

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES



## LET IT SNOW!

### OH, FUDGE!

Sweet gifting ideas 16

### THAT'S THE SPIRIT!

Delicious secret ingredients 68

### THE MACALLAN

#### 1824 SERIES

Revealing Macallan's bold new look 100

### AROUND THE WORLD

#### IN 80 BUBBLES

A toast to sparklings across the globe 142

OVER 50 NEW RECIPES AND 16 RECIPE CARDS INSIDE

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 [@coronacanada](https://twitter.com/coronacanada)

# contents

# let it snow!

## FRANCE SPARKLES AT THE 2014 VANCOUVER INTERNATIONAL WINE FESTIVAL

Barb Philip gets up close and personal with champagne, the 2014 VIWF guest of honour . . . . . 4

## SUNNY CITRUS

Bring a little sunshine into your winter with the tongue-tingling taste of citrus . . . . . 8

## WINTER WINE TIPS

James Nevison talks to local wine experts about their seasonal wine trends. . . . . 12

## OH, FUDGE!

Sweet gifting ideas for the adult who is young at heart . . . . . 16

**NEW** . . . . . 21

## THE HISTORY, MYSTERY AND FLAVOURS OF COGNAC

Delightful pleasure in every drop . . 22

## HAM FOR THE HOLIDAYS

A holiday meal sure to make your mouth water . . . . . 26

## THE LANGUEDOC: A TRIP TO THE SUNNY SOUTH OF FRANCE

Welcome to the land of *Oc!* . . . . . 32

## FESTIVE DESSERTS

Adding festive flair to the end of any meal. . . . . 36

## HOLIDAY HOME ENTERTAINING: A BARTENDER'S GUIDE

Trevor Kallies shares the secret to successful home entertaining. . . . . 40



76



58

**HOT** . . . . . 45

## COOKING WITH CHAI

Not just for tea, chai adds a delicious flavouring to these desserts . . . . . 46

## BEST GRAPES OF BC

Rhys Pender looks at BC's grape successes and where we're heading. . . 50

## BAR STAR

Daenna Van Mulligen interviews *Vancouver Magazine's* 2013 Bartender of the Year . . . . . 54

## CRANBERRIES

From tart to trifle, BC's prized berry takes a starring role . . . . . 58

## MERLOT MAKES A SMOOTH COMEBACK

Time to give this smooth and supple grape a second chance . . . . . 64



36

# contents

## THAT'S THE SPIRIT!

Spirits aren't just for sipping. Make them the secret ingredient of your next home cooked meal . . . . . **68**

## CONSULTANT'S CHOICE

Our experts share their favourites . . . **75**

## THE COCKTAIL MENU

Featuring spiced spirits for winter-inspired cocktails . . . . . **76**

## TASTE THE BEAUTIFUL SOUTH: PARALLEL 31 COMPARED

Argentina, Chile and South Africa join forces for a combined mega-tasting . . **78**

## NEW YEAR'S EVE MASQUERADE

Host a black and white masquerade! . . **82**

## MARVELOUS MOCKTAILS

And responsible hosting tips . . . . . **90**

## FLAVOURS

. . . . . **93**

## LE CROCODILE

One of Vancouver's most notable fine dining restaurants turns 30. . . . **94**

## THE MACALLAN 1824 SERIES

James Nevison presents Macallan's bold new direction . . . . . **100**

## OUR HOLIDAY FAVOURITES

Our Portfolio Managers share their insider holiday picks . . . . . **104**

## NEW YEAR'S DAY BRUNCH: KICK-START TO 2014

An elegant brunch buffet to start the year right . . . . . **106**

## PENFOLDS' PROFILE

Quality is in the blend. . . . . **112**

## CHINESE NEW YEAR

Symbolism from the sea . . . . . **116**

## BEERS OF BELGIUM

Joe Wiebe takes us on a tour of Belgium beer . . . . . **120**

## COZY COUPLES CUISINE

Valentine's Day recipes to warm the soul and rekindle love's flame . . . . **124**

## CELEBRITY CHEF: THIERRY BUSSET

Kasey Wilson discovers the passion behind the pastry . . . . . **128**

## DIGESTIFS ROCK

Take your evening sweetly to a new level with these tried and true digestifs. . . . . **130**

## SPICE OF LIFE: SUMAC & SAFFRON

These colourful spices will add richness to any dish. . . . . **134**

## THE VIWF TURNS 36

Anthony Gismondi looks back on 36 years of the VIWF . . . . . **138**

## AROUND THE WORLD IN 80 BUBBLES

A global glance at sparkling styles . . **142**

## ASK AN EXPERT

. . . . . **146**

## VERY SPECIAL EVENTS

. . . . . **148**

## RECIPE INDEX

. . . . . **150**



116



106

from the cover...



