But there are ways to protect your investment.

Sure, cats and kids knock them over from time to time, but in truth, adults are probably most frequently at fault. Fact is, the most breakage actually happens during washing and polishing.

“Most people stick their hand or a cloth in the bowl, grab the stem or foot of the glass, and torque it. This can snap the glass at its weakest point – where the stem meets the bowl – or it can exert too much force on the inside of the bowl and break it,” says Thistle.

He advises investing in a glass brush, available from restaurant supply companies, to clean the glasses. He also suggests polishing stemware with a lint-free cloth that’s large enough to drape over one hand to hold the bowl, while the other hand uses the excess to polish it.

No matter which glasses you choose, treat them with respect and always wash and polish your stems the morning after.



### MUMM CORDON ROUGE BRUT CHAMPAGNE

France **\$64.99** 308056  
This blend of 45 percent Pinot Noir, 30 percent Chardonnay and 25 percent Pinot Meunier creates a powerful, yet elegant champagne. Stone fruit and cooked Granny Smith apple, dry biscuity notes and toasted almond are the hallmarks of this consistently delicious sparkling wine.



### HESS SELECT CABERNET SAUVIGNON

USA **\$22.99** 335794  
Made with 85 percent Cabernet Sauvignon, 8 percent Syrah and 7 percent Merlot, this wine is quite a sophisticated pour for the money. A sheer gloss of vanilla and spice gives a certain polish to the concentrated stewed berry flavours and aromas. This full-bodied red is lovely, smooth and full of fruit.



### MISSION HILL RESERVE RIESLING ICEWINE

BC VQA **\$59.99** 240127 375 ml  
Marmalade and fresh citrus thrills glide across the palate. Bright acidity, pristine fruit and budding complexity make this wine a very compelling “sweetie” that will develop well in bottle.



### PENFOLDS KOONUNGA HILL SHIRAZ CABERNET

Australia **\$16.99** 285544  
Crushed velvet depth defines the texture of this cassis-scented, persistent and generously fruited wine. Flavours of mint, damp herbs and oak round out the palate. This wine is great with steak or lamb.



### RAVENSWOOD VINTNERS BLEND ZINFANDEL

USA **\$17.99** 359257  
The Vintners Blend has a somewhat smoky and savoury character at the core of chocolate, peppery spices and blackberry aromas. In the mouth, the entry is smooth and then it picks up some texture mid-palate. The finish is long and trails berry and mocha flavours. Pair with hearty mole chili.



### NEW HARBOR SAUVIGNON BLANC

New Zealand **\$13.99** 822585  
This crisp white is a thrilling aperitif or cocktail alternative. A quick zip of racy fruit - grapefruit and gooseberry-threaded with delicate herbaceous notes round out the palate. Well-balanced, silky and saturated with fruit flavour; it will be a nice pour with crab cakes.

# GARBANZO BONANZA



BRAISED CHICKPEA  
AND COCONUT CURRY

As the trend of eating healthier and more nutritious foods continues, the awareness of pulses, the dried seed of legumes including lentils, kidney beans, dried peas and garbanzo beans (or chickpeas), has never been higher. One of the oldest beans ever cultivated, the popular garbanzo is used in a huge variety of dishes – salads, dips (including hummus of course) and stews. Dried and milled, the chickpea’s high protein flour is also used globally to make everything from batters to delicate flatbreads. Here we use the simple garbanzo bean in a bonanza of recipes from all over the world. Choose any one and reap the health benefits!



PROVENÇALE-STYLE SOCCA PIZZAS

PAIRS WITH PROVENÇALE-STYLE SOCCA PIZZAS



**LA FIOLE CÔTES DU RHÔNE**  
France **\$18.99** 194498

This easy-drinking red blend is light and fruity on the nose, with cherry, raspberry, earth and barnyard aromas and a pleasing spiciness. It has vibrant acidity on the palate, with slightly sour red fruit and spice notes and a rustic quality that suits Mediterranean cuisine.



**RED ROOSTER PINOT GRIS**  
BC VQA **\$17.99** 533174

Red Rooster’s Pinot Gris shows classic aromas of melon, pear, apple, yellow plum and a hint of spice. It’s a medium-bodied wine showing flavours of juicy tangerine, tropical fruit and ripe melon. The mouth feel is rich and the finish is long and redolent of spiced fruit. It’s a “fruit salad in a glass!”



MINTED FALAFELS WITH TAHINI SAUCE

PAIRS WITH MINTED FALAFELS  
WITH TAHINI SAUCE



**QUINTAY CLAVA  
SAUVIGNON BLANC**

Chile **\$13.99** 386383

Crisp and juicy, this white is pale lemon in colour with aromas of lemon, fresh herbs and some savoury lees notes. The palate is intense, crisp in acidity, with lots of lemon-lime zest, mineral notes, tropical fruits and herbal tones that last on a long finish.



**BLACK SAGE VINEYARD  
CABERNET SAUVIGNON**

BC VQA **\$23.99** 593095

New and full-bodied, this red was made using small lot fermentation and aged in French and American oak for more than 12 months. It displays black cherry and currant flavours, enhanced by hints of eucalyptus, mint and cedar on the finish.

Garbanzo Bonanza

PAIRS WITH BRAISED CHICKPEA AND COCONUT CURRY



**SEE YA LATER RANCH  
GEWÜRZTRAMINER**  
BC VQA **\$15.49** 868067  
An elegant blend of 90 percent Gewürztraminer, five percent Schönberger and five percent Ehrenfelser. This aromatic white displays aromas of lychee, rose petals, hints of pink grapefruit and spice. In the mouth, it bursts with fresh flavours of lychee and ripe melon to match its crisp acidity and off-dry finish.



MOROCCAN CHICKPEA, ISRAELI COUS COUS AND BUTTERNUT SQUASH TAGINE



**STONELEIGH  
MARLBOROUGH  
CHARDONNAY**  
New Zealand **\$15.99** 288795  
Stoneleigh Marlborough Chardonnay is a medium straw yellow colour and has spicy oak aromas opening to peach and floral perfumes. It's generous on the palate with a creamy texture and a long, cleansing citrus finish.



PAIRS WITH MOROCCAN CHICKPEA, ISRAELI COUS COUS AND BUTTERNUT SQUASH TAGINE



**GRAFFIGNA CENTENARIO  
PINOT GRIGIO**  
Argentina **\$12.99** 915918  
This fresh, crisp wine has a light yellow colour and delicate greenish hues. Its subtle floral aromas include notes of jasmine and hints of white fruits such as peaches and apricot. Enjoy as an aperitif or serve with white fish, seafood and Asian cuisine.



**TIBANELI KINDZMARALI**  
Georgia **\$17.00** 670539  
The Saperavi grape is indigenous to Georgia in Eastern Europe, the "cradle of wine." It makes a wine with distinctive regional character, featuring a pleasant bouquet of red wild berries and sour cherry. The high acidity is balanced by a pleasant amount of residual sugar. Ideal with Mediterranean fare.





# WINES TO BANISH WINTER

**W**ith the weather brightening and the sun's warmth seeping into every corner of our lives, it's time to cellar winter's rich, lush, bold wines and to save fine champagnes for celebratory occasions such as weddings and boat launches. Right now, it's time to perk up our glasses with wines that are flirt-worthy, fresh, fruity and bright; wines that will banish winter with the pop of a cork, or twist of the wrist.

Spring is a time of renewal: days are longer and sunnier and flowers are budding and blooming. Fresh produce is coming to market and shellfish the likes of spot prawns, Dungeness crab, mussels, clams and oysters are in abundance.

## **SPARKLERS**

There's no better way to chase away dark, wet days and chilly nights than with a splash of sparkling wine. Sparklers are light and pleasing both



THERE'S NO BETTER WAY TO CHASE AWAY DARK, WET DAYS AND CHILLY NIGHTS THAN WITH A SPLASH OF SPARKLING WINE. SPARKLERS ARE LIGHT AND PLEASING BOTH IN STYLE AND TASTE AND ARE EASY ON THE WALLET.

in style and taste and are easy on the wallet. Almost every wine-producing nation makes sparkling wines. Look for crémant from France, Spanish cava, prosecco from Italy, sekt from Germany and South Africa's cap classique. Portugal, Australia, New Zealand, Chile and Argentina produce a raft of styles ranging from flirty and fun to sublime.

Keeping the bubbles local and close to home is a perfect kick-off to spring. BC has plenty to choose from, including the perennially popular Steller's Jay, Grey Monk Odyssey, See Ya Later Ranch SYL Brut and Summerhill Cipes Brut, to name a few. California slides in with worthy selections from Gloria Ferrer, Mumm Napa, Schramsberg and Chandon. Once homegrown selections are covered, explore the rest of the globe's sparklers.

### CRISP WHITES

Next up are crisp white wines, hands down the go-to seasonal sipping stars. They're light, bright and laced with generous acidity, vibrant come-hither fruit and often, traces of minerals. Few have been touched by oak and most are made in stainless steel tanks and increasingly, concrete "eggs." Happily, most are screw capped, ensuring the wines are at their freshest best – as the winemaker intended them – and need

but a swift crack before being poured into waiting glasses.

One of the most popular spring whites is Sauvignon Blanc, and there is a style to please everyone. Some are dry, grassy, herbaceous and crisp, while others brim with citrus, vanilla, melon and tropical fruit flavours. They're made in North and South America, several European countries, Australia and play a starring role in New Zealand's wine industry.

There are plenty of other whites to spark up your wine glass that are worth exploring. Revisit old favourites or try something new. (The descriptors are typical for the grape varieties. To see what's available and where, visit [www.bcliquorstores.com](http://www.bcliquorstores.com) and type the name of the grape in the "search for" box.)

- **Albariño** (Spain); aromatic and peachy
- **Chenin Blanc** (BC, France, South Africa): off-dry, floral and honeyed with refreshing acidity
- **Falanghina** (Italy): light, tangy and crisp with orange-peel, honey and lime
- **Picpoul de Pinet** (France): lemony and crisp
- **Pinot Blanc** (BC, France, USA, New Zealand); flinty

with peach, citrus and vanilla

- **Pinot Gris** (BC, France, New Zealand, USA, Argentina): fragrant with floral, spice and tropical fruit
- **Pinot Grigio** (made in most wine producing countries): dry, crisp, light and vibrant with lemon, pear and melon
- **Torrontés** (Argentina): highly aromatic and juicy with pear and gooseberry
- **Vermentino** (Italy, France): lively and fresh with apples, flowers, citrus, herbs and tropical fruit
- **Vinho Verde** (Portugal): crisp and bracing with tropical fruit and flowers
- **Viognier** (BC, USA, Australia, South Africa, Chile, Israel, France, India): vibrant peaches, nectarines and blossoms
- **Unoaked Chardonnay** (France, BC, USA): citrus and stone fruit

### ROSÉS

Rosés are especially flirty. They're pretty in pink, salmon and rosy hues and burst with vibrant, refreshing, ripe strawberry and cherry flavours, available in still or sparkling styles and are wickedly food-friendly. They're made from red grapes including Pinot



# Cariboo

**BREWING**



A portion of all profits goes to reforestation projects wherever Cariboo Brewing products are sold.

## Wines To Banish Winter

Noir, Cabernet Franc, Grenache, Syrah, Merlot, Tempranillo. Rosés from France and BC are plentiful, inexpensive and downright delicious. You'll also find many to choose from other wine producing countries, including Spain, Portugal, Italy, USA, Argentina and Chile. Keep a bottle or two in the fridge for impromptu patio sipping.

### LIGHT REDS

It's not time to shut red wines out entirely. There are plenty of lighter<sup>1</sup> reds, low in tannins, to enjoy with and without food. Do chill them slightly. Wines to look for – these are made in many countries and are widely available – include:

- **Gamay:** light, fresh, fruity and earthy
- **Pinot Noir:** light to medium-bodied, cherries, raspberries and currants
- **Cabernet Franc:** light to medium-bodied, pepper, violets, raspberries and cassis
- **Sangiovese:** medium intensity, high acidity, fresh and fruity
- **Valpolicella:** light, bright and fragrant
- **Grenache** (Garnacha in Spain): soft and spicy with red berries

Not only are these wines terrific springtime sippers, their generous acidity makes them ideal aperitifs. They whet the appetite for everything from antipasti, salads and shellfish to grilled fish, chicken and pork. Dine outdoors and you'll maximize the pleasure of the pairings and the season.

<sup>1</sup> Tip: A quick way to find a lighter-bodied wine is to check the label for one that is 12.5 percent or less in alcohol.



### GEORGES DUBOEUF BEAUJOLAIS

France **\$15.50** 212480  
Serve this easy-drinking Gamay slightly chilled to maximize aromas of bright cherries and strawberries, more bright fruit in the mouth with licks of minerality, well-balanced acidity and soft tannins followed by a light, dry finish. Pair it with grilled chicken or pork, pasta, fish and mild cheeses.



### FRESITA SPARKLING WINE INFUSED WITH REAL STRAWBERRIES

Chile **\$14.99** 299404  
Fresita is made by infusing sparkling wine made from Chardonnay, Sauvignon Blanc and Muscatel grapes with organic Patagonian strawberries. Spring in a glass, this deep crimson bubble is redolent of ripe strawberries. Enjoy on its own or with appetizers, spicy dishes and fruity desserts.



### MOMMESSIN CHÂTEAU DE PIERREUX BROUILLY

France **\$17.99** 161117  
From the village of Brouilly in Burgundy, this Gamay is light-bodied with bright juicy berries, cherries and plums and subtle notes of clove, chalk, dark chocolate and black pepper. Silky smooth, complex and balanced, it over delivers for the price.



### CHAT-EN-OEUF PAYS D'OC ROSÉ

France **\$12.99** 823229  
There's a lot to like about this cheeky rosé from the Languedoc-Roussillon region of southern France. The name of this wine is a play on the Châteauneuf-du-Pape region. It's cheery, bright and dry, with floral, red berry and white pepper notes and tastes of ripe berries, herbs and sweet spices. Enjoy with crab cakes, mussels and tuna tataki.



### RED ROOSTER PINOT BLANC

BC VQA **\$16.99** 103044  
This homegrown Pinot Blanc tempts with aromas of ripe apples, pears and peaches with hints of citrus and flavours of apples, melon and pineapple chased with minerals and grapefruit on the finish. Bright, fresh and lively, it's a sure thing with crab cakes, salmon, spot prawns or grilled chicken.



### TOMMASI LE ROSSE PINOT GRIGIO

Italy **\$19.99** 326488  
An elegant Pinot Grigio from a single vineyard in the Valpolicella Classico region, Le Rosse is bright, crisp, spicy and round with aromas of almonds, green apples and honey. The supple mouthful of spice, honeydew, apples, citrus and minerals finishes crisp with hints of grapefruit. Savour it with tomato-based pastas.

# EXPAND YOUR WINE HORIZONS



VARIETY IS THE SPICE OF LIFE, AND TRYING A VARIETY OF WINES WILL CERTAINLY SPICE UP THE CELLAR. THE GREAT THING IS, IT'S ACTUALLY QUITE EASY TO EXPAND YOUR WINE HORIZONS.

Quick question, how many different grapes are used to make wine? According to the recently released, amazingly comprehensive book *Wine Grapes*<sup>1</sup>, there are 1,368 different types of vine varieties being grown around the world. (As an aside, this is the most complete cultivar compendium ever published and will make an armchair ampelographer<sup>2</sup> out of every wine aficionado.)

Next question, how many of these grapes regularly find their way into most people's wineglass? Is it five, 10...possibly 20? This is not meant to be a grape inquisition, rather it's the opposite; it shows that, when it comes to wine, the grape possibilities are, while perhaps not limitless, seriously impressive!

Of course it's easy to get into a wine routine. Get to know and enjoy a few wines and it becomes very convenient to return to the same bottle. But remember, variety is the spice of life, and trying a variety of wines will certainly spice up the cellar. The great thing is, it's actually quite easy to expand your wine horizons.

Take Malbec, for example. Only a few short years ago, Malbec fermented in relative obscurity. Now it is the darling of dinner parties and the range of Malbec wines available is quite diverse. It's easy to appreciate why. Malbec is typically bold, rich and full of flavour. But it's not the only red grape from South America making a name for itself. If you like muscular Malbec, it's worth trying Tannat, which is arguably gutsier and even more bombastic. Originally from southwest France, Tannat found a new home across the Atlantic Ocean, particularly in Uruguay but also Argentina. Naturally higher in tannins, Tannat is

often blended with other grapes and tends to get a leisurely soak in oak before bottling in order to mellow out.

Like Pinot Gris? Then give Chenin Blanc a swirl. Equally approachable and just as food-friendly, Chenin is truly an all-season white, ready to both warm the soul with fondue in winter and cool the heels while sipped al fresco come summer. Historically associated with both the dry and sweet whites of France's Loire Valley, today Chenin Blanc is planted around the globe. South Africa especially takes pride in its extensive plantings of old vine Chenin Blanc.

You can even broaden your wine perspective by revisiting Chardonnay. Reacquaint yourself with the grape by sipping Chablis, the un-Chardonnay Chardonnay that has potential to convert even the staunchest critics. The Chardonnays produced from this northernmost region of Burgundy in France are the wine equivalent of a tailored shirt compared to the billowing, off-the-rack (and often overly oaky) mischaracterizations of Chardonnay widely available.

Stuck on Merlot and its easygoing ways? Consider swapping in rosé, which is just as fruity and versatile, not to mention simply stunning to look at. Most dry rosé (or *rosado* if you're standing in the Spanish wine section) offers the robustness of a red along with the freshness of a white, making them just right for a multitude of pairing duties. And, if your meal leans towards spicy or smoky, there's no harm in pouring a pink wine with some residual sugars to provide counterbalance. Sweeter pink wines too often get maligned as simple, but since when does wine have to be relegated to seriousness?

Serious types are likely still looking for the perfect Pinot Noir and, while there's no harm in this quest, don't forget the other captivating reds that thrive in cooler climes. Valpolicella Classico is but one example and the engaging

<sup>1</sup> *Wine Grapes* by Jancis Robinson

<sup>2</sup> Ampelography is the field of botany concerned with the identification and classification of grapevines.

