

GRILL PAIRINGS

Ribeye Steak

Many experts recommend pairing ribeye steak with a Cabernet Sauvignon, as the high tannins help to cut through the juiciness and fattiness of the cut.

Ixsir Altitudes Red

2014 Barolo di Serralunga d'Alba DOCG, Fontanafredda FB TG

Fillet Steak

The leaner the steak the is the lighter the wine needs to be.

Land Made Pinot Noir Yealands BTG

2016 Château Orisse du Casse, Saint-Émilion Grand Cru FB TG

Pinot Noir Winemaker Reserve Gibbston Valley, Yealands

Pork Chop, Apple Salad

Pork chop is a fairly neutral meat, a wine with more body will elevate the dish. These wines work in the same vein as using the apple sauce.

Chardonnay IGP Pays d'Oc Les Mougeottes BTG

2016 Chablis Grand Cru Les Clos, Domaine Louis Michel FB TG

Chenin Blanc Reserve, Ken Forrester Wines or a rich Burgundy Puligny Montrachet

½ or Whole Lobster, Garlic & Herb Butter

The minerality and citrusy notes of a white burgundy complement the lobster and help bring out its more complex flavours.

Chardonnay IGP Pays d'Oc Les Mougeottes BTG

2018 Chablis, Joseph Drouhin BTG

Chablis Grand Cru Les Clos, Domaine Louis Michel FB TG

Laurent Perrier Rosé Champagne

20% off bottle when ordered with whole lobster.

Surf & Turf - Fillet Steak 4oz & Half Lobster

Surf works best with a rich white, think Chardonnay. Turf calls for a dry red, think Cabernet Sauvignon or Merlot. As a compromise use something with low tannins to balance the proteins such as Pinot Noir. The red fruits provide robust flavours for the red meat, whilst the light body and fresh acidity complement the seafood.

Land Made Pinot Noir Yealands BTG

Chardonnay IGP Pays d'Oc Les Mougeottes BTG