### DOM PÉRIGNON CHAMPAGNE

France \$216.95 280461

A rich and elegant champagne in a graceful package, with fine-grained texture and layers of flavours including toasted biscuit, candied lemon peel, coffee liqueur, chamomile, crystallized honey and a hint of wood smoke. This is the haute couture of the Champagne world; it's all about elegance, texture and attention to detail.

# contributors

In order to offer different perspectives on all beverage alcohol aspects of Food, Drink and More, each issue of TASTE magazine features a collaboration of informative editorial from a diverse group of professionals. Meet the talented writers who have contributed to the 2013 holiday issue of TASTE.



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To inquire about advertising opportunities please contact Lavaughn Larson at 604 252 3094 or Susanne Knight at 604 252 3364 or email taste@bcliquorstores.com. For technical assistance in submitting your ad, please contact Diane Smallwood at 604 252 2904.

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# TASTE



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**OUR SYMBOLS** Country of Origin BC VQA Wines Sweetness Code Organic BC Craft Beer Ontario VQA Wines Kosher

# FRANCE SPARKLES

# AT THE 2014 VANCOUVER INTERNATIONAL WINE FESTIVAL

The anticipation of a glass of bubbly makes wine lovers smile. When they learn it comes from France, the smile gets even broader. With France as the Regional theme and bubbly as the Global Focus at the 2014 Vancouver International Wine Festival, there are sure to be many very happy tasters! Champagne, with its specific terroir and intricate production method, is the benchmark, of course, but look out for unique sparklers from other French regions too.

Champagne is not only the most successful sparkling wine, but is arguably the most enduring luxury product of any kind. If sales suffer a slight downturn when the economy slows, they bounce back stronger than ever when it turns around. It seems we like to drink champagne when we celebrate and we look to it for a little luxurious comfort when times are tough. It is no wonder that the *Comité Interprofessionnel du Vins de Champagne* (CIVC) works fervently to protect the use of the name.

The specific area, or appellation, of Champagne is in northeast France, and the Chardonnay, Pinot Noir and Pinot Meunier grapes must be grown within

its boundaries. The very cool climate is considered “marginal” for vineyards and, in fact, grapes rarely reach full ripeness here. In combination with the climate, deep chalk sub-soils allow the vines just enough nutrients to survive and contribute to the finesse of the wine. Fortunately, the subdued flavour, high acidity and pale colour of barely-ripe grapes are just the characteristics that make great bubble! The relative neutrality of the grapes allows them to take on the complex aromas of the production process, while the acidity gives the wines freshness. And, as many champagnes are white but made from red grapes, lack of colour is a bonus.

In addition to the natural factors that set it apart, a defining feature of champagne is the process by which it becomes bubbly. Many other sparkling wine producers have adopted the *méthode traditionnelle* (traditional method) because of the complex aromas and refined texture it gives to wine. The first step in the method is the assemblage. Here, still wines made from different grape varieties, vineyards and even vintages are carefully blended together. Consistency of house style is crucial and

the *Chef du Cave* apprentices for years to learn the intricacies of each cuvée. Next is the second fermentation where carbon dioxide (CO<sub>2</sub>) is created and trapped inside the bottle. The blended wine is bottled with a small amount of yeast and sugar and is closed with a crown cap. Inside the bottle, the sugar metabolizes the yeast, producing carbon dioxide. This CO<sub>2</sub> will remain trapped in the bottle until it is opened and enjoyed. When the yeast runs out of food (sugar), it dies and the process of autolysis begins. It doesn't sound very appetizing but, in fact, autolysis is what makes traditional method sparkling wines so delicious! The yeast cells (or lees) decompose and, as they do, toasty flavours are produced. In a small space (that of a 750 ml wine bottle), the effect on the wine is significant and becomes more intense the longer it remains in contact with the dead yeast. No champagne is released without a minimum of 15 months on the lees and, if it is to bear a vintage on the label, it has to stay at least three years. At the end of the aging, the bottles go through a riddling, or *remuage*, process that collects the lees to the neck of the



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“ Champagne is not only the most successful sparkling wine, but is arguably the most enduring luxury product of any kind. ”

photo by David Niddrie



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**THE VANCOUVER SUN**  
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bottle. The yeast is then frozen into a solid piece by dipping the neck into a freezing brine solution and then, when the crown cap is removed from the bottle, the pressure of the CO<sub>2</sub> forces out the lees. The bottle is then resealed with a cork, wire cage and foil before being shipped to market.

Champagne is certainly the best known sparkling wine in France, but there are some delicious alternatives that, mostly because they are less famous, have a lower price tag. If you see the word Crémant on a French bottle of sparkling, it means it was produced according to the traditional method and the second fermentation occurred in the bottle you are holding in your hand. Similar to champagne is Crémant de Bourgogne. The Burgundy climate is cool, but less so than its northern neighbour, changing the style of the wine slightly and, because the wine doesn't command the same prices, producers are not obligated to hold it on the lees as long as for champagne. Other regions use their own local grape varieties to make traditional method sparklers. In Alsace, for example, Riesling and Pinot Blanc might be part of the blend, while sparkling wines in the Loire maintain the hay and white-flower aromas of Chenin Blanc.