The Original  
**TWISTED TEA**<sup>®</sup>  
Hard Iced Tea  
**ORIGINAL**



The Hard Iced Tea  
that tastes like  
**REAL Iced Tea**

Since 2001, our Tea brewmasters (yes, their job is as cool as it sounds) have been committed to brewing a hard iced tea that not only tastes like real iced tea but also delivers an incredibly smooth and refreshing drinking experience.

Twisted Tea is a real iced tea made from a blend of select teas, real lemon and malted barley.

**BE A LITTLE TWISTED**

MUST BE LEGAL DRINKING AGE. PLEASE ENJOY RESPONSIBLY.

## EXPANDING SUGGESTIONS

Like...	Try...
Pinot Gris	Chenin Blanc
Sauvignon Blanc	Sparkling Wine
Chardonnay	alt-Chardonnay
Malbec	Tannat
Pinot Noir	Valpolicella Classico
Merlot	Rosé

Corvina, Molinara and Rondinella-based blends from Italy's northeastern province of fair Verona can unleash anyone's inner Romeo or Juliet. Typically fresh and light- to medium-bodied, these are team-playing reds made for sipping with food that offer a pleasant departure from the over-extracted or overtly fruit-forward.

Of course, the easiest way to perk up your wine perspective is to crack open a bottle of bubbly – outside of normal celebratory protocol. A great substitute for any patio sipper, not to mention an overlooked food-pairing partner, sparkling wine should be a top-of-mind option for every wine enthusiast.

Which brings us back to square one. There's a world of wine out there waiting and, while there's nothing wrong with opting for the tried-and-true, you'll never learn about new favourite wines until you get tasting.



### THE WILD OLIVE CHENIN BLANC

South Africa **\$12.99** 205922  
This is an old vines Chenin Blanc capable of pleasing a crowd, The Wild Olive is fresh and fun with waxed lemon and apple aromas leading to a short, fruity finish.



### WILLIAM FEVRE CHAMPS ROYAUX CHABLIS

France **\$28.99** 25270  
"I can't believe it's Chardonnay!" your friends will exclaim as they sip on this elegant white that exudes citrus, green apple and mineral nuances. It also displays crispness and great overall balance.



### ANNA SPINATO PROSECCO

Italy **\$15.00** 374769  
Here's an everyday sparkler perfect for perking up your wine perspective. Lively and fruity, this prosecco produced from organically-grown grapes goes great with appetizers, fish and chips and even brunch-time egg Bennies.



### BOLLA VALPOLICELLA CLASSICO

Italy **\$14.99** 16840  
From the foothills surrounding romantic Verona in northeastern Italy, this classic blend of Corvina, Corvinone and Rondinella grapes wafts dusty cherry and oak in a lean, lip-smacking style capable of unleashing your inner Romeo or Juliet.



### OLIVARES JUMILLA ROSADO

Spain **\$12.99** 803841  
Spanish rosado, or rosé, is a multi-tasking wine. It's just as at home served solo on the patio as it is sipped alongside a mixed grill. Olivares brings Monastrell and Syrah grapes together in a bold, cheerful pink wine redolent of strawberry and herbs.



### LAS MORAS RESERVE TANNAT

Argentina **\$13.99** 104018  
"Oak aged for 16 months to tame its character," explains the back label – which pretty much says it all, as ripe, sweet cassis fruit is balanced by vanilla, toasty oak and evident tannins. Move over Malbec, there's another muscular Argentine red in town.



## ASK AN **EXPERT** 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 [rhyspender.com](http://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.

**Q** Aerators were a big trend this past Christmas. I now own one and don't know how to use it. Does it do the same thing as decanting? I hear that some wines taste better after aerating and decanting and some do not. When should you use an aerator or decanter? Do you have a rule about when these methods should and should not be used?

**A** The question of aeration of wines and how effective it is at changing a wine's taste is one of hot debate in the wine world. There are many different products out there that claim to speed up the time-honoured process of aging wine, making it ready to drink within minutes rather than years. This is certainly an attractive proposition when the alternative is many years of patience, storing wine in ideal conditions while trying to avoid the temptation to pop the cork and drink the stuff. How effective all these devices are though is questionable.

Some of the best wines of the world can certainly benefit from months, years or even decades of bottle aging. Elements of a wine, such as tannins and flavours, can change over a period of years as the wine slowly develops when cellared in the correct,

cool and undisturbed conditions. Tannins in red wines soften and flavours in all wines can increase in complexity, which most would agree are favourable developments. Eventually though, a wine peaks and any further aging serves only to reveal just the bare bones of what is underlying any wine - acidity and alcohol. Some wines will peak within a year, whereas others will take decades to progress through their lifecycle.

The majority of wines are designed to be drunk young, ready to go right off the shelf. Typically, if you are buying more expensive wines, these are often made in the more traditional styles and are usually the candidates for changing positively with age and the slow process of oxidation. It is these wines that stand to benefit from devices such as decanters or aerators. The theory behind decanting and aeration for young wines is that the exposure to oxygen will change the taste. We even do this with the well-practiced motion of swirling a wine in the glass. All wines are susceptible to change with exposure to oxidation, but some will change much faster than others. You may have noticed, just by opening a bottle of wine and tasting it over a number of days, that some wines become very flat, losing their fruity aromas and flavours within mere hours, whereas others still



AS A GENERAL RULE, WINES THAT ARE MORE CONCENTRATED AND CLOSED (SEEMINGLY CONCENTRATED YET NOT REVEALING MUCH AROMA OR FLAVOUR) WILL BENEFIT THE MOST FROM AERATION. THE KICK OF OXYGEN THEY GET MAY RELEASE AROMA COMPOUNDS THAT WOULD HAVE TAKEN YEARS OF CELLARING TO EXPERIENCE.

drink beautifully for several days. Each wine will react differently to the effects of oxygen. Because of this, it is hard to determine which specific wines are suited to decanting and aeration.

As a general rule, wines that are more concentrated and closed (seemingly concentrated yet not revealing much aroma or flavour) will benefit the most from aeration. The kick of oxygen they get may release aroma compounds that would have taken years of cellaring to experience. Big red wines make up the majority of wines that fall into this category. Through personal experience, some aeration of young, concentrated and tannic red wines will make them smell more intense and aromatic and taste smoother and softer. Some oxygen exposure, as in swirling a wine in the glass, seems to help enhance the aromas of practically any wine. With older wines there is more risk. Having already been exposed to slow oxidation for their entire life, aged wines are likely to be much more fickle. Decanting of older wines is usually just to remove sediment carefully rather than to add oxygen.

Scientifically though, the process of aeration is hotly contested. Scientific studies with professional tasters cannot discern any noticeable differences between aerated and non-aerated wines. In very unscientific home tests, some people notice a difference, but not consistently. Scientists would point out that this means there isn't really a difference at all. What science does prove is that aeration of wine can help disperse negative aromas of hydrogen-sulphide (rotten egg gas) and sulphur dioxide, aromas that you would hope were not prominent in any wine in the first place. We also know that oxygen, as well as things like temperature, affect the amount of each type of volatile aroma compound that is

released at any time. So, aeration is likely just one variable of many that affects how a wine smells and tastes. This is also possibly why science cannot explain a difference; there are simply too many variables to pinpoint just one as the architect of change.

In any case, any effect that oxygen might have in such a short time period will be subtle and there will be no miracles for lesser quality wines. Where these products do benefit wine is that they make people pay more attention to the wine they are tasting and this may cause them to respect it more in the process. The aerators, crystals, decanters, magnets and aerating glasses all make claims that are based on potential science rather than proven science. Every wine is unique and will react differently to oxygen. Some may benefit and some definitely won't. Only trial and error will tell.

Thanks to our knowledgeable readers for this issue's interesting questions about the world of wine. If you have a question you'd like an expert response to, simply send an email to:

**[taste.magazine@bcliquorstores.com](mailto:taste.magazine@bcliquorstores.com)**

Watch for answers in upcoming issues of TASTE!

# VERY SPECIAL EVENTS

Join us for this fantastic selection of wine, cocktail and beer tasting events. All events listed below are at the 39<sup>th</sup> & Cambie Signature BC Liquor Store Tasting Room (5555 Cambie Street, Vancouver) unless otherwise noted. **Times and dates are accurate as of press time.** For updates and last-minute additions, please visit [www.bcliquorstores.com/event](http://www.bcliquorstores.com/event). To receive monthly updates and exclusive special announcements send an email to [events@bcliquorstores.com](mailto:events@bcliquorstores.com).

## MARCH

FRIDAY, MARCH 8 | 3:00 – 7:00 P.M.  
COLLINGWOOD BC LIQUOR STORE

SATURDAY, MARCH 9 | 2:00 – 6:00 P.M.  
LANGLEY SIGNATURE BC LIQUOR STORE

FRIDAY, MARCH 15 | 3:00 – 7:00 P.M.  
FLEETWOOD SIGNATURE BC LIQUOR STORE

FRIDAY, MARCH 15 | 3:00 – 7:00 P.M.  
WESTVIEW BC LIQUOR STORE

SATURDAY, MARCH 16 | 2:00 – 6:00 P.M.  
WESTWOOD SIGNATURE BC LIQUOR STORE

FRIDAY, MARCH 22 | 3:00 – 7:00 P.M.  
PENINSULA VILLAGE BC LIQUOR STORE

FRIDAY, MARCH 22 | 3:00 – 7:00 P.M.  
NORDEL CROSSING SIGNATURE BC LIQUOR STORE

SATURDAY, MARCH 23 | 2:00 – 6:00 P.M.  
KELOWNA ORCHARD PARK SIGNATURE BC LIQUOR STORE

### CORONA AUTÉNTICO LA VIDA MAS FINA

LIVE MAS FINA! Delight and surprise your senses with a Corona Extra SNOW CONE, to cool you after tasting the perfectly paired authentic Mexican dishes at 39<sup>th</sup> & Cambie. Be there early as samples and the bonus gift with purchase will go quickly. Also please check your favourite Signature BC Liquor Store – as 9 “extraordinary” events will be held at other locations.



### THURSDAY, MARCH 7 | 6:00 – 8:00 P.M. DISCOVER CALIFORNIA – WINE SEMINAR

Join Housewine's Michaela Morris and Michelle Bouffard for a guided tasting of California's best kept secrets! Learn about a variety of wines paired with gourmet cheeses and charcuterie. Tickets are \$15. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

SUNDAY, MARCH 10 | 2:00 – 5:00 P.M.  
NORTHGATE SIGNATURE BC LIQUOR STORE

THURSDAY, MARCH 14 | 4:00 – 7:00 P.M. | ALBERNI & BUTE  
SIGNATURE BC LIQUOR STORE

SATURDAY, MARCH 16 | 2:00 – 5:00 P.M.  
39<sup>TH</sup> & CAMBIE SIGNATURE BC LIQUOR STORE

SUNDAY, MARCH 17 | 1:00 – 4:00 P.M.  
HIGHGATE SIGNATURE BC LIQUOR STORE

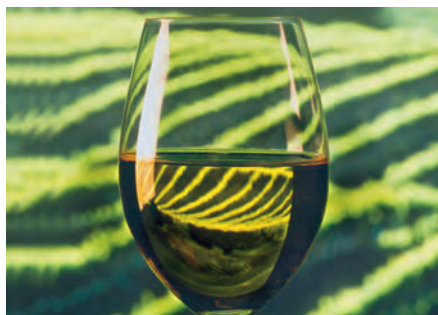
### TRIPLE DISTILLED, TWICE AS SMOOTH, ONE GREAT TASTE

Join Jameson Brand Ambassador, Donn O'Lochlainn for an educational tasting of Jameson Irish Whiskey with complimentary appetizers.

WEDNESDAY, MARCH 13 | 9:30 A.M.

### THE UNVEILING OF THE DALMORE CONSTELLATION COLLECTION

Visit the 39<sup>th</sup> & Cambie Spirit room to view The Dalmore Constellation Whisky Collection and find out what makes this collection rare and special. This beautiful collection of 18 bottles is valued at \$250,000 and will be available for purchase on Wednesday, March 27<sup>th</sup> at 6:30 p.m. Please see the Store Manager for details.



THURSDAY, MARCH 14 | 4:00 – 6:30 P.M.  
CALIFORNIA CHARDONNAY

Join our 39<sup>th</sup> & Cambie Product Consultants for a tasting of California's top Chardonnay wines along with complimentary appetizers.

FRIDAY, MARCH 15 | 4:00 – 7:00 P.M.  
SIP AND SAVOUR WITH SAPPORO

Enjoy the legendary Biru Sapporo with food pairings from Chef François.



### WEDNESDAY, MARCH 20 | 6:00 – 8:00 P.M. YOGURT CULTURE COOKING DEMONSTRATION

Join chef Lawren Moneta to learn how to make delicious and inventive recipes using everyone's favourite ingredient-yogurt! Lawren will create a variety of sweet and savoury dishes, each paired with wine by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$25. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

THURSDAY, MARCH 21 | 4:00 – 6:30 P.M.  
A TASTE OF BURGUNDY

Sample a selection of artisan cheese from Les Amis du Fromage, paired with fine wines from William Fèvre, Chablis and Bouchard Père et Fils, Burgundy.

FRIDAY, MARCH 22 | 4:00 – 6:00 P.M.  
APPLETON ESTATE

Join us for Jamaican-inspired cocktails and spicy hors d'oeuvres. Taste the exceptional spirit - Appleton Estate VX Jamaica Rum and Appleton Estate Reserve.

WEDNESDAY, MARCH 27 | 5:00 – 6:30 P.M.  
THE DALMORE MASTER CLASS  
LED BY MASTER DISTILLER  
RICHARD PATERSON

Join us for an exclusive Master Class with Richard Paterson - Master Distiller for Dalmore, the iconic Scottish Highland distillery. Richard Paterson will take you through the history of Scotch and an elite tasting of The Dalmore range. One lucky participant may be invited to taste something extremely special! Tickets are \$50. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

FRIDAY, MARCH 29 | 2:00 – 5:00 P.M.

### CAZADORES TEQUILA TASTING

Cazadores Tequila is created using only 100 percent highland agave giving it a rich, fruity, naturally sweet taste. The exceptionally smooth taste of Cazadores tequila can be enjoyed neat or in classic and contemporary tequila cocktails! Sample and learn about the Cazadores Tequila Family.

## APRIL

FRIDAY, APRIL 5 | 4:00 – 6:00 P.M.

### CALONA ARTIST SERIES

Calona Vineyards Artist Series tells a story that begins on the label and finishes on your palate. It's about award-winning wines and wonderful art brought together to reflect the other's brilliance. Join us to taste these delicious wines paired with tasty appetizers.

SATURDAY, APRIL 6 | 1:00 – 5:00 P.M.

### MILLER TASTE OF CHICAGO

Enjoy MGD, an extraordinary smooth beer with a striking and distinctive illuminating aura that is just perfect for the spring. Members of the Pacific Institute of Culinary Arts will be on-site at preparing mouth-watering Chicago-style snacks to pair with this great beer!



WEDNESDAY, APRIL 10 | 6:00 – 8:00 P.M.

### FRESH HERBS OF SPRING COOKING DEMONSTRATION

Discover the fresh herbs of spring! Join chef Lawren Moneta and learn how to delicious seasonal recipes. Each dish will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$25. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

THURSDAY, APRIL 11 | 4:00 – 6:30 P.M.

### WINES OF GERMANY

Enjoy the crisp and refreshing wines of Germany in a tasting led by our 39<sup>th</sup> & Cambie Product Consultants! Learn about the history and style of German wines and nibble on a sampling of charcuterie.

FRIDAY, APRIL 12 | 4:00 – 7:00 P.M.

### A FLAVOUR THAT'S UNIQUELY OKANAGAN

Join Okanagan Spring for some apples and food pairings with the seasonal release of Summer Weizen. This traditionally brewed Weizen is a refreshingly original, seasonal craft brew with just a hint of apricot. Pairs well with all things summer.

WEDNESDAY, APRIL 17 | 6:00 – 8:00 P.M.

### PERFECT BITES FOR YOUR WEDDING SHOWER – COOKING DEMONSTRATION

Calling all brides! Looking for new and exciting ways to dress up your wedding hors d'oeuvres? Join chef Celine Turenne as she demonstrates how to create a variety of delicious and chic wedding delights. Each recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$25. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

FRIDAY, APRIL 19 | 2:00 – 5:00 P.M.

### GREY GOOSE

Sample Grey Goose Vodka along with Grey Goose's L'Orange, La Poire and Cherry Noir paired with warm appetizers. Find out what makes Grey Goose the world's greatest vodka!

SATURDAY, APRIL 20 | 2:00 – 6:00 P.M.

### THE STANLEY CUP FINAL WITH MOLSON CANADIAN AND COORS LIGHT AT 39<sup>TH</sup> & CAMBIE

Grab your favourite hockey jersey and bring your appetite as we faceoff with ice cold Molson Canadian and Coors Light! Hockey-themed snacks will be prepared as Molson ambassadors quiz you on the latest playoff stats.

THURSDAY, APRIL 25 | 3:00 – 6:00 P.M.

### ENVIRONMENTAL AWARENESS WITH CONO SUR ORGANICS

Participate with Cono Sur this Earth Month and unite people to protect our planet. Learn more about Cono Sur's commitment to the environment and organic winemaking practices.

FRIDAY, APRIL 26 | 4:00 – 6:00 P.M.

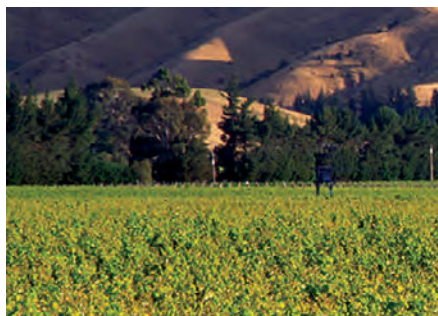
### UNWIND FROM YOUR WEEK WITH BERINGER

Kick off your weekend with a little "me time!" Beringer will help you unwind from a long week with delicious appetizers to pair with each of the wines, and mini spa treatments on-site. Find out how to enter online for a chance to win a trip for two to a Sandals resort in the Caribbean.