It's impossible not to feel excited and celebratory when the cork on a bottle of sparkling is popped, whether you are choosing champagne for its prestige, complexity and raciness or experimenting with a newly found Crémant. Take the opportunity to sample them at the 2014 Vancouver International Wine Festival and enjoy!



**01**  
**PAUL ZINCK CRÉMANT D'ALSACE BRUT**

France \$23.99 421388  
This delicious blend of Pinot Noir, Chardonnay and Pinot Blanc is an ideal match for quiche lorraine. Spending almost two years on the lees gives it a toasty minerality that complements the floral and green-fruit notes.



**01**  
**CHARLES DE CAZANOVE BRUT CHAMPAGNE**

France \$49.99 420315  
Classic green apple and biscuit aromas give way to a crisp and refreshing palate in this champagne. Try it as an aperitif or served alongside cured sockeye salmon. It is a blend of the region's predominant red grapes, Pinot Noir and Pinot Meunier.

**00**

**TAITTINGER BRUT RÉSERVE BRUT CHAMPAGNE**

France \$61.99 457713  
Elegance and power both in one glass! This is a classic blend of varietals, with finesse supplied by the Chardonnay, weight by the Pinot Noir and delicacy of aroma by the Pinot Meunier. You can serve this wine with the main course – roast chicken, perhaps?



**01**

**BAILLY LAPIERRE CRÉMANT DE BOURGOGNE BRUT RÉSERVE**

France \$24.99 657742  
This sparkler's nose is beautifully floral with some stone-fruit notes. Along with Chardonnay and Pinot Noir, Gamay and Aligoté lend a Burgundian feel. Try it with a first course of wild mushroom soup.



**01**  
**LOUIS BOUILLOT CRÉMANT DE BOURGOGNE ROSÉ**

France \$24.99 494856  
This Crémant is pale salmon/pink with aromas of white flowers and strawberries. It has a delicate palate with floral and anise notes. Try it with duck breast in cherry sauce.



**01**  
**LANSON BLACK LABEL BRUT CHAMPAGNE**

France \$59.99 41889  
This is an ideal sushi wine, with racy acidity and a nose of toast, mineral and citrus. It is made with 50 percent Pinot Noir grapes with the rest being Chardonnay and a touch of Pinot Meunier. Enjoy!

# SUNNY CITRUS

RICOTTA  
CHEESECAKE  
WITH SPICED  
CITRUS SALAD

During the grey and frosty winter months, we tend to indulge in rich, comfort foods. Re-invigorate your recipe repertoire this season by incorporating the fresh flavour and lively colour of citrus fruits. When selecting citrus fruits, choose ones that are firm, plump and heavy for their size. Choose fruit with a firm peel and strong citrus scent. At home, citrus may be stored, away from heat and moisture, at room temperature for about one week or in the refrigerator for two weeks. This year, think beyond the glass of citrus juice at breakfast. Take inspiration from the following recipes and get ready to enjoy the tongue-tingling taste of citrus!



CITRUS AND TEA-GLAZED CHICKEN WITH MISO CARROT SAUCE

PAIRS WITH CITRUS AND TEA-GLAZED CHICKEN WITH MISO CARROT SAUCE



**SUMAC RIDGE PRIVATE RESERVE UNOAKED CHARDONNAY**

BC VQA \$13.99 273128

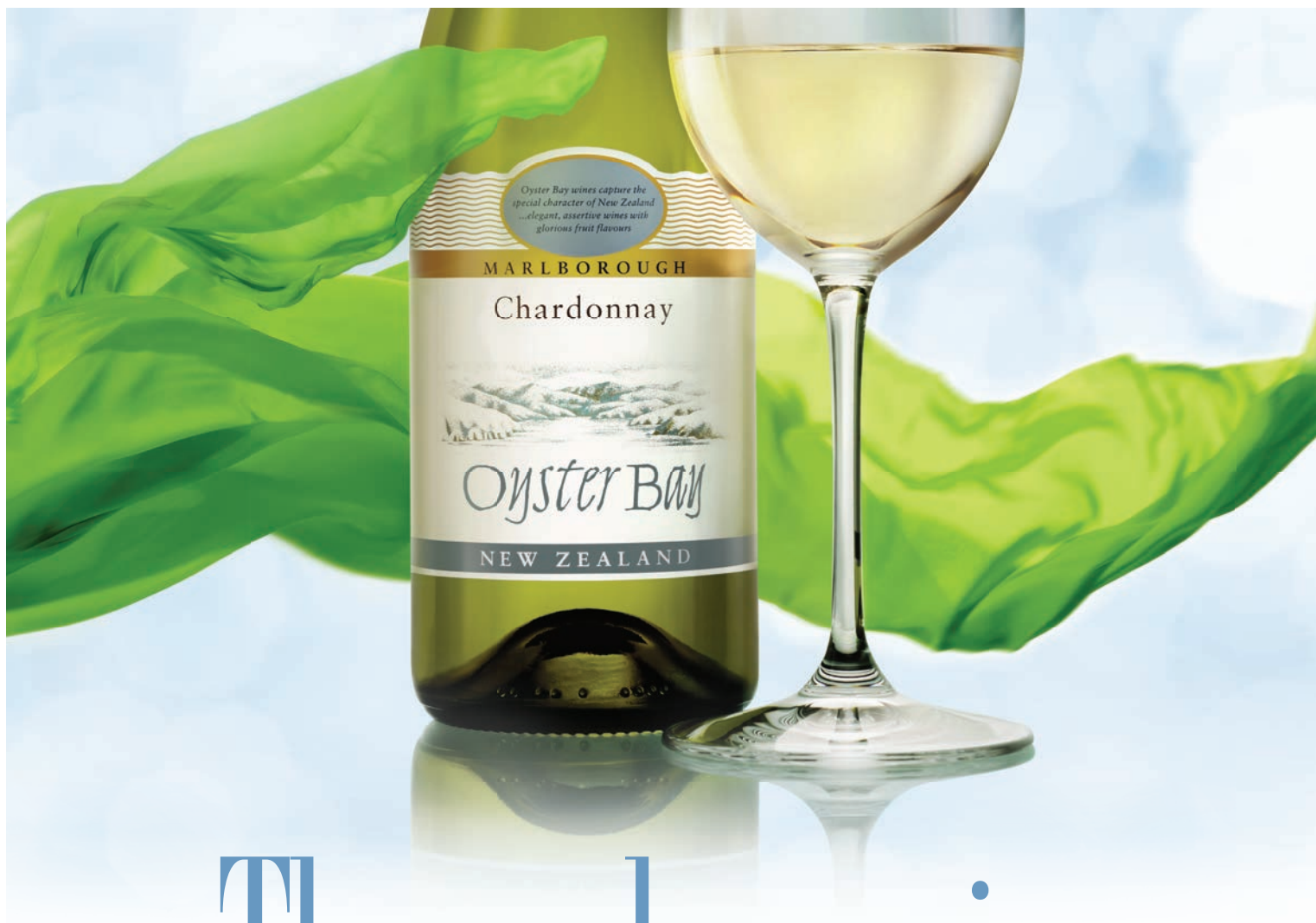
This unoaked white has a nose of crisp orchard fruit and a soft, vanilla note. It is well-balanced with flavours of peach, pear and apple with a creamy butter note lingering on the finish.



**MARQUÉS DE CÁCERES RIOJA ROSADO**

Spain \$16.99 361188

This is a dry rosé with very fresh aromas of strawberries and rhubarb, sweet spice and a vibrant grapefruit and orange peel core. The touch of sweetness on the entry is balanced by bright acidity. It offers tart, red fruit flavours and has sufficient weight to pair with roasted poultry.



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PAIRS WITH RICOTTA CHEESECAKE WITH SPICED CITRUS SALAD



**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.



FILET MIGNON WITH CITRUS OLIVE RELISH



**BLÜFELD RIESLING**

Germany \$14.99 884239

The 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.



PAIRS WITH FILET MIGNON WITH CITRUS OLIVE RELISH



**RUFFINO RISERVA DUCALE CHIANTI CLASSICO**

Italy \$26.99 45195

The bouquet of this ruby red is elegant and characterized by violets, 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 spice.



**PERRIN LES CHRISTINS VAQUEYRAS**

France \$24.99 585315

Ripe and fleshy, this red shows sleek plum, blackberry and red currant fruit stitched seamlessly together. The palate is of cooked red fruits and is guided by a long, warm stone-filled finish.



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- 2011 -

VIN DE BOURGOGNE

*Bourgogne*  
CHARDONNAY  
APPELLATION BOURGOGNE CONTRÔLÉE

*Louis Latour*  
MIS EN BOUTEILLE À BEAUNE PAR LOUIS LATOUR NEGOCIANT RÉFÉRENT  
A BEAUNE - CÔTE-D'OR - FRANCE

CEDAR CREEK  
ESTATE WINERY

2010  
SHIRAZ CABERNET  
BC VQA OKANAGAN VALLEY



## JAMES NEVISON

James Nevison is an award-winning wine writer, educator and the co-founder of HALFAGLASS. He is the wine columnist for *The Vancouver Province*, where his column "The Wine Guy" appears each Thursday. James is the co-author of seven best-selling books on wine in Canada including *Had a Glass: Top 100 Wines for 2014 Under \$20*. Follow his wine musings @hadaglass.