SATURDAY, APRIL 27 | 3:00 – 6:00 P.M.

### TAKE ACTION! DONATE TO "EARTH DAY CANADA" WITH YELLOW TAIL WINES!

Take action! Donate to Earth Day Canada with [yellow tail] wines! \$5,000 from [yellow tail] wine purchases during Earth Month (April 2013) benefit Earth Day Canada.



SUNDAY, APRIL 28 | 2:00 – 3:30 & 4:00 – 5:30 P.M.

### WORK OF OUR HANDS... GROWN BY OUR LAND – NEW ZEALAND WINE SEMINAR

The passion with which New Zealand winemakers nurture their land is well known. They go to great lengths to sustain a pristine vineyard environment. Join us for a seated seminar to discover New Zealand's finest wines paired with gourmet cheeses from Les Amis du Fromage. Tickets are \$15. Purchase at 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

## MAY

THURSDAY, MAY 2 | 5:00 – 7:00 P.M.

FRIDAY, MAY 17 | 5:00 – 7:00 P.M.

### TASTE CHILE

Join Wines of Chile and learn about the remarkable wine regions while you enjoy a complimentary taste of the wines.

FRIDAY, MAY 3 | 2:00 – 5:00 P.M.

### CAZADORES TEQUILA

Cazadores Tequila is created using only 100 percent highland agave giving it a rich, fruity, naturally sweet taste. The exceptionally smooth taste of Cazadores tequila can be enjoyed neat or in classic and contemporary tequila cocktails! Sample and learn about the Cazadores Tequila Family.

WEDNESDAY, MAY 8 | 6:00 – 7:30 P.M.

WEDNESDAY, MAY 22 | 6:00 – 7:30 P.M.

### WINES OF CHILE REGIONAL TASTING

What is Chile really like? Hear seasoned tales from the road as you taste through the flavours of Chile with a wine educator. Tickets are \$15. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

THURSDAY, MAY 9 | 4:00 – 6:30 P.M.

### WINES FOR MOTHER'S DAY

Discover a selection of red, white and sparkling wines that are perfect for Mother's Day! Try these wines with a selection of gourmet cheese and meats.

WEDNESDAY, MAY 15 | 6:00 – 8:00 P.M.

### LOBSTER FOUR WAYS COOKING DEMONSTRATION

Do you love lobster? Are you looking for new and exciting ways to cook this tasty shellfish? Watch and learn as chef Celine Turenne demonstrates how to create four masterpiece dishes in under two hours! Each lobster recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. Tickets are \$25. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

FRIDAY, MAY 17 | 4:00 – 6:00 P.M.

### ALBERNI & BUTE SIGNATURE BC LIQUOR STORE APPLETON ESTATE

Join us for Jamaican-inspired cocktails and spicy hors d'oeuvres. Taste the exceptional spirit - Appleton Estate VX Jamaica Rum and Appleton Estate Reserve.

FRIDAY, MAY 24 | 4:00 – 7:00 P.M.

### CELEBRATING BAVARIAN PURITY

Crafted and brewed to celebrate the landmark 1516 Purity Law, this traditional Bavarian lager with a rich, golden colour and crisp finish will be sampled with a selection of mouth-watering bites. The ingredients are truly worthy of a beer that bears the name "1516".

WEDNESDAY, MAY 29 | 6:00 – 8:00 P.M.

### THE ART OF STEAM COOKING

Join Chef Lawren Moneta as teaches you how to create a variety of simple, pure and healthy steam cooked meals that will impress your friends and family. Our 39<sup>th</sup> & Cambie Product Consultants will pair each recipe with a light and delicate wine. Tickets are \$25. Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

*All events are free of charge and located at 39<sup>th</sup> & Cambie Signature BC Liquor Store except where noted. Details are accurate as of press time but are subject to change. For the most up-to-date information, please visit or contact 39<sup>th</sup> & Cambie Signature BC Liquor Store at 5555 Cambie Street, Vancouver (604-660-9463).*



*Budweiser*

**GREAT TIMES  
ARE WAITING**



**BC HAZELNUT NAPOLEONS WITH MIXED LOCAL BERRIES**

**Serves 4**

**LEMON CURD**

- 3 lemons
- 1 cup (250 ml) sugar
- 4 large eggs
- ½ cup (125 ml) lemon juice
- pinch salt
- ¼ lb (125 g) butter, cut into ½-in (1 cm) pieces

Remove zest of 3 lemons with a peeler, being careful to avoid white pith. In a food processor fitted with the steel blade, add zest and sugar and pulse until zest is finely minced into the sugar. Transfer mixture to a mixing bowl and whisk in eggs, one at a time, then add lemon juice and salt. Mix until well-combined and transfer to a heavy bottomed saucepan. Cook over low heat until thickened (about 10 minutes), stirring constantly. Whisk in butter until well-combined. The lemon curd will thicken at about 170 F (77 C), or just below simmer. Do not allow to boil. Remove from heat and refrigerate, covering well, until ready to use.

**NAPOLEONS**

- ½ cup (75 ml) whole hazelnuts, skinned and toasted
- ½ cup (125 ml) sugar
- ½ tsp (2 ml) cinnamon
- 4 phyllo sheets, 17 x 12-in (42 x 30 cm)
- ¼ cup (50 ml) melted butter
- Lemon Curd (see recipe)
- 2 cups (500 ml) fresh mixed berries
- whipped cream and extra berries, for garnish

Preheat oven to 350 F (180 C). In a food processor, process hazelnuts until fine, being careful not to turn into paste. Transfer to a bowl and mix with sugar and cinnamon. Place stack of phyllo on a work surface and cover with 2 overlapping sheets of plastic wrap, then a damp kitchen towel. Place 1 phyllo sheet from stack on a large cutting board, then brush with butter. Sprinkle with ½ of the hazelnut and sugar mixture. Repeat with remaining layers, stacking on top of first layer, pressing down lightly so they hold together. Cut stack into 12 rectangles (2 lengthwise cuts, 3 crosswise), then transfer stacks onto a parchment paper-lined baking sheet. Bake on middle rack until crisp and golden brown, about 10 minutes. Cool in pan on cooling rack.

To assemble, place a phyllo rectangle on a serving plate. Spread some of the prepared Lemon Curd carefully on the surface, then top with some berries. Repeat with 2 other phyllo layers and stack to make a napoleon. Garnish with whipped cream and berries.

**PAIRS WITH**

FONSECA TERRA PRIMA ORGANIC PORT

Portugal **\$29.99** 697177

MARTINI ASTI

Italy **\$13.99** 1875

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### CRISPY SKINNED BC SOCKEYE SALMON WITH DUNGENESS CRAB

**Serves 4**

2 tbsp	(30 ml)	fresh lemon juice
1 tbsp	(15 ml)	light soy sauce
4 tbsp	(60 ml)	dry white wine
2		shallots, finely chopped
1 tbsp	(15 ml)	crème fraîche
1 cup	(250 ml)	cold butter, cut into small ½-in (1 cm) dice
4 x 6 oz	(180 g)	wild BC sockeye salmon fillets
		sea salt and freshly ground pepper
2 tbsp	(30 ml)	canola oil
8		Dungeness crab legs (or ½ lb (150 g) crabmeat)
		chives, finely chopped, for garnish

Preheat oven to 450 F (230 C).

In a medium saucepan over medium-high heat, bring lemon juice, soy sauce, wine and shallots to a boil. Continue boiling until liquid reduces and thickens slightly, 3 to 5 minutes. Whisk in crème fraîche and boil another 2 minutes.

Whisk in butter a few pieces at a time, allowing each addition to fully incorporate before adding next. When last piece of butter has just melted, remove saucepan from heat and strain mixture through a fine sieve to remove shallots. Season, set aside and keep warm.

Rinse fillets and pat dry with paper towels. Lightly score skin with a sharp knife and season both sides of fillets.

Heat a heavy non-stick oven-proof pan over medium-high heat. When hot, add salmon, skin-side down to pan and cook 4 minutes. Turn salmon over and place into preheated oven. Cook 3 to 5 minutes to desired doneness.

To serve, add crabmeat to warm beurre blanc (butter) and heat. Place salmon on heated serving plates and garnish with warmed crabmeat, chopped chives and a drizzle of sauce.

**PAIRS WITH**

ENTWINE CHARDONNAY

USA **\$17.99** 395491

LOUIS JADOT BEAUJOLAIS-VILLAGES

France **\$19.99** 469924



### CHILLIWACK SWEET CORN MADELEINES WITH LOCAL CAVIAR

**Makes 3 dozen**

2		cobs sweet Chilliwack corn, roasted, kernels removed and reserved
½ cup	(125 ml)	whole milk
2		large eggs
1 tsp	(5 ml)	sugar
½ cup	(125 ml)	fine yellow cornmeal
¼ cup	(50 ml)	all-purpose flour, sifted, plus extra for dusting
1 tsp	(5 ml)	fresh thyme leaves, finely chopped
¼ tsp	(1 ml)	baking powder
¼ tsp	(1 ml)	salt
1 tbsp	(15 ml)	butter, melted
¼ cup	(50 ml)	crème fraîche, for garnish
1 oz	(30 g)	BC Northern Divine caviar, for garnish
		chives, finely chopped, for garnish

Preheat oven to 375 F (190 C).

Lightly grease a mini-madeleine pan with butter, then dust with flour.

In a blender, add corn kernels and milk and process until puréed.

In an electric mixer fitted with a paddle attachment, beat eggs and sugar on medium speed until mixture becomes light and creamy, about 3 minutes. Add cornmeal, puréed corn mixture, flour, thyme, baking powder and salt.

Once flour is incorporated into batter, slowly add melted butter.

Fill the moulds ¾ full with batter. Tap moulds lightly to remove any air bubbles. Bake in middle of oven, 8 to 10 minutes, or until lightly golden brown. Remove from oven, immediately unmould them. Allow to cool on a baking rack.

Place madeleines on a serving platter and garnish each with a small dollop of crème fraîche, caviar and chopped chives.

**PAIRS WITH**

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BC VQA **\$16.99** 618306



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Incredible BC Edibles from page 8 continued



**BC SPOT PRAWN SALAD WITH SOBA NOODLES**

**Serves 6**

- |        |          |  |
|--------|----------|--|
| ½ cup  | (125 ml) | rice vinegar   |
| 2 tbsp | (30 ml)  | yuzu juice*  |
| 3 tbsp | (45 ml)  | ponzu sauce*   |
| 2 tbsp | (30 ml)  | mirin*   |
| 2 tbsp | (30 ml)  | sake   |
| 2 tsp  | (10 ml)  | sugar  |
| 2 tsp  | (10 ml)  | salt   |
| 2 tbsp | (30 ml)  | Saikyo (white) miso*   |
| 3 tbsp | (45 ml)  | olive oil  |
| 1 lb   | (500 g)  | large spot prawns, whole   |
| 13 oz  | (375 g)  | package soba noodles   |
| 1      |          | small onion, finely sliced   |
| 2      |          | small Japanese cucumbers, cut into ¼-in x 3-in (0.5 cm x 8 cm) julienne              |
| 2      |          | Gala or Fuji apples, peeled, cored and cut into ¼-in x 3-in (0.5 cm x 8 cm) julienne |
| 4 cups | (1 L)    | mixed baby greens  |
| 3      |          | shiso leaves*, julienned   |
| ½ cup  | (75 ml)  | fried crispy shallots*   |

In a non-reactive mixing bowl, whisk together rice vinegar, yuzu juice, ponzu, mirin, sake, sugar, salt and Saikyo miso. Mix well until sugar, salt and miso have dissolved, then whisk in olive oil. Cover and refrigerate until ready to use. Bring a large pot of salted water to a boil. Place prawns into boiling water, cover and cook for 3 to 4 minutes. Remove prawns and place into an ice water bath to chill immediately. When cold, drain, remove heads and peel. Set aside and refrigerate, covered. Bring another large pot of salted water to a boil, add soba noodles and cook to al dente, about 7 to 8 minutes. Remove noodles and immerse into an ice water bath. Drain well. Place prawns, noodles, onions, cucumbers and apples into a mixing bowl and toss with prepared vinaigrette. Allow to sit 5 minutes, then toss in baby greens. Divide salad among chilled serving plates and garnish with shiso leaves and fried shallots.

**PAIRS WITH**

**STARBOROUGH SAUVIGNON BLANC**  
New Zealand **\$16.99** 230680

**THE WOLFTRAP WHITE**  
South Africa **\$14.99** 856450

\* Available at Asian specialty markets.





### CHILI, COCONUT AND CILANTRO MUSSELS AU GRATIN

**Serves 6**

- 2 thick slices of artisan white bread, dried out or toasted
- 1 garlic clove, minced
- 2 tbsp (30 ml) cilantro, chopped
- 1 Thai chili, minced
- 2 Roma tomatoes, seeded and finely diced
- 2 tbsp (30 ml) unsweetened shredded coconut
- ½ tsp (2 ml) lime zest, finely grated
- 1 tsp (5 ml) melted coconut oil or vegetable oil
- ¼ cup (75 ml) white wine
- 2 lbs (1 kg) mussels, scrubbed and de-bearded
- 1 lime, cut into wedges, for garnish

In a food processor, pulse bread and garlic until coarse crumbs form. In a separate bowl, stir together cilantro, chili, tomato, coconut, lime zest and coconut oil until well-combined. Set aside.

In a large pot, bring white wine to a boil over high heat. Add mussels. Cover and steam, shaking pot occasionally, until mussels open, about 5 minutes.

Remove from heat and discard any mussels that have not opened. When cool enough to handle, remove and discard top half of each shell. Discard or freeze wine and mussel broth to add to soups or sauces another time. Arrange remaining half shells containing mussels on a baking sheet or in a large ovenproof serving dish in a single layer.

Preheat broiler. Top mussels with cilantro mixture, then sprinkle with breadcrumb mixture. Broil mussels, watching closely, until breadcrumbs are golden, about 2 to 3 minutes. Serve warm or at room temperature with lime wedges.

**PAIRS WITH**

JACKSON-TRIGGS BLACK SERIES SAUVIGNON BLANC  
BC VQA \$12.99 593111

GRASSHOPPER GRÜNER VELTLINER

Hungary \$12.99 156463



### SPRING PEA AND MINT RISOTTO

**Serves 4**

- 6 cups (1.5 L) vegetable stock
- 2 cups (500 ml) sugar snap peas, trimmed and halved

- ¼ cup (75 ml) unsalted butter, divided
- 2 leeks, light green part only, trimmed and finely chopped
- 2 garlic cloves, minced
- ¼ cup (75 ml) dry white wine
- 2 cups (500 ml) arborio rice
- ½ cup (125 ml) Parmesan cheese, grated
- 2 cups (500 ml) fresh peas, blanched or frozen peas, thawed
- 1½ cups (375 ml) mint leaves, finely chopped
- ¼ cup (50 ml) mascarpone cheese or crème fraîche
- salt and freshly ground black pepper, to taste
- pea shoots, for garnish
- extra-virgin olive oil, for garnish

In a medium saucepan over medium heat, bring vegetable stock to a simmer. Blanch sugar snap peas in stock until bright green and just tender-crisp, about 2 minutes. Remove peas to a bowl with a slotted spoon and set aside. Reduce heat to low to keep stock warm while making risotto.

In a medium saucepan over medium heat, melt 2 tbsp (30 ml) butter. Add leeks and garlic and cook, stirring occasionally, until softened, about 5 minutes. Add wine and cook for 1 minute. Stir in rice and cook, stirring constantly, for 2 minutes. Add one cup (250 ml) of warm stock and cook, stirring frequently, until almost completely absorbed. Continue adding stock, one cup (250 ml) at a time, stirring frequently, until rice is al dente, about 20 to 25 minutes. Remove risotto from heat and stir in remaining butter, Parmesan, peas, mint and mascarpone cheese. Season with salt and pepper. Divide among serving plates and garnish with pea shoots and a drizzle of olive oil, if desired.

**PAIRS WITH**

ST HALLETT POACHER'S BLEND

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South Africa \$14.95 659037



### PARSLEY, CHORIZO AND HALLOUMI FRITTATA

**Serve 6**

- 2 tsp + 1 tbsp (25 ml) olive oil, divided
- 2 chorizo sausages, sliced into rounds
- 2 leeks, trimmed and light green part chopped
- 8 large eggs
- ½ cups (75 ml) half and half cream
- ¾ cup (175 ml) curly parsley leaves, washed and chopped
- 1 cup (250 ml) halloumi cheese, diced or shredded
- ½ tsp (2 ml) salt
- ¼ tsp (1 ml) freshly ground black pepper
- flat leaf parsley, for garnish

Preheat oven to 400 F (200 C).

In an 8-in (20 cm) cast iron pan heat 2 tsp (10 ml) oil over medium heat. Add chorizo and leeks and cook until chorizo starts to crisp around the edges and leeks are soft,



**MIONETTO**  
*Bollicine Italiane*



**Mionetto**  
*the Prosecco*

## Fresh Herbs of Spring from page 20 continued

about 4 to 5 minutes. Transfer chorizo mixture to a plate and set aside.

In a large bowl, whisk together eggs, cream, parsley, cheese, salt and pepper until thoroughly combined.

Place cast iron pan back over medium heat. Add remaining 1 tbsp (15 ml) of oil and swirl to coat entire pan (even up the sides). Let pan warm over heat for 1 minute before adding egg mixture. Sprinkle with chorizo and let cook over heat for 4 minutes.

Transfer pan to oven and bake until eggs have set, about 15 to 20 minutes. Let frittata cool in pan for 2 minutes before running a knife around the edge of the frittata and turning it out onto a cutting board or serving plate.

To serve, cut frittata into wedges and divide among serving plates. Garnish with extra parsley, if desired.