# WINTER WINE TIPS

“The real secret to success is matching seasonal food and wine together.”

If eating seasonally enhances the nourishment and excitement on our plate, why not extend the notion to the wine in our glass? In other words, drink seasonably. Indeed it's not all that novel an idea; it's a concept that is already wholeheartedly embraced by local wine experts and winemakers.

"I definitely believe wine evolves in your glass through the seasons," says CedarCreek Estate Winemaker Darryl Brooker. "Wine aroma and taste is wildly different depending on temperature, food, mood, etc. and the seasons are definitely a big factor." Award-winning wine guy and Cactus Club Service Director and Sommelier Sebastien Le Goff echoes the sentiment, explaining that "the seasons and temperatures influence the wines I enjoy."

Which is not to say it's as simple as drinking a particular type of wine during each season. Well-known wine

judge, writer and educator Kurtis Kolt is quick to state: "I certainly don't adhere to any sort of 'reds are for winter, whites are for summer' rule." Kolt goes on to espouse his colour-blind taste buds by championing how "rosé wines are fantastic in the winter as well."

"Although I tend to drink more red than white wine during the winter months," admits Sandra Oldfield, CEO and Winemaker of Tinhorn Creek Vineyards, "one of my favourite winter wines is a good, dry Riesling – preferably from BC." Oldfield feels that the biggest change a wine undergoes through the course of the seasons is the food being served with it. "A Chardonnay with butternut squash soup in winter is completely different from the same Chardonnay in July with an antipasto plate," she says.

According to these wine experts, the real secret to success is matching seasonal food and wine together. For

example, Oldfield finds that "a crisp Riesling helps cut through some of the richer, heavier food that we eat during the winter months." In similar strategy, Kurtis Kolt says he is "a fan of light reds like Cru Beaujolais, or Pinot Noir from cool-climate Australia, Oregon, or right here in BC." During winter, Darryl Brooker finds himself trending "towards bigger, more textural wines."

Asked to suggest specific wine pairings for comforting, cold-weather meals, Oldfield chimes in with "Cabernet Franc plus hearty winter beef stew." Brooker reminds that, "The bigger or more tannic the wine, the more protein it will handle, so if you are going big on red meat, go big on the red wine as well." His favourite winter pairing is mustard-crusting steak served alongside CedarCreek Shiraz Cabernet. Sebastien Le Goff pinpoints the Northern Italian region of Piedmont as his go-to for this time

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Enjoy Responsibly



## WINTER WINE TIPS

of year, explaining that “the tannin, alcohol level and flavour profiles of these wines make them a perfect pairing for cool days and long winter nights.” His take on a winter meal is braised oxtail slowly simmered with carrots, turnips and potatoes – matched with a glass of hearty Barbaresco. Not to be left out in the cold, Kolt weighs in with a suggestion to “Grab a bottle of Pinot Noir, stir up a wild-mushroom risotto with loads of fresh thyme, and take comfort from the chill outside.”

As for other winter tips, Brooker explains: “I serve my whites a little warmer in the winter,” and he specifically suggests service at around 16 degrees Celsius. All four experts remind that decanting wines, particularly reds, helps to soften tannins and embolden a wine’s flavours. Le Goff offers the ideal recipe: “When at home, make sure to take your time and enjoy; decant that bottle of red wine. Use a proper decanter or a simple carafe. This lets the wine breathe and enhances the presentation. If you have the time, before guests arrive, decant the bottle in the afternoon – and why not pour yourself a glass to enjoy while reading a book by the fire or listening to your favourite music?” Kolt offers some final words of wisdom: “Always have a second bottle on hand. Sometimes it’s raining really hard and you just don’t want to head back out there...”

To avoid being left high and dry on a winter’s evening, consider one of these fuller-bodied, flavourful whites or bright, warming reds.



 **01**   
**TINHORN CREEK  
GEWÜRZTRAMINER**

BC VQA \$18.49 530675

Aromatic white wines are not just for the patio! Gewürztraminer is actually quite rich and textural, a great warming counterpoint to winter. Juicy, redolent of grapefruit, flower petal and a host of other exotic notes. Tinhorn Creek’s Gewürztraminer is great on its own or served with roast chicken.



 **00**   
**CEDARCREEK SHIRAZ CABERNET**

BC VQA \$22.95 410696

“My absolute favourite winter pairing is mustard-crusted steak with the CedarCreek Shiraz Cabernet,” says CedarCreek winemaker Darryl Brooker, and the mustard spice and big protein of the dish certainly play well with the black pepper, rich fruit and robust tannins of this winter-warming red.

 **00**  
**LITTLE YERING PINOT NOIR**

Australia \$14.95 616110

The cooler-climate Yarra Valley fruit is on full display in this Pinot Noir’s lighter, elegant stance. It wears its 12-month soak in French oak barrels well and, with great cherry, toasty wood and bramble flavours, this bright red screams to be served alongside any mushroom dish.



 **00**  
**LOUIS LATOUR BOURGOGNE  
CHARDONNAY**

France \$21.99 55533

Chardonnay is great every season of the year, but for winter serve this unoaked Louis Latour Bourgogne barely chilled. The wine’s robustness will really shine, complementing the bright citrus and apple notes on the palate.



 **00**  
**PAUL MAS VIOGNIER**

France \$12.99 151100

Another wonderful white wine option for winter, Paul Mas Viognier awakens the senses with enticing aromatics of roses and orange peel, along with a honeyed mouth feel. It’s big and bold overall, but finishes fresh. It goes great with slow-roasted pork dishes.



 **00**  
**RICOSSA BARBARESCO**

Italy \$21.95 929406

Barbaresco plus anything braised equals comfort food and wine perfection, and Ricossa offers a great introduction to the famed Piedmont wine region. Made from the Nebbiolo grape, it offers enticing dried herb and leather nuances melded to dark fruit – the perfect sipper for a dark and stormy winter night.

# OH, FUDGE!



Indulge your sweet tooth by whipping up a batch of these adult versions of homemade fudge! Though its origins are unclear, it is widely believed that the first batch of fudge originated from a ruined attempt at making caramels, hence the term “fudged”. In its basic form fudge is nothing more than butter, sugar and milk heated to soft-ball stage before beating the mixture while it cools to obtain a smooth and creamy consistency. Once you become familiar with a fudge recipe it becomes endlessly customizable to suit your every whim. Perfect for wrapping up as gifts or serving on a sweets table, fudge is an old school treat with modern appeal that is sure to please the young-at-heart.



GIN FUDGE WITH A LIME TWIST

PAIRS WITH GIN FUDGE WITH A LIME TWIST



**WHISTLER LATE HARVEST CHARDONNAY**

BC VQA \$19.90 197244 375 ml

Alive with tropical fruit and green apple characters, this dessert wine is fragrant on the nose, with smooth pear and honey on the palate. Rich and succulent, the hint of citrus complements the flavours of this dessert.



**MIONETTO VALDOBBIADENE PROSECCO**

Italy \$21.99 432369

Made from high-quality grapes from the hills of the Prosecco Superiore DOCG, this gentle bubble is pale straw yellow in colour and has aromas of white flowers, citrus and peach. The palate has green apple and citrus flavours with a fine, persistent *perlage*.



PEPPERMINT SCHNAPPS FUDGE WITH CANDY CANE CRUMBS



IRISH COFFEE FUDGE

PAIRS WITH PEPPERMINT SCHNAPPS  
FUDGE WITH CANDY CANE CRUMBS



**MCGUINNESS  
PEPPERMINT SCHNAPPS**

Canada \$20.49 31690

This clear and sweet liqueur is peppermint flavoured and has aromas of fresh mint. It is great on its own chilled or mix with hot cocoa to pair with this fudge dessert.



**01  
CHOCOLAT ROUGE SWEET RED**

USA \$14.49 240929

A decadent blend of two favourites in one bottle: chocolate and red wine. Chocolat Rouge is not a dessert wine, but instead has creamy chocolate flavours balanced by fine red wine characters. This creates an impression of a red wine tasting like a chocolate covered cherry.



PAIRS WITH IRISH COFFEE FUDGE



**CAROLANS IRISH CREAM LIQUEUR**

Ireland \$24.99 108357

A fine blend of Irish whiskey, neutral spirits and rich double cream creates a liqueur that's smooth and silky in the mouth. It can be sipped solo over ice or blended into a hot festive beverage.



ADULT EGGNOG FUDGE

PAIRS WITH IRISH COFFEE FUDGE

PAIRS WITH ADULT EGGNOG FUDGE



**WARRE'S WARRIOR 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.



**ST-RÉMY À LA CRÈME**

France **\$24.95** 170019

Silky beige in colour with caramel hues, this creamy and smooth liqueur has a rich and balanced nose, bringing out exquisite nut, chocolate and caramel notes with a subtle vanilla aroma. On the palate, sweet flavours of hazelnuts, creamy chocolate, coffee and cookies deliver a wonderful taste sensation.



**PAARL FIVE STAR VSOP BRANDY**

South Africa **\$23.99** 5173

Lively and deep gold in colour, this 5-year-old brandy has luscious flavours of apple, pineapple, pear and raisin. Enhanced by a mild toasted oak aroma, this medium-bodied, fortified spirit leaves you with a lingering, fruity aftertaste that will complement this rich, sweet dessert.