### PAIRS WITH

STORKS' TOWER SAUVIGNON BLANC-VERDEJO  
Spain **\$14.99** 423723

LOBETIA ORGANIC TEMPRANILLO  
Spain **\$12.99** 479881



### PINK PEPPERCORN PAVLOVAS WITH STRAWBERRIES AND BASIL CREAM

#### Serves 6

4	eggs, separated and yolk saved for a later use
$\frac{3}{4}$ cup	
+1 tbsp (190 ml)	granulated sugar, divided
$\frac{1}{2}$ cup	
+2 tbsp (155 ml)	confectioners' sugar, divided
2 tsp (10 ml)	cornstarch
$\frac{1}{2}$ tsp (2 ml)	red wine vinegar
1 tbsp (15 ml)	pink peppercorns, lightly crushed
2 cups (500 ml)	cream
$\frac{1}{4}$ cup (50 ml)	fresh basil leaves
$\frac{1}{2}$	vanilla bean, split lengthwise and seeds scraped out
2 cups (500 ml)	strawberries, hulled and quartered or sliced basil leaves, for garnish

Preheat oven to 275 F (140 C).

In bowl of a stand mixer fitted with the whisk attachment, beat egg whites until frothy. Gradually add  $\frac{3}{4}$  cup (175 ml) granulated sugar, while continuing to beat on medium speed until medium-firm, glossy peaks form.

Sift together  $\frac{1}{2}$  cup (125 ml) confectioners' sugar and cornstarch. Gradually beat cornstarch mixture into meringue and continue beating at medium speed until stiff peaks form. Beat in vinegar until well-incorporated. Fold in pink peppercorns. Spoon meringue into 6 mounds on a parchment-lined baking sheet. Create a shallow indent in center of each mound with the back of a spoon. Bake until outside of meringue is dry to touch, about 25 minutes. Turn off oven, prop oven door open slightly and let meringues cool completely in oven, about 2 hours.

## Lobster Four Ways from page 32

While meringues cool, in a medium saucepan, stir together cream, basil leaves and vanilla and bring to a simmer over medium heat. Cover and let cool to room temperature. Transfer to a bowl and chill until cold, about 2 hours.

About half an hour before serving, stir together strawberries and remaining 1 tbsp (15 ml) granulated sugar. Set aside to macerate.

Strain cream mixture into a large bowl, discarding basil leaves and vanilla pod. Add remaining 2 tbsp (30 ml) confectioners' sugar and whip until soft peaks form.

To serve, divide pavlovas among serving plates. Top with a generous spoonful of cream and strawberries and garnish with fresh basil leaves, if desired.

### PAIRS WITH

**SANDEMAN RUBY PORT**  
Portugal **\$21.49** 23366

**BOTTEGA PETALO MOSCATO**  
Italy **\$17.99** 580993



### LOBSTER AND MANGO COCKTAIL

#### Serves 6

1/3 cup	(75 ml)	crème fraîche
2 tbsp	(30 ml)	cognac
1 tbsp	(15 ml)	chili sauce
1 tbsp	(15 ml)	fresh lemon juice
1 1/2 lb	(750 g)	cooked lobster
		salt and pepper, to taste
1		large mango, diced (yields about 1 cup, 250 ml)
1/2 cup	(125 ml)	celery, diced
2		whole Belgian endives, chopped (reserve 6 leaves for garnish)
2 tbsp	(30 ml)	fresh chives, minced

In a small bowl, whisk together crème fraîche, cognac, chili sauce, lemon juice, salt and pepper. Chill sauce, covered.

Crack lobster shell, remove meat and coarsely chop, reserving tip of each claw for garnish. Transfer lobster meat to a large bowl and chill, covered. Recipe can be prepared to this point up to 1 day ahead.

Add diced mango, celery, chopped endive leaves and minced chives to lobster and toss to mix. Add prepared sauce and stir gently until well-combined. Divide among 6 chilled glasses and garnish each serving with whole endive leaves and lobster claw tips.

### PAIRS WITH

**DEINHARD PIESPORTER RIESLING**  
Germany **\$14.99** 106328

**MIONETTO TREVISO BRUT PROSECCO**  
Italy **\$19.99** 86256



### GRILLED LOBSTER TAIL WITH SHERRY SAUCE

#### Serves 4

4		lobster tails (frozen* or fresh)
1 tbsp	(15 ml)	dry sherry
4 tbsp	(60 ml)	unsalted butter, melted
2 tbsp	(30 ml)	fresh parsley, chopped

Split lobster tail in half lengthwise. Place lobster tails on a broiler pan, shell side down. Combine sherry with butter and brush over lobster tail meat. Broil 6 to 8 minutes until done. Meat should be opaque and flake easily. Loosen meat from shell slightly, place on platter, sprinkle with parsley and serve with Sherry Sauce (recipe follows).

### SHERRY SAUCE

1/2 cup	(125 ml)	dry sherry
1/2 cup	(125 ml)	cold unsalted butter, cut into pieces
1 tsp	(5 ml)	lemon juice
		salt and freshly ground black pepper, to taste

In a small sauté pan, heat sherry until boiling. Reduce heat and simmer until reduced by half. Remove from heat and add cold butter, a few pieces at a time, while swirling mixture in pan. Stir in lemon juice. Taste and adjust seasoning. Pour into small bowls and serve alongside lobster tails.

### PAIRS WITH

**BERINGER FOUNDERS' ESTATE CHARDONNAY**  
USA **\$17.99** 534230

**MISSION HILL FIVE VINEYARDS PINOT GRIGIO**  
BC VQA **\$15.99** 563981



### LOBSTER-STUFFED RAVIOLI IN TOMATO CREAM SAUCE

#### Serves 6

2 lb	(1 kg)	Fresh Ravioli (see Filling and Dough recipes)
2 cups	(500 ml)	Tomato Cream Sauce (see recipe)
1 tbsp	(15 ml)	fresh basil, chopped, for garnish

Make Fresh Ravioli Dough and Filling and Tomato Cream Sauce. Once prepared, bring a large pot of salted water to a boil. Cook ravioli in batches, for about 3 minutes or until ravioli floats to top. Remove with slotted spoon, drain well and transfer to serving plates or platter. Pour heated Tomato Cream

\* If using frozen lobster, defrost overnight in refrigerator and do not refreeze if unused.



LINDEMAN'S. THE AUSTRALIAN WINE

ENJOYED AROUND THE WORLD SINCE 1843.



\*CANADA REDBOOK, MAT END DEC. 2012



## Lobster Four Ways from page 32 continued

Sauce over pasta, amount as preferred, and garnish with chopped basil.

### FRESH RAVIOLI FILLING

3 tbsp	(45 ml)	unsalted butter
1 tbsp	(15 ml)	shallots, minced
1 cup	(250 ml)	white mushrooms, diced
2		garlic cloves, minced
1 tbsp	(15 ml)	fresh basil, chopped
½ cup	(125 ml)	dry white wine
3 tbsp	(45 ml)	all-purpose flour
1 cup	(250 ml)	milk
¾ lb	(340 g)	lobster meat, chopped
2 tsp	(10 ml)	lemon juice
1 tsp	(5 ml)	lemon zest, grated

In a large sauté pan, melt butter over medium-high heat. Add shallots and cook until soft and translucent, about 3 minutes. Add mushrooms and cook for 2 minutes, stirring occasionally. Add garlic and basil and cook for 1 minute or until fragrant, stirring occasionally. Add wine, cook for 4 minutes, or until reduced by half. Sprinkle with flour and cook, stirring, for 1 minute. Slowly add milk, stirring constantly and cook for 2 minutes, or until thickened and smooth. Let cool to room temperature and stir in lobster, lemon juice and lemon zest. Refrigerate, until ready to use, and make Fresh Ravioli Dough (recipe follows).

### FRESH RAVIOLI DOUGH

Makes 1 lb (500 g) [MAKE TWO BATCHES]

2 cups	(500 ml)	all-purpose flour
2		large eggs
½ tbsp	(7 ml)	extra-virgin olive oil
3 tbsp	(45 ml)	water
1		egg (beaten with 1 tbsp (15 ml) water to make egg wash)
		cornmeal, to sprinkle

Sift flour into a medium bowl. In a small bowl, mix eggs, oil and water with a fork. Pour wet ingredients into flour and mix with a fork until flour is moistened and starts to clump. With lightly floured hands, gather clumps, forming a mass, and knead, cleaning sides of bowl.

When dough forms a ball, turn onto a lightly floured work surface and knead 2 to 3 minutes until smooth and shiny. Form dough into a disk and wrap tightly in plastic wrap. Let rest at room temperature for ½ hour, refrigerate for one day or freeze for up to one month. Let dough return to room temperature before rolling.

To make ravioli, divide dough into 4 pieces and shape into rectangles. Wrap all unused dough in plastic to avoid drying. Take one piece and pass through pasta machine once on first setting, fold into 3 and pass again, adjust to next setting

## Perfect Bites for your Wedding Shower from page 46

and pass through once. Continue until pasta is thin (setting 5 or 6), as desired.

Place dough on floured surface and add 1 tsp (5 ml) of prepared Fresh Ravioli Filling every 2-in (5 cm). Using a pastry brush, add egg wash all around filling. Add another piece of dough over filling and press around filling to remove air and seal completely. Cut into desired shape. Place on a baking sheet sprinkled with cornmeal, to avoid sticking. Repeat procedure until all filling is used. Cover sheet with plastic wrap and refrigerate or freeze until ready to use.

### TOMATO CREAM SAUCE

#### Makes 4 cups (1 L)

1 tbsp (15 ml) olive oil  
1 garlic clove, minced  
½ cup (125 ml) onions, chopped  
1 tsp (5 ml) dried basil  
28 oz (796 ml) can San Marzano tomatoes  
1 tbsp (15 ml) tomato paste  
1 tsp (5 ml) dried oregano  
1 tsp (5 ml) granulated sugar  
½ tsp (2 ml) salt  
¼ tsp (1 ml) freshly ground black pepper  
1 cup (250 ml) whipping cream (reserve to add just before serving)

In a saucepan, heat oil over medium-low heat. Add garlic, onions and basil and cook, stirring often, until onions start to soften. Cover and sweat onions 5 minutes until onion are soft. Meanwhile, pour can of tomatoes into a large bowl. Coarsely crush tomatoes, using your hands or a potato masher.

Once onions have softened, add tomato paste. Increase heat to medium and cook, stirring frequently, for 1 minute. Add tomatoes (with their juice), oregano, sugar, salt and pepper. Increase heat to high and bring to a boil, stirring often. Reduce heat to a simmer and leave uncovered, stirring occasionally, for 20 to 30 minutes. Pour into blender and process until smooth – Sauce can be prepared to this point and refrigerated or frozen until needed.

When ready to use, in a medium saucepan, reheat sauce and stir in whipping cream. Taste and adjust seasoning, as desired.

#### PAIRS WITH

SEE YA LATER RANCH PINOT GRIS  
BC VQA \$19.99 75739

LOUIS LATOUR ARDÈCHE CHARDONNAY  
France \$14.99 132498



### LOBSTER CHARTREUSE

#### Serves 4

½ cup (125 ml) mayonnaise  
2 tbsp (30 ml) chili sauce  
dash Tabasco sauce  
1 tsp (5 ml) chives, chopped  
salt and pepper, to taste  
1 lb (500 g) lobster meat (2 lb (1 kg) lobster)

1 English cucumber, thinly sliced  
2 tomatoes, sliced  
2 avocados, sliced (reserve 1 slice to dice into small cubes)  
1 tsp (5 ml) fresh lemon juice

Line 4 x 3-in (7.5 cm) pastry rings with parchment paper, or clear cake acetate collars.

In a small bowl, combine mayonnaise, chili sauce, Tabasco sauce, chives, salt and pepper. Reserve sauce.

Cook lobster in boiling salted water for 8 minutes. Shell lobster meat and diagonally slice tail. Dice claws and knuckles, reserving enough pieces to cover each ring. Add half of mayonnaise mixture to lobster and stir gently to combine.

Place a ring mould on each plate and arrange the sliced cucumber in a layered pattern around the sides of the rings. Place tomatoes in a circular pattern inside bottom ring, making sure to cover all space to the edge. Cover with a layer of avocado, place lobster mixture on top, drizzle with lemon juice and finish with sliced lobster pieces in a spiral design on top – height should be same as cucumber slices. Garnish top with a few avocado dices. Remove rings slowly, add a spoonful of sauce around each one and serve immediately.

#### PAIRS WITH

ROAD 13 STEMWINDER  
BC VQA \$16.99 164681

SANTA ANA TORRONTÉS  
Argentina \$14.99 814996



### DELICATE CHEESE STRAWS

#### Makes 72

½ x 14 oz (398 g) package frozen puff pastry  
1½ cup (375 ml) aged white cheddar, finely grated\*  
3 tbsp (45 ml) fresh Parmesan cheese, grated (or more to taste)  
3 dashes Tabasco sauce (or more to taste)  
1 large egg, beaten with 1 tsp (5 ml) water to make an egg wash

Defrost puff pastry according to package instructions, approximately 2 hours at room temperature or overnight in refrigerator. Preheat oven to 400 F (200 C). In a medium bowl, mix cheddar and Parmesan. In a separate small bowl, mix Tabasco, egg wash. On a lightly floured work surface, roll puff pastry into a 14-in (36 cm) square, to about ⅛-in (3 mm) thick. Spread cheese on half puff pastry, fold other half over and roll out again until a 14-in (36 cm) square is created. Brush egg wash over puff pastry using a pastry brush. Cut strips ¾-in (2 cm) wide, then cut in 2, lengthwise. Place strips on 2 cookie sheets lined with parchment paper or silicone mat. Refrigerate for 15 minutes or more. (While first batch is baking, leave second one in refrigerator.) Bake for 12 to 15 minutes, until golden. Cool and store in an airtight container. Can be frozen, but if not crisp enough when thawed, place in a 150 F (65 C) oven for 10 minutes.

\* Vary cheeses to get different flavours or add seasonings such as pepper, red pepper flakes, mustard, etc



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Perfect Bites for your Wedding Shower  
from page 46 continued

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**BARBERA DA VINE PIEDMONT**  
Italy **\$14.99** 142737

**CHAMDEVILLE BLANC DE BLANCS BRUT**  
France **\$12.99** 187740



### GOAT'S CHEESE, PESTO AND SUN-DRIED TOMATO VERRINES

#### Makes 6

1 lb (500 g) goat's cheese  
½ cup (125 ml) whipping cream  
2 cups (500 ml) oil-packed sun-dried tomatoes, drained and finely chopped  
2 cups (500 ml) Basil Pesto (recipe follows)

¼ cup (50 ml) pine nuts, toasted and coarsely chopped  
1 tbsp (15 ml) fresh basil, chopped  
extra-virgin olive oil for drizzling

In a mixing bowl, mash goat's cheese with a fork. Add cream, mix to combine and season with salt and pepper to taste. Add ½ cup (75 ml) sun-dried tomatoes into each glass and press down into an even layer. Then layer ½ cup (75 ml) each of pesto and cheese. Add pine nuts and basil. Drizzle with olive oil. Serve with fresh bread or crackers.

### BASIL PESTO

#### Makes 2 cups (500 ml)

5 cups (1.25 L) fresh basil leaves, packed  
¾ cup (150 ml) pine nuts  
4 garlic cloves, coarsely chopped  
1 cup (250 ml) Parmesan cheese, grated  
½ cup (125 ml) extra-virgin olive oil

In food processor or blender, process basil, pine nuts, garlic and Parmesan to a rough paste. With machine running, slowly add oil until combined.

### PAIRS WITH

**FORK IN THE ROAD OLIVER BLOCK 249 RED**  
BC VQA **\$18.99** 121707

**LURTON PINOT GRIS**  
Argentina **\$14.99** 556746

Perfect Bites for your Wedding Shower  
from page 46 continued



### BLUE CHEESE-STUFFED LYCHEE BITES

Makes 20 to 30

- 2 x 14 oz (398 ml) cans lychees
- 3.5 oz (100 g) blue cheese (Cambozola or Gorgonzola Dolce)
- 3.5 oz (100 g) cream cheese at room temperature
- cream, if required
- 20 to 30 small spinach leaves (for serving)

Drain lychees (if using fresh, peel and remove pit) and set aside. In a bowl, mix cheeses until well-blended and creamy, adding a little cream if necessary. Pour into a pastry bag with a decorative small tip opening and fill lychees with mixture. Plate and refrigerate until ready to serve.

To serve, place each lychee on a small spinach leaf, and arrange on a tray or in small appetizer spoons.

### PAIRS WITH

**CEDARCREEK GEWÜRZTRAMINER**  
BC VQA \$17.90 240978

**BLÜFELD RIESLING**  
Germany \$13.99 884239



### SALMON TARTARE SPOONS

Makes 2 cups (500 ml)

- 1 wild sockeye salmon fillet, skin removed
- 2 tbsp (30 ml) red onion, minced
- 2 tbsp (30 ml) capers, drained and chopped
- 1 tsp (5 ml) lemon zest, finely grated
- 3 tbsp (45 ml) extra-virgin olive oil
- 2 tsp (10 ml) fresh dill, finely chopped

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## Perfect Bites for your Wedding Shower from page 46 continued

2 tsp (10 ml) fresh chives, finely chopped  
salt and freshly ground black pepper, to taste

With a knife, remove the brown fat from salmon as well as small bones, if any. Cut fillet into small dice and place in a bowl. Add all other ingredients and stir gently to combine. Taste and adjust seasoning if required. Serve immediately.

### PAIRS WITH

MUMM CARTE CLASSIQUE CHAMPAGNE

France **\$59.99** 308064

JACKSON-TRIGGS GOLD SERIES WHITE MERITAGE

BC VQA **\$19.99** 206516



## STUFFED CHERRY TOMATO TULIPS

### Makes 60

60 cherry tomatoes  
6 tbsp (90 ml) olive oil  
4 tbsp (60 ml) fresh dill, minced  
4 tbsp (60 ml) fresh parsley, minced  
1 lemon, juice only  
salt and pepper, to taste  
14 oz (398 ml) can artichoke hearts, drained and finely chopped  
14 oz (398 ml) can palm hearts, drained and finely chopped

Cut off base of tomatoes to create a flat surface and prevent them from rolling. Core tomatoes and place top-side down on paper towels to drain.