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WHY WAIT

# NEW

Just in time for holiday entertaining or gift giving, here is a unique collection of new spirits. From the United Kingdom there is Bombay Sapphire East that includes the spices of Asia for a twist on the favourite and popular original gin. New from Tennessee is a variation on what is considered standard Moonshine...this offering is delicious with flavours of apple pie and spices. And from the folks at Forty Creek is the addition of fresh dairy cream to their finest Canadian whisky resulting in a creamy and delightful cream liquor. Enjoy!



## BOMBAY SAPPHIRE EAST

United Kingdom \$29.99 774315

Infusing Thai lemongrass and Vietnamese black peppercorn into the original Bombay Sapphire yields a gin that reflects the spices of Asia. The nose is delicate with notes of lemongrass and herbs and a light aroma of spice. Smooth on the palate with a dominating flavour of lemongrass that evolves into a lingering black pepper spice and almond sweetness on the tongue.



## OLE SMOKY APPLE PIE MOONSHINE

USA \$37.99 673137

This premium moonshine captures the delicious flavours of homemade apple pie. Made with pure apple juice, ground cinnamon and other spices and blended with homemade moonshine, you can enjoy it either cold or mixed in a warm beverage.



## FORTY CREEK CREAM LIQUOR

Canada \$27.49 756007

Forty Creek Cream Liquor is crafted with fresh dairy cream that has been delicately blended with the finest spirits and award-winning Forty Creek Whisky. Enjoy the rich flavours of vanilla, chocolate and caramel. It is the perfect after dinner choice, served over ice or in your favourite coffee.



# THE HISTORY, MYSTERY & FLAVOURS OF COGNAC

**R**ecognized the world over, cognac delivers pleasure to aficionados while invoking curiosity in others. Happily, there is a style to suit almost every pocketbook with prices that range from an award-winning, affordable Courvoisier V.S. at \$55.95 to top-shelf rarities like the \$4,088.00 Hennessy Richard.

Steeped in heritage and history, cognac's origins are shrouded in mystery. Sometime in the 17<sup>th</sup> century, the English, Irish and Dutch got wind of something called *brandewijn* (burnt wine) and bartered goods for it. It was wine that was distilled and reduced in pot stills and transferred into barrels. It took up less room than wine, was easier to ship and it tasted far better. Cognac came into its own when the *Cognaçais* developed double distillation in the 17<sup>th</sup> century, improving the spirit immensely.





#### JUDITH LANE

Judith Lane is a Vancouver-based wine and spirits writer. In addition to *TASTE Magazine* her work appears in the *Vancouver Sun's* "The Grapevine" blog, *Gayot.com*, *Montecristo*, *NUVO*, and the *Georgia Straight*. She is a long-standing wine competition judge, and enjoys judging wine and food pairing events, and cocktail competitions. Follow Judith on Twitter @lanestar.

“ For hundreds of years, family cognac recipes were handed down from generation to generation. Three of these families are among the top cognac producers today and produce much of the world's supply. ”

It was named cognac for the region where it originated. (*Cogniack* Brandy is mentioned in the London Gazette in 1678.)

For hundreds of years, family cognac recipes were handed down from generation to generation. Three of these families are among the top cognac producers today and produce much of the world's supply. Rémy Martin dates back to 1724, Hennessy 1765 and Courvoisier to 1835.

Master blenders are at the very heart of cognac, marrying anywhere from dozens to hundreds of barrel-aged eaux-de-vie of varying ages and crus into the house style. Interestingly, it doesn't become cognac until the blending has taken place. The job of master blender is usually held for life, and sons often succeed their fathers.

Rémy Martin's Pierrette Trichet is the fourth person in 115 years to blend their cognacs. She is also the first female blender. Yann Fillioux, Hennessy's current Master Blender, is the seventh generation of his family to blend Hennessy's cognac. The familial sensory memory dates back to 1800

and his forefather Jean Fillioux, who was their the first blender. Courvoisier's current Master Blender Patrice Pinet is the cognac house's sixth.

Made only from three grapes – Ugni Blanc, Folle Blanc and Colombard – from six growing areas (crus), and produced by double distillation in pot stills, the eau-de-vie is aged in new French oak casks for one year, and then transferred to used oak casks for further aging. This adds colour and layers of aromas and flavours that concentrate and intensify with age.

The top cognac houses make their own barrels from wood from select French oak trees. The wood is carefully dried (often outdoors) for many years, where the damp air from the nearby Charente River helps to season it. After an in-house cooper makes the barrels, they are carefully toasted, which enhances and matures the spirits that rest in them. The barrels, some of which are up to 100 years old, may have been used as many as 100 times.

There are 54 main flavours found in cognac. Some of the most common include cinnamon, clove, ginger, honey, raisins, apricots, peaches, oranges, lemons,

candied fruit, orange peel, almond, vanilla, toffee, caramel, leather, tobacco, cedar, cocoa, roses and even chalk.