Meanwhile, in a small bowl, whisk together olive oil, dill, parsley, lemon juice, salt and pepper. Add artichokes and hearts of palm and stir until combined.

Fill each tomato with 1 tsp (5 ml) of stuffing - amount will vary with size of tomatoes. Serve immediately.

To assemble "tulips", make 2 incisions in a crosswise pattern on top of tomato to  $\frac{3}{4}$  of the way to the stem. Fill each with 1 tbsp (15 ml) of mixture. Place fresh chives on serving plate as "stems" of tulips and arrange tomatoes on top.

### PAIRS WITH

GRAY MONK ROTBERGER

BC VQA **\$15.99** 321620

FETZER VALLEY OAKS SAUVIGNON BLANC

USA **\$12.99** 477265



Perfect Bites for your Wedding Shower  
from page 46 continued



### CRAB MOUSSE IN TUILE CONES

Makes 24 cones

#### FILLING

½ cup	(125 ml)	mayonnaise
2 tbsp	(30 ml)	fresh chives, finely chopped
2 tbsp	(30 ml)	fresh dill, finely chopped
1 tbsp	(15 ml)	onion, grated
1 tbsp	(15 ml)	fresh lemon juice
dash		Tabasco sauce
1 tsp	(5 ml)	salt
2 cups	(500 ml)	flaked, lump-grade crabmeat, all shell removed, drained
		fresh parsley, chopped, for garnish

In a large bowl, combine mayonnaise, chives, dill, onion, lemon juice, Tabasco

and salt and whisk until blended. Add crab and stir gently until combined. Refrigerate until ready to use. If liquid accumulates at bottom of bowl, drain before adding to cones.

#### TUILE CONES

¼ cup		
+3 tbsp	(95 ml)	all-purpose flour
1 tbsp		
+1 tsp	(20 ml)	sugar
1 tsp	(5 ml)	kosher salt
8 tbsp	(120 ml)	unsalted butter, softened, but still cool to touch
2		large egg, white only, cold

Place oven rack in middle position and preheat oven to 400 F (200 C). Line baking sheet with silicone mat or parchment paper.

In a medium bowl, mix flour, sugar and salt. In a separate bowl, whisk butter until smooth. Beat egg whites into dry ingredients until completely incorporated and smooth. In three separate additions, whisk in softened butter until batter is creamy and lump-free.

Using backing of a clean paper pad, make a 4-in (10 cm) circular stencil. Place stencil on one corner of silicone mat or parchment paper and scoop about 1 tbsp (15 ml) batter onto it. Using an offset spatula, spread evenly to cover stencil, remove excess. Repeat 4 times, once in each corner of baking sheet.

Bake 4 to 6 minutes until batter is set. Remove baking sheet from oven and place on open oven door. Take each tuile and wrap around a metal cone

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The Art of Wedding Desserts from page 52

mould. Return moulds to baking sheet, seam-side down, and bake for an additional 3 to 4 minutes, until cones are golden. Remove from oven and allow to cool slightly before sliding off moulds onto paper towels. Let cool completely before using. Can be stored in airtight containers for up to 4 days.

To assemble, gently spoon or pipe 2 to 3 tsp (10 to 15 ml) of crab mousse into each cone and garnish with freshly chopped parsley. To serve, fill containers with coarse salt and carefully stand filled cones in salt.

**PAIRS WITH**

**CHARTRON ET TRÉBUCHET POUILLY-FUISSÉ**  
France **\$29.99** 264945

**GRAY MONK ODYSSEY WHITE BRUT**  
BC VQA **\$24.99** 711218



**TWO-BITE GREEN TEA CHEESECAKES**

**Makes 12**

- ¾ cup (175 ml) vanilla wafer crumbs
- 3 tbsp (45 ml) unsalted butter, melted
- ¾ cup (175 ml) mascarpone cheese
- ½ cup (125 ml) cream cheese
- 1 tsp (5 ml) matcha green tea powder
- ½ cup (125 ml) maple syrup
- ½ cup (125 ml) whipping cream
- ½ cup (125 ml) champagne or sparkling wine
- ¼ cup (50 ml) water, divided
- 1 envelope unflavoured gelatin

Preheat oven to 350 F (180 C). Grease each cup of a mini-cheesecake pan and set aside.

In a bowl, mix together wafer crumbs and butter until crumbs are moist. Divide mixture evenly among mini-cheesecake pan cups and press down. Bake until crust is golden brown, about 10 minutes. Remove pan to a wire rack and let cool completely.

Meanwhile, in bowl of a food processor fitted with blade attachment, blend together cheeses, matcha powder and maple syrup until smooth. Add cream and champagne and process until mixed. In a small bowl stir gelatin over 2 tbsp (30 ml) cold water, let sit 2 minutes. Stir in 2 tbsp (30 ml) hot tap water and stir until gelatin has dissolved. Add to cheese mixture and pulse until fully incorporated. Gently pour cheesecake mixture over cooled crusts. Refrigerate overnight to set.

When ready to serve, run a knife around the outside of each cake to loosen from tin. Gently pop out of pan and decorate as desired.

**PAIRS WITH**

**HESTER CREEK LATE HARVEST PINOT BLANC**  
BC VQA **\$17.99** 438622 200 ml

**MCWILLIAM'S HANWOOD ESTATE MOSCATO**  
Australia **\$14.99** 892414

The Art of Wedding Desserts  
from page 52 continued



### CRÈME BRÛLÉE PETITES

Makes 16

2 cups (500 ml) cream  
1 vanilla bean, split lengthwise and seeds scraped out  
6 large egg yolks  
½ cup (125 ml) granulated sugar, plus extra  
1 tbsp (15 ml) orange-flavoured liqueur, such as Grand Marnier

Preheat oven to 325 F (160 C).

In a saucepan over medium heat, bring cream, vanilla seeds and pod to a simmer. Remove from heat, cover and let steep for 20 minutes.

Meanwhile, bring a kettle of water to a boil. In a large bowl, whisk together egg yolks and sugar until thick and pale, about 2 minutes. Strain warm cream over egg yolk mixture and whisk to incorporate. Stir in orange liqueur.

Divide custard among 16 x ¼ cup (50 ml) ovenproof ramekins. Arrange ramekins in a roasting pan large enough to accommodate all. Open oven, pull middle rack halfway out and place roasting pan on rack. Pour enough hot water into pan to come halfway up sides of ramekins, taking care not to let water splash on custard or it won't set. Slide rack back into oven and close door. Bake until custards are just set (firm around outside, still jiggle in middle), about 20 to 24 minutes. Remove custards from water and set on a wire rack to cool to room temperature. Cover each with plastic wrap and refrigerate until cold, at least 2 hours – up to 3 days.

Remove from refrigerator at least half an hour before serving. Remove plastic wrap and dust with a layer of sugar to cover custard completely. Using broiler or a blowtorch, melt and caramelize sugar. Let crème brûlée sit for 5 minutes before serving.

#### PAIRS WITH

GANTON & LARSEN PROSPECT THE LOST BARS VIDAL ICEWINE  
BC VQA \$39.99 609974 375 ml

ERRAZURIZ LATE HARVEST SAUVIGNON BLANC  
Chile \$15.99 427054 375 ml



### WHITE CHOCOLATE MINT MOUSSE CUPS

Makes 16

1 lb (500 g) white chocolate, chopped, divided  
1½ cups (375 ml) whipping cream, divided

BC LIQUORSTORES

# [yellow tail] Supports Earth Day® Canada

[yellow tail] is the little Australian wine brand that could. From small, humble beginnings in 2001, it has grown to become one of the world's leading and most recognisable wine brands.

## Q&A with Managing Director, John Casella

### Why are you involved in Earth Day?

We are proud to be involved with Earth Day® Canada, which ties into one of the largest and most celebrated environmental events worldwide. We are 100% family-owned and operated and committed to producing a high quality product in a sustainable environment.

To show our support for this cause, [yellow tail] will provide a **\$5,000 donation to Earth Day® Canada** from proceeds of sales generated during Earth Month in April 2013.

### What are you doing to save water?

We retain and reuse all rainwater and wastewater. We have the largest waste-water treatment scheme in Australia, capable of recycling the equivalent of 160 Olympic-sized swimming pools of water each year!

### What are you doing to improve recycling and reduce waste?

Approximately 94% of all waste generated is recycled. We recycle everything from cardboard and paper, to glass, steel and electric motors. Plus we turn all of our organic waste into compost that is then used on our vineyards.

### What have you got planned for the future?

We continually monitor our processes to ensure that we are always improving our environmental footprint. This means we can continue to sustainably produce our award winning wines for years to come.



    [yellowtailwine.com](http://yellowtailwine.com)

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## The Art of Wedding Desserts from page 52 continued

2 tbsp	(30 ml)	green crème de menthe
1 tbsp	(15 ml)	skim milk powder (optional)
½ tsp	(2 ml)	peppermint extract
1		large egg, white only*
¼ tsp	(1 ml)	cream of tartar
		mint leaves, for garnish (optional)

To make chocolate cups\*\*, line 16 mini-muffin cups with paper liners or use 16 mini-silicone muffin cups. Melt 8 oz (250 g) of white chocolate in a bowl set over a pot of barely simmering water. Make sure bowl does not touch water and water is not boiling too hard or chocolate may seize or burn. One at a time, spoon a little chocolate into each liner. Using a pastry brush or back of a spoon, coat chocolate evenly over bottom and up sides of liner. Refrigerate until firm, about 30 minutes. Melt remaining chocolate again in bowl over barely simmering water. Coat each cup in a second layer of chocolate. Refrigerate until firm, about 1 hour. Remove chocolate cups from muffin tin and peel away paper or silicone. Cups can be made up to 2 days ahead and stored in an airtight container in the refrigerator.

In a bowl over a pot of simmering water, melt remaining 8 oz (250 g) chocolate along with ½ cup (125 ml) cream and crème de menthe, stirring occasionally. Remove from heat and let mixture cool to room temperature. Mixture will thicken.

Meanwhile, whip remaining 1 cup (250 ml) cream with skim milk powder (if using) and peppermint extract until stiff peaks form.

In another clean bowl, whip egg white until soft peaks form. Add cream of tartar and continue to whip until stiff peaks form.

With a spatula, stir ¼ of the whipped cream into chocolate mixture. Gently fold in remaining whipped cream and egg white mixture. Refrigerate mixture until softly set, about 3 hours.

Pipe or spoon mousse into chocolate cups and refrigerate for 2 hours before serving. Garnish with a mint leaf, if desired.

### PAIRS WITH

WHISTLER SAUVIGNON BLANC ICEWINE

Canada \$28.99 813758 200 ml

WOODBRIIDGE MOSCATO

USA \$12.99 797902



### CAKE POPS À LA POSH

Makes 60

¾ cup	(175 ml)	whipping cream
6 oz	(180 g)	white chocolate, chopped
1½ cups	(375 ml)	granulated sugar
¾ cup	(175 ml)	unsalted butter, at room temperature, plus extra
1 tsp	(5 ml)	vanilla extract

\* If you are concerned about eating raw egg whites, use whites from a pasteurized egg or 3 tbsp (45 ml) of pasteurized carton egg whites.

\*\* Alternatively, you can purchase mini chocolate cups from your local chocolatier. Ours were supplied by ChocolaTas. [www.chocolatas.com](http://www.chocolatas.com)

5		large eggs, at room temperature
2 tsp	(10 ml)	lemon zest, finely grated
3 cups	(750 ml)	all-purpose flour, plus extra
1½ tsp	(7 ml)	baking soda
½ tsp	(2 ml)	baking powder
¼ tsp	(1 ml)	salt
1 cup	(250 ml)	butter
2 cups	(500 ml)	Sour Cream Frosting (recipe follows)
12 oz	(340 g)	chocolate coating wafers, colour as preferred edible decoration, as preferred

Preheat oven to 350 F (180 C).

Grease and flour a 9 x 13-in (23 x 33 cm) baking pan, tapping out excess flour. Set aside.

In a saucepan over medium heat, bring cream to a simmer. Remove saucepan from heat, add chocolate and let sit for 2 minutes. Whisk until smooth.

In bowl of a stand mixer fitted with the paddle attachment, cream together sugar, butter and vanilla until light and fluffy, about 4 minutes. Add eggs one at a time, beating well after each addition. Stir in lemon zest and prepared chocolate mixture.

Sift together flour, baking soda, baking powder and salt.

Alternately add flour mixture and buttermilk to butter mixture, beating well after each addition and ending with flour mixture. Pour into prepared pan and bake until golden brown and a wooden skewer inserted in the centre comes out clean, about 1 hour. Let cool completely in pan on a wire rack. Meanwhile, make Sour Cream Frosting.

Working in batches, crumble cake into bowl of a food processor and pulse into fine crumbs. Transfer to a large bowl and stir in frosting until well-combined and cake is moist. Roll heaping tablespoons of cake mixture into balls and set on parchment-covered baking trays. Place cake pops in the freezer for 30 minutes.

Meanwhile, melt chocolate coating wafers in a bowl set over a pot of simmering water. Make sure bowl does not touch water or it may burn. Dip a lollipop stick in chocolate and insert ¾ of the way into a cold cake pop and place back on tray. Repeat with remaining pops. One at a time, dip pops in chocolate to coat. Allow excess chocolate to drip off before turning upright and placing stick into craft foam. Sprinkle with decorations, if desired. Allow chocolate to harden before serving.

### SOUR CREAM FROSTING

Makes 3½ cups (875 ml)

1 cup	(250 ml)	unsalted butter, at room temperature
¼ tsp	(1 ml)	salt
¾ cup	(175 ml)	sour cream
4 cups	(1 L)	confectioner's sugar, divided
1 tsp	(5 ml)	vanilla extract

In bowl of a stand mixer fitted with the paddle attachment, beat butter until completely smooth. Beat in salt and sour cream. Add 2 cups (500 ml) sugar and vanilla and beat to combine, scraping down the sides of the bowl as needed. Mix in remaining 2 cups (500 ml) sugar until frosting is smooth and thick.

### PAIRS WITH

NAKED GRAPE UNOAKED VIDAL ICEWINE

Canada \$22.99 885830 200 ml

QUADY ESSENSIA ORANGE MUSCAT

USA \$15.99 197707 375 ml

The Art of Wedding Desserts  
from page 52 continued



### HANDMADE CHOCOLATE SEA SALT AND VANILLA SESAME CARAMELS

#### CHOCOLATE SEA SALT CARAMELS

**Makes 80**

2 cups	(500 ml)	whipping cream
2 cups	(500 ml)	granulated sugar
1 cup	(250 ml)	light corn syrup
½ tsp	(2 ml)	sea salt flakes (such as Maldon), plus extra for garnish
¼ cup	(50 ml)	unsalted butter, plus extra to grease pan
6 oz	(180 g)	dark chocolate, coarsely chopped
1 tsp	(5 ml)	vanilla extract

Grease a 9-in (23 cm) square baking pan with butter and line with 2 criss-crossed sheets of parchment paper.

In a deep, heavy-bottomed saucepan, stir together cream, sugar, corn syrup, salt and butter over medium heat until sugar dissolves. Increase heat to medium-high and bring to a boil. Let caramel boil, stirring frequently to prevent scorching, until mixture reaches 248 to 250 F (120 to 130 C) on a candy thermometer. Meanwhile, melt chocolate in a heatproof bowl over a pot of barely simmering water.

Remove caramel from heat and stir in vanilla extract and melted chocolate until fully incorporated. Immediately pour into prepared pan. Let caramel cool in pan on a wire rack for 10 minutes before lightly sprinkling with more sea salt, if desired. Leave to cool completely, about 4 hours.

Invert onto a cutting board that has been lightly oiled with vegetable oil and peel off parchment paper. Turn caramel salt-side-up and, with a lightly oiled knife, cut into 1-in (2.5 cm) squares. Caramels can be individually wrapped in 4-in (10 cm) squares of parchment or wax paper or kept between sheets of wax paper in an airtight container in the refrigerator for 1 month.

#### VANILLA SESAME CARAMELS

**Makes 80**

2 cups	(500 ml)	whipping cream
1		vanilla bean, split lengthwise, seeds scraped out and reserved
¼ cup	(50 ml)	unsalted butter, plus extra to grease pan
2 cups	(500 ml)	granulated sugar
1 cup	(250 ml)	light corn syrup
½ tsp	(2 ml)	vanilla extract

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¼ cup (50 ml) toasted sesame seeds, plus extra for garnish

Grease a 9-in (23 cm) square baking pan with butter and line with 2 criss-crossed sheets of parchment paper.

In a saucepan, bring to a simmer cream, vanilla bean seeds and pod and butter. Remove saucepan from heat and let steep 30 minutes.

Strain cream mixture, discarding vanilla pod, into a clean, heavy-bottomed, medium saucepan. Add sugar and corn syrup and place over medium heat. Stir frequently until sugar dissolves. Increase heat to medium-high and bring to a boil. Let caramel boil, stirring frequently to prevent scorching, until mixture reaches 248 to 250 F (120 to 130 C) on a candy thermometer. Remove from heat and stir in vanilla extract and sesame seeds. Immediately pour into prepared pan. Let caramel cool in pan on a wire rack for 10 minutes before lightly sprinkling with more sesame seeds, if desired. Leave to cool completely, about 4 hours.

Invert onto a cutting board that has been lightly oiled with vegetable oil and peel off parchment paper. Using a lightly oiled knife, cut into 1-in (2.5 cm) squares. Caramels can be individually wrapped in 4-in (10 cm) squares of parchment or wax paper or kept between sheets of wax paper in an airtight container in the refrigerator for 1 month.

#### PAIRS WITH

QUINTA DO CRASTO LATE BOTTLED VINTAGE PORT

Portugal **\$26.99** 605048

QUAILS' GATE FORTIFIED VINTAGE FOCH

BC VQA **\$22.99** 638148 375 ml



### SAUTÉED MEXICAN-STYLE SHRIMP WITH HERB-BAKED POLENTA FRIES

Serves 4

#### HERB-BAKED POLENTA FRIES

¾ cup (800 ml) chicken stock  
 2 garlic cloves, finely minced  
 1 cup (250 ml) polenta  
 ½ tsp (2 ml) dried red chili flakes  
 1 tsp (5 ml) rosemary, chopped  
 1 tsp (5 ml) sage, chopped  
 1 cup (250 ml) Parmesan, grated  
 2 tbsp (30 ml) butter, cut into small pieces  
 freshly ground pepper, to taste

Line an 8-in (20 cm) square baking dish with plastic wrap, allowing a 2-in (5 cm) overhang on all sides. Brush insides of plastic wrap with olive oil.

In a saucepan, mix together chicken stock, garlic, polenta, chili flakes, rosemary and sage and whisk over medium heat until boiling. Reduce heat to medium-low and cook, stirring constantly with a wooden spoon, until polenta begins to pull away from sides of saucepan, 15 to 20 minutes. Mix in Parmesan and butter until well-incorporated. Transfer mixture to baking pan, spreading evenly,

flattening surface. Chill uncovered until set, about an hour.

Preheat broiler. Line a baking sheet with foil and brush well with oil.

Unmould polenta onto a clean cutting board, removing plastic wrap, then cut into 36 sticks, about 4-in x ½-in (10 cm x 1 cm). Brush tops with olive oil and space evenly on the foil-lined baking sheet. Broil about 4-in (10 cm) from heat until golden brown, 10 to 15 minutes. Season to taste. While broiling, make shrimp and Pico de Gallo (recipes follow).

#### SAUTÉED MEXICAN-STYLE SHRIMP

¼ cup (50 ml) olive oil  
 ½ small onion, finely chopped  
 2 jalapeño peppers, seeded and chopped  
 4 garlic cloves, finely chopped  
 5 medium tomatoes, cored and coarsely chopped  
 ½ tsp (2 ml) dried Mexican oregano (or substitute regular oregano)  
 1 lb (500 g) medium shrimp, peeled and deveined  
 ¼ cup (50 ml) tequila  
 salt and freshly ground pepper, to taste  
 handful cilantro, chopped  
 2 limes, juice only

In a large skillet, heat olive oil over medium-high heat. Add onion, jalapeños and garlic. Sauté until fragrant and onion is translucent, about 2 minutes. Add tomatoes and oregano and cook until tomatoes have softened. Add shrimp and tequila. Cook until shrimp are translucent and pink. Season to taste. Before serving, garnish with cilantro and freshly squeezed lime juice.

Serve shrimp with prepared Herb-Baked Polenta Fries and Pico de Gallo (recipe follows).

#### PICO DE GALLO

Makes 2 cups (500 ml)

1½ cups (375 ml) diced tomatoes, seeded  
 2 garlic cloves, finely minced  
 ½ cup (75 ml) red onion, finely diced  
 2 jalapeño chilies, seeded and finely chopped  
 2 limes, juice only  
 4 tbsp (50 ml) cilantro, coarsely chopped  
 2 tbsp (30 ml) olive oil  
 salt and freshly ground pepper, to taste

Mix all ingredients together in a non-reactive bowl. Season to taste.

#### PAIRS WITH

PASQUA RIPASSO VALPOLICELLA SUPERIORE

Italy **\$24.99** 602342

BABICH SAUVIGNON BLANC

New Zealand **\$19.99** 560144



### CHILLED ASPARAGUS SOUP WITH CHERVIL CREAM

Serves 6

## Golden Cuisine of California from page 66 continued

3 tbsp	(45 ml)	unsalted butter
1		leek, white part only, cleaned and coarsely chopped
1		small onion, finely chopped
3		celery stalks, coarsely chopped
2		shallots, chopped
4		garlic cloves, finely chopped
2 lb	(1 kg)	thick-stemmed asparagus, peeled and cut into ½-in (1 cm) pieces, reserving some tips, to garnish
6 cups	(1.5 L)	water, chicken or vegetable stock
½ cup	(125 ml)	whipping cream
		salt and freshly ground pepper, to taste

In a heavy bottomed saucepan, melt butter over medium-low heat. Add leek, onion, celery, shallots and garlic. Sauté until vegetables are soft, about 6 minutes, stirring occasionally to prevent colouring. Then mix in asparagus.

Add water or broth and bring to a boil. Reduce heat and cook until asparagus is tender, about 4 minutes. Stir in cream. Remove from heat and process with a hand-held electric mixer, carefully process in a food processor, or blend in a blender in batches. Strain mixture through a fine-mesh sieve into a container set in an ice water bath and chill. Season to taste. Cover with plastic wrap and refrigerate before serving. Meanwhile, make Chervil Cream and blanch reserved asparagus tips for garnish.

### CHERVIL CREAM

1		bunch chervil, reserving several sprigs for garnishing
½ cup	(125 ml)	crème fraîche
1 tbsp	(15 ml)	whipping cream
		salt and freshly ground pepper, to taste

Finely chop chervil and mix with crème fraîche and cream. If too thick, add a little more cream. Season to taste.

To serve, ladle reserved soup into chilled soup plates and garnish with a dollop of Chervil Cream, a few asparagus tips and a sprig of chervil.

### PAIRS WITH

VALDO VALDOBBIADENE PROSECCO SUPERIORE  
Italy **\$21.00** 550111

PELLER ESTATES PRIVATE RESERVE CHARDONNAY  
BC VQA **\$15.99** 618298



### BLT GOUGÈRES WITH TARRAGON AVOCADO CORN RELISH

Makes 3 dozen

1 cup	(250 ml)	water
¼ lb	(125 g)	unsalted butter, cut into ½-in (1 cm) pieces
½ tsp	(2 ml)	salt
1 cup	(250 ml)	all-purpose flour
4		large eggs
½ cup	(125 ml)	Gruyère, shredded
		Tarragon Avocado Corn Relish (recipe follows)
9		slices bacon, cooked crispy and cut into quarters

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Golden Cuisine of California from page 66 continued

½ cup (125 ml) baby arugula  
18 cherry tomatoes, halved

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

In a medium saucepan, combine water, butter and salt and bring to a boil over medium-high heat. Add flour all at once and stir with a wooden spoon until a smooth dough forms. Stir over low heat until it dries out and pulls away from pan, about 2 minutes.

Transfer dough to an electric mixer fitted with paddle attachment. Allow dough to cool for a few minutes. Then, turning mixer on low, add eggs one at a time. Add cheese and mix to blend.

Transfer dough to a pastry bag fitted with a ½-in (1 cm) plain round tip. Pipe onto parchment paper-lined baking sheet in heaping tablespoon mounds or 1½-in (3.5 cm) balls, keeping each 2-in (5 cm) apart.

Bake for 20 to 22 minutes, or until puffed and golden brown. Meanwhile, make Tarragon Avocado Corn Relish (recipe follows).

To assemble, cut each Gougère ¾ of the way through. Stuff each one with a tiny spoonful of Tarragon Avocado Corn Relish, 1 cherry tomato half, 1 piece of bacon and a piece of arugula.

Serve immediately for best results.

#### TARRAGON AVOCADO CORN RELISH

1 cup (250 ml) mayonnaise  
1 garlic clove, minced  
2 tbsp (30 ml) red onion, finely chopped  
2 tbsp (30 ml) fresh tarragon, chopped  
2 tbsp (30 ml) lime juice  
1 cob fresh sweet corn, blanched, and kernels shucked  
1 ripe avocado, peeled and cut into small dice

In a small bowl, blend together mayonnaise, garlic, red onion, tarragon and lime juice. Cover and refrigerate until ready to use. To serve, mix in corn kernels and avocado.

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**ALMOND PRALINE SEMIFREDDO  
WITH AGAVE SYRUP-POACHED FRUIT**

**Serves 8**

**ALMOND PRALINE**

$\frac{3}{4}$  cup (150 ml) sugar  
 $\frac{3}{4}$  cup (150 ml) skin-on almonds, sliced and toasted

Heat a dry, small, heavy bottomed skillet over medium heat. When hot, sprinkle sugar and let it melt undisturbed. Continue to cook, stirring occasionally with a fork, until sugar turns a deep golden colour. Stir in almonds to coat and transfer onto a parchment paper-lined or well-greased baking sheet. Cool, then break into pieces.

In a food processor, pulse mixture to a coarse texture, being careful not to grind too fine or to a paste. Set aside.

Meanwhile, make Semifreddo (recipe follows).

**SEMIFREDDO**

4 large eggs  
 $\frac{1}{2}$  cup (125 ml) sugar  
pinch salt  
 $\frac{1}{2}$  tsp (2 ml) almond extract  
3 cups (750 ml) heavy cream, chilled

Line two  $8\frac{1}{2} \times 4\frac{1}{2}$ -in (21 x 11 cm) loaf pans with plastic wrap, leaving a 2-in (5 cm) overhang on all sides.

In an 8 cup (2 L) metal bowl, mix together eggs, sugar and salt. Set bowl over a pot of simmering water and, using a hand-held electric mixer, beat mixture at high speed until tripled in volume and very thick, about 8 minutes. Remove bowl from heat and continue to beat until mixture is cooled to room temperature, about 5 minutes. Stir in almond extract.

With cleaned beaters, beat cream until it just holds stiff peaks. Fold  $\frac{1}{3}$  of whipped cream into egg mixture to lighten, then fold in remaining cream and gently, but thoroughly, fold in all but 1 tbsp (15 ml) of prepared Almond Praline (reserve remaining praline for garnish). Spoon into loaf pans, cover with plastic wrap and freeze until firm, at least 6 hours. Alternatively, spoon fully into moulds, tapping moulds on a surface to remove trapped air, making sure top surface is flat. Cover with plastic wrap and freeze. Meanwhile, make Agave Syrup-Poached Fruit (recipe follows).



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#### AGAVE SYRUP POACHED DRIED FRUIT

1 cup	(250 ml)	water
¼ cup	(50 ml)	agave syrup
1 tbsp	(15 ml)	lemon juice
1 x 3-in	(8 cm)	lemon zest strip
2		whole green cardamom pods
½ cup	(125 ml)	grappa
½ cup	(125 ml)	dried apricots, quartered
½ cup	(125 ml)	dried sour cherries

In a 12-in (30 cm) heavy bottomed saucepan, bring water, agave syrup, lemon juice, zest and cardamom pods to a simmer for 5 minutes. Add grappa, return to a simmer then add dried fruit. Allow mixture to simmer, covered, until fruit is plump and soft, about 30 minutes. To serve, remove frozen Semifreddo from moulds or from loaf pan, invert on a chilled platter, remove plastic wrap, slice and place on chilled serving plates. Garnish with the Agave Syrup-Poached Fruit and sprinkle with reserved praline.

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#### SCALLOP PASTA WITH CHAMPAGNE SAUCE

##### Serves 4

1½ cups	(375 ml)	champagne
4		shallots, minced
4 tbsp	(60 ml)	whipping cream
½ cup	(125 ml)	cold butter, cut into small cubes
1 lb	(500 g)	angel hair pasta
2 tsp	(10 ml)	butter
1 tsp	(5 ml)	olive oil
1½ lb	(750 g)	sea scallops, hinge muscle removed
		salt and pepper, to taste
4 tbsp	(60 ml)	chives, chopped

In a small saucepan, combine champagne and shallots and bring to a boil over high heat. Reduce heat and simmer until liquid has reduced to ½ cup (125 ml), 10 to 15 minutes. Remove from heat and whisk in whipping cream and cubed butter, a few cubes at a time. Return pan to low heat and continue whisking until all butter has been added. Remove from heat and reserve. Meanwhile, bring a large pot of water to a boil. When boiling, add salt and cook pasta to al dente. Drain and reserve pasta. When sauce is ready, add pasta and stir to coat. In a heavy non-stick pan, heat 1 tsp (5 ml) butter and olive oil over medium-high heat. Add scallops and sear until golden, about 2 to 3 minutes on each side. Season with salt and pepper to taste. Arrange seared scallops on a nest of hot pasta and sprinkle with chopped chives.

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#### SCALLOPS À L'ORANGE

##### Serves 6

1 lb	(500 g)	sea scallops, hinge muscle removed
¾ cup	(175 ml)	freshly squeezed orange juice (approximately 3 oranges)
1 tbsp	(15 ml)	ginger, grated
1 tbsp	(15 ml)	rice wine vinegar
1 tbsp	(15 ml)	olive oil
2 tbsp	(30 ml)	ginger, julienned
2		garlic cloves, minced
2		small leeks, white and light green parts only, cut into 3-in (8 cm) matchsticks
6		medium carrots, peeled and cut into 3-in (8 cm) matchsticks
½ lb	(250 g)	white or green asparagus, cut into 3-in (8 cm) pieces
1 tbsp	(15 ml)	orange zest
		salt and freshly ground black pepper, to taste
2 tbsp	(30 ml)	fresh parsley leaves

In a medium bowl, combine scallops, orange juice, grated ginger and vinegar. Set aside. Set a large skillet over high heat until hot. Add oil and swirl to cover bottom. Remove scallops from marinade, pat dry and reserve marinade. Cook scallops 2 minutes on one side, until golden brown, add julienned ginger and garlic, flip scallops and cook until scallops are almost cooked through, about 2 minutes. Remove to a plate and keep warm. Add leeks, carrots, asparagus and orange zest to skillet. Season with salt and pepper. Cook 1 minute. Add marinade, cover and cook until vegetables are tender, about 2 minutes. Remove vegetables and keep warm. Simmer until liquid is reduced by half, about 5 minutes. To serve, place vegetables in centre of plate, top with scallops and garnish with parsley.

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France **\$14.99** 589432

Scallops, So Shellfish! from page 76 continued



### SCALLOPS AND ASPARAGUS IN BEURRE BLANC

Serves 4

12	sea scallops, hinge muscle removed
20	asparagus spears
1 tsp (5 ml)	salt
1 cup (250 ml)	Beurre Blanc (recipe follows)
4 tbsp (60 ml)	Tomato Concassé, make ahead (recipe follows) salt and freshly ground black pepper, to taste

In a large skillet, fill with enough water to cover scallops and bring to a boil. Add scallops in a single layer and simmer over moderate heat, until opaque, turning once, about 4 to 5 minutes. Transfer scallops to a plate and keep warm. Meanwhile, fill a medium saucepan with water and bring to a boil. Add asparagus and leave until water starts to turn green. Remove asparagus to a plate and keep warm. Prepare Beurre Blanc and divide among 4 plates.

Arrange asparagus in a fan pattern over butter. Slice each scallop into 2 to 3 layers and fan on top of asparagus. Garnish with Tomato Concassé.

#### BEURRE BLANC

2	shallots, finely chopped
½ cup (125 ml)	white wine
½ cup (125 ml)	white wine vinegar
½ lb (250 g)	cold unsalted butter, cut into pieces salt and pepper, to taste

In a small saucepan, add shallots, white wine and white wine vinegar and cook over medium heat until syrupy. Pour into a fine mesh sieve, reserving liquid, and press down on shallots to get all liquid. Pour liquid back into saucepan. While swirling saucepan or whisking, add butter a few pieces at a time, waiting for butter to melt before adding more. Serve over prepared scallops.

#### TOMATO CONCASSÉ

2	Roma tomatoes
---	---------------

With a sharp knife, slice a shallow "x" on bottom of each tomato. Fill a small saucepan with water and bring to a boil. Add tomatoes and leave in for 10 to 15 seconds. Remove tomatoes and place in bowl filled with ice cold water and leave until cooled. Remove tomatoes from water, peel off skin, cut in half and remove seeds before cutting tomatoes into small dice. Reserve in refrigerator until ready to use.

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**THAI CURRIED LAMB AND MANGO CHUTNEY TOSTADAS**

**Serves 6**

- 2 lbs (1 kg) leg of lamb, boneless, trimmed of fat
- 6 garlic cloves, peeled and very finely minced
- salt and freshly ground black pepper
- 2 tbsp (30 ml) coconut oil
- ¾ cup (175 ml) onion, diced
- 1 tbsp (15 ml) lemongrass, very finely minced
- 2 tbsp (30 ml) Thai red curry paste
- 1 tbsp (15 ml) fish sauce or tamari soy sauce
- 1 tbsp (15 ml) light brown sugar
- 4 kaffir lime leaves
- 14 oz (414 ml) can coconut milk
- ¼ cup (50 ml) cilantro, chopped
- 2 tbsp (30 ml) freshly squeezed lime juice
- 8 x 6-in (15 cm) soft flour tortillas
- 2½ cup (575 ml) curly leaf lettuce, finely shredded
- ½ small red onion, diced
- Mango Chutney, make ahead (recipe follows)

Preheat oven to 450 F (230 C). Rub lamb with minced garlic, sprinkle with salt and pepper and place in a small roasting pan, fat layer up. Cover with lid or foil. Place in preheated oven and immediately reduce heat to 325 F (170 C). Roast for 2½ hours or until meat pulls apart with a fork.

Meanwhile, in a large saucepan, heat 1 tbsp (15 ml) coconut oil. Add diced onion and lemongrass and sauté until soft, stirring frequently. Do not let onion brown. Stir in curry paste, fish sauce, sugar, lime leaves and coconut milk. Bring to a boil and stir to blend ingredients. Remove from heat and set aside until lamb is ready.

When lamb is tender, remove from pan and place on a carving board. Let rest, loosely covered with foil, for 10 minutes. Carve meat into strips, discarding any fat, and add to curry sauce in pan. Bring to a boil.

Reduce heat and simmer, covered for 10 minutes to blend flavours. Remove from heat and add cilantro and lime juice. In a large frying pan, heat a little remaining coconut oil. Gently brown tortillas in pan just until soft and pale golden on both sides, about 1 minute each, adding more oil if needed. Top each tortilla with ½ cup (75 ml) shredded lettuce. Top with ladleful of lamb curry. Sprinkle with red onion and a dollop of Mango Chutney.

**MANGO CHUTNEY**

**Makes 2 cups (500 ml)**

- 1 tbsp (15 ml) coconut oil
- 1 small onion, diced

- 2 tbsp (30 ml) ginger, peeled and finely minced
- 2 green apples, peeled, cored and diced
- 1 large mango, peeled and diced
- ½ red bell pepper, seeded and diced
- ½ cup (125 ml) light brown sugar
- ¼ cup (50 ml) golden raisins, seedless
- ¼ cup (50 ml) white vinegar
- 1 tbsp (15 ml) lemon juice, freshly squeezed
- 1 tsp (5 ml) curry powder
- ¼ tsp (1 ml) each, ground cinnamon and salt

In a small saucepan, heat coconut oil. Add onion and ginger and sauté until soft but not browned. Add green apples, mango, red pepper, sugar, raisins and vinegar and bring to a boil. Reduce heat and boil gently, uncovered, stirring often, for 15 minutes or until fruit is softened and mixture is thickened. Add remaining ingredients and boil gently for 5 minutes to blend flavours. Serve with curried lamb.

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**TOSTADAS WITH POBLANO PEPPER SALAD**

**Serves 6**

- 2 poblano peppers
- ¾ cup (175 ml) frozen corn niblets, thawed
- 4 oz (125 ml) can diced green chilies, drained and patted dry
- 1 avocado, diced
- 1 cup (250 ml) cherry tomatoes, quartered
- ¼ cup (50 ml) cilantro, chopped
- 1 chipotle pepper in adobo sauce, minced (optional)
- 1 garlic clove, finely minced
- 3 tbsp (45 ml) extra-virgin olive oil
- 2 tbsp (30 ml) lime juice, freshly squeezed
- ¼ tsp (1 ml) granulated sugar
- salt and freshly ground black pepper, to taste
- 6 x 6-in (15 cm) crisp corn tortillas
- 6 curly leaf lettuce leaves
- ¾ cup (175 ml) queso fresco\*, grated or goat's cheese, crumbled

Turn oven on to broil and position rack in top ½ of oven.

Place whole poblano peppers on baking sheet with enough space between so as to easily turn peppers using tongs. Slide baking sheet under broiler and roast peppers for 30 minutes, turning every 15 minutes or so until quite charred. Alternatively, if you have a gas stove, hold pepper in a pair of flame-proof tongs and char peppers all over.

Once charred, place peppers in a bowl and cover loosely with a kitchen towel

\* Mexican-style cheese

to steam.

When cool enough to handle, remove from bowl and place on a countertop. Gently peel off skins and scrape out core and seeds. Cut into strips and place in a medium-size bowl. Add corn kernels, chilies, avocado, cherry tomatoes, cilantro, chipotle peppers (if using) and garlic.

In another bowl, combine olive oil, lime juice, sugar, salt and pepper. Whisk together to blend. Drizzle over poblano mix. Gently fold together to lightly coat.

To serve, line each tortilla with a lettuce leaf. Place a scoop of poblano salad on top. Sprinkle each with cheese and serve.

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**GRILLED FISH TOSTADAS**

**Serves 6**

- ¾ lb (340 g) fresh halibut fillets or seasonal white fish cut into 2 oz (60 g) pieces
- 2 tbsp (30 ml) olive oil or coconut oil
- 1 tsp (5 ml) chili powder
- 6 x 6-in (15 cm) soft flour tortillas
- Slaw, make ahead (recipe follows)
- Salsa Verde, make ahead (recipe follows)
- Pico de Gallo, make ahead (recipe follows)
- sour cream, for garnish

Wash and pat dry fish. In a small bowl, combine oil and chili powder and brush over fish. Heat heavy frying pan. Add oiled fish and pan fry on all sides for about 2 to 3 minutes, or just until almost opaque in the centre and crispy on the outside. Remove and cover with a tent of foil to keep warm.

Heat tortillas in a hot, dry frying pan until lightly browned, turning once.

To assemble tostadas, place warm tortillas on a flat surface. Sprinkle each with some prepared Slaw and top with a piece of grilled fish. Dollop with Salsa Verde, Pico de Gallo and sour cream. Fold tortillas over filling and serve.

**SLAW**

- 1 cup (250 ml) green cabbage, very finely shredded
- 1 cup (250 ml) red cabbage, very finely shredded
- ¼ cup (50 ml) flat leaf parsley, finely chopped
- 1 small chili pepper, seeded and thinly sliced into slivers
- 2 tbsp (30 ml) seasoned rice vinegar
- 1 tbsp (15 ml) canola oil
- ½ tsp (2 ml) granulated sugar
- ½ tsp (2 ml) yellow mustard seeds

To make Slaw, combine ingredients in a bowl. Toss together to evenly mix. Set aside at room temperature for flavours to blend.

**SALSA VERDE**

- 4 tomatillos
- 1 small chili pepper, seeded and minced
- 1 garlic clove, minced
- 1 tbsp (15 ml) lime juice, freshly squeezed
- 2 green onions, thinly sliced
- 2 tbsp (30 ml) fresh cilantro, chopped
- salt and freshly ground black pepper

Peel papery husks from tomatillos and cook them in boiling water over medium heat until soft, about 8 minutes. Drain and place in blender. Pulse until almost smooth. Transfer to a bowl and stir in chili pepper, garlic, lime juice, green onions and cilantro. Add salt and pepper to taste. Set aside.

**PICO DE GALLO**

- 6 plum tomatoes, seeded and diced
- ½ red onion, minced
- ¼ cup (50 ml) fresh cilantro, minced
- 2 tbsp (30 ml) lime juice, freshly squeezed
- 1 garlic clove, minced
- ¼ tsp (1 ml) ground cumin
- salt and freshly ground black pepper, to taste

In a small bowl, combine all ingredients and fold together to blend, adding a little more seasonings to taste, if needed. Set aside at room temperature to marinate for a couple of hours for flavours to blend.

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**ASPARAGUS AND RADISH SALAD**

**Serves 4**

**PICKLED RADISHES (MAKE A DAY AHEAD)**

- 2 bunches radishes, quartered
- 2 cups (500 ml) water
- 1 cup (250 ml) apple cider vinegar
- ½ cup (125 ml) sugar
- ¼ cup (50 ml) salt
- 2 tbsp (30 ml) coriander seeds

Place quartered radishes in a non-reactive container. In a saucepan, bring all other ingredients to boil and pour over radishes. Allow to cool to room temperature and place in fridge overnight.

**SALAD**

- 20 Pickled Radishes (see recipe)
- 20 spears asparagus, blanched for 3 minutes then chilled
- 4 spears asparagus, peeled into thin ribbons
- 1 bunch frisée

## The Acorn Restuarant from page 84 continued

1		lemon, juice and zest only
¼ cup	(25 ml)	extra-virgin olive oil
4		radishes, fresh, shaved paper thin
¼ cup	(50 ml)	hazelnuts, toasted
¼ cup	(50 ml)	ricotta cheese
		freshly ground black pepper, to taste

Toss frisée and all asparagus in lemon juice and oil. Divide among 4 salad plates and top with shaved radishes, hazelnuts, crumbled cheese, lemon zest and prepared Pickled Radishes. Drizzle with extra oil if desired, season with pepper and serve.

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### LAVENDER AND HONEY CRÈME BRÛLÉE

#### Serves 6

2 cups	(500 ml)	whipping cream
4 tbsp	(60 ml)	white sugar
2 tbsp	(30 ml)	honey
1		vanilla pod, seeds scraped from pod
2 sprigs		lavender, plus additional petals for garnish
6		egg yolks

Preheat oven to 325 F (170 C).

Bring a large pot of water to boil to be poured around ramekins later.

In a separate heavy bottomed saucepan, bring cream, 2 tbsp (30 ml) sugar, honey, vanilla and lavender to a boil. Do not allow cream to boil over.

Once cream has come to a boil, fine-strain mixture to remove vanilla and lavender.

Put egg yolks in a medium mixing bowl. Very slowly, whisk the boiled cream into the bowl, being careful not to add cream too quickly to avoid scrambling the eggs.

Once the cream is incorporated, pass mixture through strainer a second time.

Pour mixture into 6 ramekins, adding a few small lavender petals on top, and place them into a baking dish.

Carefully pour prepared hot water around ramekins in baking dish until level reaches half way up ramekins. Do not spill water into crème brûlées or custard will not set.

Bake in preheated oven for approximately 15 to 60 minutes, depending on size and shape of the ramekin. (A ramekin 2-in (5 cm) across by 1-in (2.5 cm) deep will take 30 minutes.) Brûlées are ready when they are no longer liquid and have a slight jiggle when nudged.

Remove from the water bath and refrigerate for 4 hours.

To serve, pour 1 tsp (5 ml) of white sugar on top of each brûlée and blow torch gently until sugar has melted and turned golden brown. Allow sugar to harden for 1 minute and serve immediately.

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### GLUTEN-FREE NETTLE GNOCCHI WITH MOREL MUSHROOMS

#### Serves 4

#### GNOCCHI

2 lbs	(1 kg)	russet potatoes
4 cups	(1 L)	raw stinging nettle, puréed or juiced
1½ cups	(375 ml)	all-purpose gluten-free flour
1		large egg
pinch		salt
pinch		nutmeg
½ cup	(75 ml)	olive oil
1 lb	(500 g)	morel mushrooms, halved
2 tbsp	(30 ml)	butter
4 tbsp	(60 ml)	crème fraîche
⅓ cup	(25 ml)	pine nuts
1 cup	(250 ml)	green peas
½ cup	(125 ml)	pea shoots
¼ cup	(50 ml)	fresh mint leaves
4 tbsp	(60 ml)	pecorino cheese, peeled into ribbons
		freshly ground black pepper, to taste

Preheat oven to 375 F (190 C). Pierce potatoes all over with a fork and bake in oven until soft, 60 to 90 minutes.

While potatoes are baking, purée or juice stinging nettle and reserve liquid for incorporating later.

Once cooked, while still hot, cut potatoes in half and scoop insides into a separate mixing bowl. (If potatoes are allowed to cool, the resulting gnocchi will be gluey in texture).

In the bowl of a stand mixer fitted with the paddle attachment, mix hot potatoes until smooth, then incorporate reserved nettle juice, gluten-free flour, egg, ⅓ cup (25 ml) olive oil and pinch of salt and nutmeg and continue to mix until smooth.

Mixture should not be sticky to the touch. If needed, add small increments of additional flour until desired texture is reached.

Roll baseball-sized ball of dough into ¾-in (2 cm) diameter dowels and cut into 1-in (2.5 cm) long pieces. Dust with flour and reserve in refrigerator.

Bring a large pot of salted water to boil.

While water is boiling, lightly sauté sliced mushrooms in butter with a pinch of salt.

Once water has come to a boil, blanch green peas for 2 minutes, followed by prepared Gnocchi for 2 to 3 minutes or until they float to the surface. Drain and immediately toss in ¼ cup (50 ml) olive oil to prevent sticking.

To serve, divide Gnocchi and peas among 4 serving plates, top with pine nuts, dollops of crème fraîche, pea shoots and garnish with mint leaves and fresh shavings of pecorino.

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**RASPBERRY AND YOGURT TART**

**Serves 8**

- |        |          |  |
|--------|----------|--|
| 1 cup  | (250 ml) | blanched almonds                                       |
| 1 cup  | (250 ml) | oat flour  |
| ¼ cup  | (50 ml)  | unsweetened cocoa powder                               |
| ¼ cup  | (50 ml)  | light brown sugar, lightly packed                      |
| 2      |          | large eggs, divided                                    |
| ¼ cup  | (50 ml)  | butter, melted   |
| 3 tbsp | (45 ml)  | raspberry jam  |
| ½ tsp  | (2 ml)   | orange juice   |
| 2 cups | (500 ml) | plain Greek yogurt (full fat or 2%)                    |
| ½      |          | vanilla bean, split and seeds scraped out and reserved |
|        |          | fresh raspberries, for garnish                         |

To make crust, process almonds in a food processor fitted with blade

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## Yogurt Culture from page 98 continued

attachment until finely chopped. Add oat flour, cocoa powder and sugar and pulse until well-combined. Add one egg and melted butter and pulse until mixture clumps together. Refrigerate crust mixture for at least 30 minutes.

Preheat oven to 350 F (180 C).

Lightly grease a 9-in (23 cm) tart pan with removable bottom. Press chilled crust into pan.

To make filling, whisk together raspberry jam and orange juice. Set aside.

In another bowl whisk together yogurt, remaining egg and vanilla seeds. Pour yogurt mixture into tart crust. Dollop raspberry mixture over yogurt mixture, then marble together decoratively with a knife.

Transfer to oven and bake until yogurt has set, about 20 minutes. Let tart cool on a wire rack.

When ready to serve, remove tart ring, slice and divide among serving plates. Garnish with raspberries if desired.

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### FROZEN YOGURT WITH HONEY

#### Serves 4

3 cups (750 ml) Greek yogurt, 2%  
 ½ cup  
 + 2 tbsp (180 ml) granulated sugar, divided  
 ½ tsp (2 ml) vanilla bean paste  
 1 cup (250 ml) walnut halves, coarsely chopped  
 2 tsp (10 ml) fresh thyme leaves, chopped  
 6 tbsp (90 ml) honey

In a large bowl, whisk together yogurt, ½ cup (150 ml) sugar and vanilla until sugar is completely dissolved. Refrigerate mixture at least one hour.

Freeze chilled yogurt mixture in an ice cream maker according to manufacturer's instructions. Transfer to an airtight container and freeze at least 4 hours, or until needed. Yogurt can also be frozen in moulds.

Place walnuts, thyme and remaining 2 tbsp (30 ml) sugar in a cold frying pan and cook over medium heat, stirring constantly until sugar starts to melt and adhere to the walnuts. Transfer to a parchment-lined baking sheet and let cool to room temperature. Chop roughly.

To serve, unmould or scoop frozen yogurt into small bowls. Top with a drizzle of honey and a sprinkle of thyme and walnut crumbs.

### PAIRS WITH

#### WARRE'S WARRIOR RESERVE PORT

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### DISARONNO AMARETTO LIQUEUR

Italy **\$27.99** 2253



### NUT-CRUSTED HALIBUT WITH CUCUMBER YOGURT SAUCE

#### Serves 4

#### CUCUMBER YOGURT SAUCE

Makes 1½ cups (375 ml)

1 cup (250 ml) Greek yogurt, 2%  
 ½ cucumber, peeled, seeded and finely diced  
 ¼ cup (50 ml) fresh dill, chopped  
 2 tbsp (30 ml) red onion, finely chopped  
 1 tbsp (15 ml) lemon juice  
 ½ tsp (2 ml) lemon zest  
 salt, to taste

Stir together all sauce ingredients and refrigerate until ready to use.

#### NUT-CRUSTED HALIBUT

#### Serves 4

4 x 6 oz (180 g) halibut fillets, skinless  
 1 cup (250 ml) whole milk  
 ¼ cup (50 ml) shelled pistachios, coarsely chopped  
 ¼ cup (50 ml) flaked almonds  
 2 tbsp (30 ml) cornmeal  
 1 cup (250 ml) yogurt  
 1 tbsp (15 ml) lemon zest, finely grated  
 2 tsp (10 ml) chili powder  
 1 tsp (5 ml) salt  
 ¼ tsp (1 ml) freshly ground black pepper  
 Cucumber Yogurt Sauce (see recipe)

Place fish in bowl and pour milk over to coat. Cover and chill, turning occasionally, for 1 hour. Meanwhile, in a bowl, stir together nuts and cornmeal. In another bowl, stir together yogurt, lemon zest and chili powder. Preheat oven to 350 F (180 C). Remove fish from milk and pat dry.

Transfer fish to a parchment-lined baking sheet and season with salt and pepper. Spread yogurt mixture over fish and crust with nut mixture. Bake fish until it just starts to flake, about 8 minutes.

To serve, divide among serving plates and top with a dollop of prepared Cucumber Yogurt Sauce. Serve alongside your favourite seasonal vegetables.

### PAIRS WITH

#### TOWNSHIP 7 SAUVIGNON BLANC

BC VQA **\$18.99** 34355

#### OYSTER BAY MARLBOROUGH CHARDONNAY

New Zealand **\$19.99** 326728



## Bringing Bar Syrups into the Kitchen from page 108



### ROSEMARY LIME CUPCAKES WITH CHEESECAKE FROSTING

#### Makes 12

3 tbsp	(45 ml)	Rosemary Lime Syrup, make ahead (recipe follows)
½ cup	(125 ml)	unsalted butter, at room temperature
1 cup	(250 ml)	granulated sugar
½ tsp	(2 ml)	vanilla extract
2 tsp	(10 ml)	lime zest
2		large eggs, at room temperature
1¾ cups	(425 ml)	pastry flour
1 tsp	(5 ml)	fresh rosemary, finely chopped
1½ tsp	(7 ml)	baking powder
½ tsp	(2 ml)	salt
¾ cup	(150 ml)	milk
		Cheesecake Frosting (recipe follows)

Preheat oven to 350 F (180 C). Line a standard muffin tin with paper baking cups and set aside.

In bowl of a stand mixer fitted with the paddle attachment, cream together butter, sugar, Rosemary Lime Syrup, vanilla extract and lime zest until light and fluffy, about 5 minutes. Add eggs to bowl, one at a time, scraping down sides of bowl and beating well after each addition.

In a separate bowl whisk together flour, chopped rosemary, baking powder and salt.

In 3 additions, alternate adding flour mixture and milk to butter mixture, stirring in on low speed until each is just incorporated. Divide batter among paper cups in muffin tin, filling each ¾ full.

Bake cupcakes until a wooden skewer inserted in center comes out clean, about 25 to 28 minutes. Test at least 2 cupcakes.

Meanwhile, make Cheesecake Frosting (recipe follows).

Let cupcakes cool in muffin tin for 5 minutes before removing, then allow to cool completely on a wire rack.

To serve, frost each cupcake generously with prepared Cheesecake Frosting.

Note: Cupcakes may be kept, unfrosted, for up to 5 days if refrigerated in an airtight container. Allow to warm to room temperature for 2 hours before frosting and serving.

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# SUMMER WEIZEN IS BACK



*But like a BC summer, it'll only  
be here for a limited time.*



Bringing Bar Syrups into the Kitchen  
from page 108 continued

## ROSEMARY LIME SYRUP

4 cups	(1 L)	water
4 x 6-in	(15 cm)	rosemary branches
4 cups	(1 L)	sugar
4 cups	(1 L)	lime juice, freshly squeezed
2 tbsp	(30 ml)	vodka

Bring water to a boil. Remove from heat and add rosemary branches. Let steep for 15 minutes. Strain out branches and add sugar to liquid. Stir to dissolve. Add lime juice to rosemary syrup. Stir together then add vodka. Store in a clean glass jar and keep refrigerated until ready to use. Reserve for cupcake and drink recipes, to follow.

## ROSEMARY LIME CHEESECAKE FROSTING

Makes 3 cups (750 ml)

1 tsp	(5 ml)	Rosemary Lime Syrup, make ahead (see recipe)
1 cup	(250 ml)	cream cheese, at room temperature
½ cup	(125 ml)	unsalted butter, at room temperature
3½ cups	(875 ml)	confectioner's sugar

In the bowl of a stand mixer fitted with the paddle attachment cream together cream cheese, butter and Rosemary Lime Syrup. Add confectioner's sugar in 2 additions and beat well after each addition until smooth.

## PAIRS WITH

TANQUERAY NO. TEN GIN  
United Kingdom **\$42.99** 600163

VICTORIA GIN  
Canada **\$49.99** 645085



## POMELO ROSE SYRUP CAKES WITH CANDIED ROSE PETALS

Serves 6

### CAKE

¾ cup		
+2 tbsp	(205 ml)	Pomelo Rose Syrup, make ahead (recipe follows) Candied Rose Petals, make ahead (recipe follows)
½ cup	(125 ml)	unsalted butter, at room temperature

## Bringing Bar Syrups into the Kitchen from page 108 continued

1½ cups (375 ml)	confectioners' sugar, divided
2	large eggs, separated
½ tsp (2 ml)	vanilla extract
¾ cup (175 ml)	semolina
1 tsp (5 ml)	baking powder
½ cup (125 ml)	almond meal
¼ tsp (1 ml)	salt

Preheat oven to 350 F (180 C).

Butter and flour 6 individual, ¾ cup (175 ml) Bundt pans.

In the bowl of a stand mixer fitted with the whisk attachment, mix together butter and ½ cup (125 ml) sugar until fluffy, about 4 minutes. Add egg yolks, one at a time, beating well after each addition. Add vanilla extract and whisk for 5 minutes.

In a separate bowl, stir together semolina, baking powder and almond meal.

In another bowl, whisk together egg whites and salt until stiff peaks form.

Add semolina mixture to butter mixture and stir with a spatula to combine thoroughly. Gently fold prepared egg whites into batter. Divide batter among prepared pans and bake until a wooden skewer inserted comes out clean, about 25 to 30 minutes.

Meanwhile, in a saucepan, warm ¾ cup (175 ml) of Pomelo Rose Syrup.

When finished baking, remove cakes from oven and let cool for 5 minutes. Using a skewer, pierce holes in each warm cake. Pour 2 tbsp (30 ml) of warm Pomelo Rose Syrup over each cake. Let cakes cool in pans for 15 minutes before turning out on a wire rack to cool completely.

While cakes cool, in a bowl, whisk together remaining 1 cup (250 ml) confectioner's sugar and 2 tbsp (30 ml) Pomelo Rose Syrup to create a thick glaze.

When ready to serve, drizzle each cake with glaze before placing on individual serving plates. Garnish with prepared Candied Rose Petals just before serving, if desired.

### CANDIED ROSE PETALS

Makes 2 dozen petals

24	rose petals, organically grown
1	egg white
1 cup (250 ml)	granulated sugar

Choose rose petals that are deeply coloured and unblemished. Make sure each petal is completely dry.

Beat egg white until just loosened. Brush each petal with egg white on both sides and sprinkle with sugar.

Put each petal on a wire rack and let dry in a cool, dry place away from direct sunlight for at least 4 hours or overnight. Reserve for cake and drink garnishes, recipes follow.

### POMELO ROSE SYRUP

1	pomelo
4 cups (1 L)	water
1 cup (250 ml)	dried rosebuds
4 cups (1 L)	sugar (or equal parts to yielded liquid)
2 tbsp (30 ml)	vodka

With a vegetable peeler, remove skin from pomelo and reserve. Remove the thick white pith of the pomelo and cut into 8 segments.

In a large saucepan, muddle pomelo fruit and skins together to release oils and juices. Add the water to saucepan and bring to a boil. Remove from heat and add rosebuds.

Let sit, covered, for 15 minutes.

Strain through a fine strainer and measure liquid. Add equal part sugar to liquid and stir to dissolve. Once syrup has cooled, add vodka. Store in a clean glass jar and keep refrigerated until ready to use. Reserve for cake and drink recipes, to follow.

### PAIRS WITH

#### HENDRICK'S GIN

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#### APEROL APERITIVO

Italy **\$21.99** 144071



### TURMERIC ORANGE BEEF WITH CUMIN AND GREEN BEANS

Serves 4

2 tbsp (30 ml)	white wine
2 tbsp (30 ml)	Turmeric Orange Syrup, make ahead (recipe follows)
1 tbsp (15 ml)	tomato paste
2 tbsp (30 ml)	orange juice
1 tsp (5 ml)	ground cumin
½ tsp (2 ml)	ground turmeric
2	garlic cloves, minced
1 lb (500 g)	sirloin or flank steak, cut into ½-in (1 cm) thick strips
1 tbsp (15 ml)	cornstarch
½ tsp (2 ml)	salt
¼ tsp (1 ml)	freshly ground black pepper
½ lb (250 g)	green beans, trimmed and cut into 2-in (5 cm) long pieces
2 tbsp (30 ml)	coconut oil
1	red bell pepper, cut into 2-in (5 cm) long strips
2	green onions, thinly sliced
2	oranges, cut into segments
	jasmine rice, cooked per package instructions (optional)

In a small bowl, whisk together wine, Turmeric Orange Syrup, tomato paste, orange juice, cumin, turmeric and garlic. Set aside.

In a medium bowl, toss beef with cornstarch, salt and pepper. Set aside.

In a wok or large frying pan, bring 1 cup (250 ml) of water to a boil. Add beans and cook, partly covered, until bright green and tender-crisp, about 2 minutes. Drain, discarding water and transferring beans to a bowl. Wipe wok dry.

Add 1 tbsp (15 ml) coconut oil to wok and warm over high heat. Add half the beef and cook, stirring frequently, until browned, about 2 minutes. Transfer beef to bowl with beans and repeat with remaining 1 tbsp (15 ml) oil and beef.

Return beef and beans along with red pepper and wine mixture to wok. Reduce heat to medium and cook, stirring frequently, until sauce thickens, about 3 minutes. Remove from heat and stir in green onions and orange segments. Serve over steamed jasmine rice, if desired.

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Bringing Bar Syrups into the Kitchen  
from page 108 continued

#### TURMERIC ORANGE SYRUP

4 cups	(1 L)	orange juice, freshly squeezed
¾ oz	(22 ml)	dried turmeric
4 cups	(1 L)	sugar
2 tbsp	(30 ml)	vodka

In a saucepan, add orange juice and turmeric and bring to a boil. Reduce heat to low and let sit for 5 minutes. Add sugar, remove from heat and stir to dissolve. Transfer mixture into a glass bottle and let cool completely. Leave turmeric in syrup overnight. Strain out turmeric, then add vodka to syrup. Store in a clean glass bottle and keep refrigerated until ready to use.

#### PAIRS WITH

##### BOMBAY SAPPHIRE GIN

United Kingdom **\$27.49** 316844

##### GRAND MARNIER CORDON ROUGE LIQUEUR

France **\$42.99** 1784



#### KALAMANSI AND CHILI-SPICED ALMONDS

##### Makes 2 cups (500 ml)

2 tbsp	(30 ml)	Kalamansi Chili Syrup, make ahead (recipe follows)
¼ cup	(50 ml)	kalamansi juice or lime juice
1 tbsp	(15 ml)	chili powder
½ tsp	(2 ml)	hot smoked paprika
¼ tsp	(1 ml)	cayenne
1 tsp	(5 ml)	salt
2 cups	(500 ml)	natural almonds

Preheat oven to 350 F (180 C).

In a bowl, whisk together all ingredients, except for almonds.

Heat a large frying pan over medium heat. Add almonds and cook, stirring frequently, until fragrant and starting to toast, about 5 minutes.

Pour spice mixture over almonds and stir until pan is almost dry, about 2 minutes. Tip almonds onto a parchment-lined baking sheet and spread into one layer.

Bake 5 to 8 minutes, keeping an eye on them as they will burn easily. Let cool 1 minute on baking sheet and transfer to a large bowl. Stir or toss almonds occasionally, breaking apart big clumps, until cool.

Almonds may be stored in an airtight container for one week.

#### KALAMANSI CHILI SYRUP

4 cups	(1 L)	kalamansi juice*
8 cups	(2 L)	sugar
6		bird's eye chili peppers, chopped**

In a saucepan, heat kalamansi juice (if frozen, just to thaw). Add sugar and stir to dissolve. Add chopped bird's eye chilies to syrup and let sit overnight.

\* kalamansi is an Asian citrus fruit, available at Asian specialty stores. Frozen juice is available at Gourmet Warehouse

\*\* Use gloves when handling these hot chilies

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Garbanzo Bonanza from page 122

Strain out chilies or leave in, to taste. Store in a clean glass bottle and keep refrigerated until ready to use.

**PAIRS WITH**

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**BRAISED CHICKPEA AND COCONUT CURRY**

**Serves 4**

- 2 tbsp (30 ml) canola oil
- 2 tbsp (30 ml) ginger, finely chopped
- 3 garlic cloves, finely chopped
- 1 medium onion, coarsely chopped
- 2 tsp (10 ml) ground cumin
- 1 tbsp (15 ml) red or yellow curry paste
- 1 tsp (5 ml) ground turmeric
- 1 tsp (5 ml) ground coriander
- 2 medium carrots, peeled and cut into ½-in (1 cm) dice
- 1 medium red pepper, seeded, cut into ½-in (1 cm) dice
- 2 x 19 oz (540 ml) can chickpeas, drained and rinsed
- 13.66 oz (403 ml) can light coconut cream
- 13.66 oz (403 ml) can light coconut milk
- 2 tbsp (30 ml) fish sauce
- chopped cilantro and toasted coconut, for garnish
- jasmine rice, prepared per package instructions

In a large saucepan, heat oil over medium heat. Add ginger, garlic and onion, sauté for 1 minute until fragrant, then add cumin, curry paste, turmeric and coriander. Sauté for 30 seconds, then add carrots, red pepper and chickpeas. Stir to coat with spices. Stir in coconut cream, coconut milk and fish sauce.

Simmer until carrots are tender, about 5 minutes or until sauce thickens slightly. Serve with steamed jasmine rice. Garnish with chopped cilantro and toasted coconut.

**PAIRS WITH**

**SEE YA LATER RANCH GEWÜRZTRAMINER**

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Garbanzo Bonanza from page 122 continued



### PROVENÇALE-STYLE SOCCA PIZZAS

**Serves 4**

2 cups	(500 ml)	chickpea flour
1 tsp	(5 ml)	sea salt
½ tsp	(2 ml)	freshly ground pepper
½ tsp	(2 ml)	rosemary, finely chopped
1 tsp	(5 ml)	garlic powder
2 cups	(500 ml)	water
		olive oil
		Caramelized Onions (recipe follows)
¼ cup	(50 ml)	pesto paste
½ cup	(125 ml)	sun-dried tomatoes, coarsely chopped (packed in oil variety)

½ cup	(125 ml)	niçoise olives
4		anchovy fillets, cut into ½-in (1 cm) pieces
4 sprigs		fresh thyme, leaves removed

In a large mixing bowl, add chickpea flour, salt, pepper, rosemary and garlic powder. Mix well then stir in water and continue to blend well. Cover with plastic wrap and set aside to rest 30 minutes. Meanwhile make Caramelized Onions (recipe follows).

Add enough olive oil to grease bottom of a heavy 9 to 10-in (23 to 25 cm) non-stick skillet and heat over medium-high.

Pour enough batter to cover base, about ¾ cup (150 ml), around ¼-in (0.5 cm) thick and let cook for 1 minute or until it lifts off easily. Flip base over and cook other side until golden brown. It will be slightly soft in middle with a crispy edge, about 2 to 3 minutes. Remove socca crust and set on a wire rack to cool. Repeat with remaining batter to make 3 more pizzas.

Preheat oven to 400 F (200 C). In a small bowl, mix together pesto with 2 to 3 tbsp (30 to 45 ml) olive oil until it is a runny consistency. Brush a small amount of pesto mix, about 2 tbsp (30 ml) over top of socca crust, spread a thin layer of prepared Caramelized Onions over pesto and top with sun-dried tomatoes, niçoise olives, anchovies and some thyme leaves. Place on a wire pizza rack and bake for 6 to 8 minutes. Drizzle with olive oil, cut and serve.

Garbanzo Bonanza from page 122 continued

### CARAMELIZED ONIONS

Makes 2 cups (500 ml)

¼ cup	(50 ml)	olive oil
6		large onions, sliced ¼-in (0.5 cm) thick
½ tsp	(2 ml)	salt
2 tbsp	(30 ml)	brown sugar
3 tbsp	(45 ml)	balsamic vinegar

In a large non-stick skillet, heat olive oil over medium-low heat. Add onions and sprinkle with salt. Cook slowly for 15 to 20 minutes, stirring occasionally to prevent from sticking to pan and burning.

When onions are softened and are light brown, add sugar and vinegar. Cook over low heat for another 5 to 10 minutes, stirring occasionally, until sticky and caramelized. Remove and set aside.

### PAIRS WITH

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RED ROOSTER PINOT GRIS

BC VQA \$17.99 533174



### MINTED FALAFELS WITH TAHINI SAUCE

Makes 24

2 x 19 oz	(540 ml)	cans chickpeas
2 tsp	(10 ml)	coriander seeds
1 tbsp	(15 ml)	cumin seeds
1		large egg
1 tsp	(5 ml)	baking powder
1		medium onion, coarsely chopped
5		garlic cloves, coarsely chopped
½ cup	(125 ml)	mint leaves, coarsely chopped
1 cup	(250 ml)	parsley, coarsely chopped
½ tsp	(2 ml)	red chili pepper flakes
		sea salt and freshly ground black pepper, to taste
		canola oil, for deep frying

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Garbanzo Bonanza from page 122 continued

Drain chickpeas and spread out on a paper towel-lined baking dish to remove excess moisture. Allow to sit 1 hour.

In a small, dry skillet, add coriander and cumin seeds and toast over medium heat until fragrant and slightly brown. Remove to cool, then grind to a fine powder in an electric spice grinder (or a very clean coffee grinder). Set aside.

In a food processor, process chickpeas, egg, baking powder, onion, garlic, mint, parsley, chili flakes and toasted spice mix. Process until mixture is puréed to desired texture. Season to taste with salt and pepper.

Transfer to a bowl, cover with plastic wrap and refrigerate for 30 minutes.

Meanwhile, make Tahini Sauce (recipe follows).

Heat 3-in (8 cm) of canola oil in a deep, heavy bottomed pot over medium heat to 375 F (190 C). Scoop mixture into 1½-in (3.5 cm) balls and flatten slightly to a patty. Place onto a parchment paper-lined baking sheet and allow to sit for 15 minutes.

Carefully slide 6 to 8 balls at a time into the hot oil and deep-fry, making sure they do not stick to the bottom.

Cook for 5 to 6 minutes or until they are browned on all sides, turning if needed. Remove with a slotted spoon and drain on a paper towel-lined baking sheet. Serve hot with prepared Tahini Sauce.

## TAHINI SAUCE

Makes 1½ cups (375 ml)

2		garlic cloves, finely chopped
½ cup	(125 ml)	tahini
½ cup	(125 ml)	lemon juice
¼ cup	(50 ml)	water
½ tsp	(2 ml)	sea salt

In a blender or food processor, process garlic and tahini for a few seconds. While running, carefully add the lemon juice and water alternately, a little at a time, until desired taste and consistency. Season with salt, to taste.

## PAIRS WITH

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BC VQA \$23.99 593095

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Garbanzo Bonanza from page 122 continued



### MOROCCAN CHICKPEA, ISRAELI COUS COUS AND BUTTERNUT SQUASH TAGINE

**Serves 6**

1 tsp	(5 ml)	coriander seeds
1 tsp	(5 ml)	cumin seeds
2 tbsp	(30 ml)	olive oil
1 tbsp	(15 ml)	ginger, chopped
3		garlic cloves, coarsely chopped
1		medium onion, coarsely chopped
1 x 3-in	(8 cm)	cinnamon stick
½ tsp	(2 ml)	red chili flakes
28 oz	(796 ml)	can whole plum tomatoes
½		preserved lemon, pulp removed, rinsed and finely chopped
¼ cup	(50 ml)	dried apricots, quartered

¼ cup	(50 ml)	raisins
4 cups	(1 L)	butternut squash, peeled and cut into 1-in (2.5 cm) cubes
19 oz	(540 ml)	can chickpeas, drained and rinsed
½ cup	(125 ml)	Israeli cous cous
4 cups	(1 L)	chicken stock
		sea salt and freshly ground pepper, to taste
		cilantro, chopped, for garnish

In a small, dry skillet, toast coriander and cumin seeds over medium heat until fragrant and slightly brown. Remove to cool and grind to a fine powder in an electric spice grinder (or a very clean coffee grinder). Set aside. In a large saucepan, heat olive oil over medium heat. Add ginger, garlic, onions, cinnamon stick, red chili flakes and the reserved toasted ground coriander and cumin. Sauté for a minute, until fragrant, then add whole can of tomatoes, including juice. Crush tomatoes with a wooden spoon. Add remaining ingredients, except for salt and pepper. Bring to a boil, then lower heat and simmer, stirring occasionally, for 30 minutes, or until squash is fork tender. Season with salt and pepper and garnish with fresh cilantro.

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