Finished cognacs are blends of eaux-de-vie aged in a variety of barrels and in different types of cellars, resulting in diverse layers of aromas and flavours. For example, a young cognac may be moved to progressively older barrels after a few months of aging in new oak. During the next few years, it may be transferred multiple times between dry cellars and more humid ones because of the effects on the barrels that are aging the spirit. This complicated system smoothes and balances spices and flavours. adding complexity and depth.

The rarest of decades-old cognacs are the most costly and are packaged in magnificent Lalique and Baccarat bottles. You'll find some like Hennessy Paradis (\$2,752.88), Hennessy Richard (\$4,088.00) and L'Essence de Courvoisier (\$3,234.59) in stores on occasion, depending on availability.

Drinking pleasure – and history – teems in every drop of cognac.



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JOHNNIE WALKER 

## THE HISTORY, MYSTERY AND FLAVOURS OF COGNAC

Due to limited availability, see [bcliquorstores.com](http://bcliquorstores.com) for product details.



### COURVOISIER V.S. COGNAC

France \$52.95 1925  
An award-winning entry-level cognac, Courvoisier V.S. is a blend of eaux-de-vie that is aged four to eight years in barrel. Light amber in colour, it has flowery, fruity, oaky aromas and is smooth and sweet with a pleasing spicy, smoky finish. Enjoy in cocktails, with ginger ale and over ice.



### COURVOISIER X.O. IMPERIAL COGNAC

France \$238.88 162784  
A blend of more than 40 fine cognacs, the X.O. Imperial has attractive notes of amber, cinnamon, candied oranges, cocoa, vanilla, nuts and caramel. Aged for more than two decades, it is supple and elegant with a long, intense finish. Savour neat or with crème brûlée.



### HENNESSY V.S. COGNAC

France \$59.99 8284  
The youngest of Hennessy's cognacs, the V.S. is a blend of 40 eaux-de-vie that have been barrel-aged up to eight years. Oak, nuts, dried fruit and toffee resonate and are in lockstep with its warm, spicy finish. Drink neat, with ginger ale or soda over ice and in cocktails.



### HENNESSY V.S.O.P. COGNAC

France \$95.88 43703  
More than 60 cognacs, oak-aged between five and 15 years, go into this delicate, smooth V.S.O.P. Flavours of honey, dried fruit, clove and toffee with a whip of licorice harmonize in the mouth and lead to a soft finish. Enjoy neat or with a splash of soda.



### RÉMY MARTIN X.O. FINE CHAMPAGNE EXCELLENCE COGNAC

France \$228.00 583468  
More than 300 of Rémy Martin's best eaux-de-vie, oak-aged from ten to 37 years, make up this balanced, elegant X.O. Excellence. Aromas of spice, fruit and flowers lead to a round, silky mouth feel, flavours of oranges, figs and vanilla, and a long, sumptuous finish. Enjoy after a fine meal.



### RÉMY MARTIN GRANDE CHAMPAGNE LOUIS XIII COGNAC

France \$3000.00 67090 700 ml  
Originally created in 1874, the Louis XIII has more than 1200 top cru eaux-de-vie in the blend. Encased in a handcrafted Baccarat crystal carafe, this luxurious cognac has heady notes of jasmine, Chinese five spice, saffron, dried and candied fruit and a complex, very lengthy finish. Sip and savour this special spirit.

# ALL ABOUT COGNAC

**ANGELS' SHARE** refers to the quantity of alcohol lost to evaporation during barrel aging. Upwards of 20 barrels are lost each year.

Most cognac houses store very old cognacs (some are up to 100 years old) used in top blends in cellars called **PARADIS**. The oldest are kept in glass demi-johns.

The son of Richard the Lionheart, who reigned from 1189 to 1199, was known as **PHILIP OF COGNAC** through marriage to Amelia, heiress of Cognac, who died shortly after.

**NAPOLEON** is said to have given his troops cognac rations – likely Courvoisier – to boost their morale before battle during the Napoleonic Wars.

Since 1949, someone has left a bottle of cognac and three roses on **EDGAR ALLAN POE'S** Baltimore grave on the anniversary of his birthday.

**BLACK MOULD** that clings to buildings in Cognac is a sure sign of a cognac cellar (past or present).

The late **KOREAN LEADER KIM JONG-IL**, once Hennessy's biggest customer, allegedly spent over \$1 million a year on his favourite cognac.

## COGNAC AGE CLASSIFICATIONS

### V.S. (VERY SPECIAL) OR THREE STAR

This is the youngest and least expensive cognac; the youngest eau-de-vie in the blend has spent at least two years in barrel. Four to five years is normal.

### V.S.O.P (VERY SUPERIOR OLD PALE) OR RESERVE

The youngest eau-de-vie has been aged at least four years. The industry average is ten to 15 years.

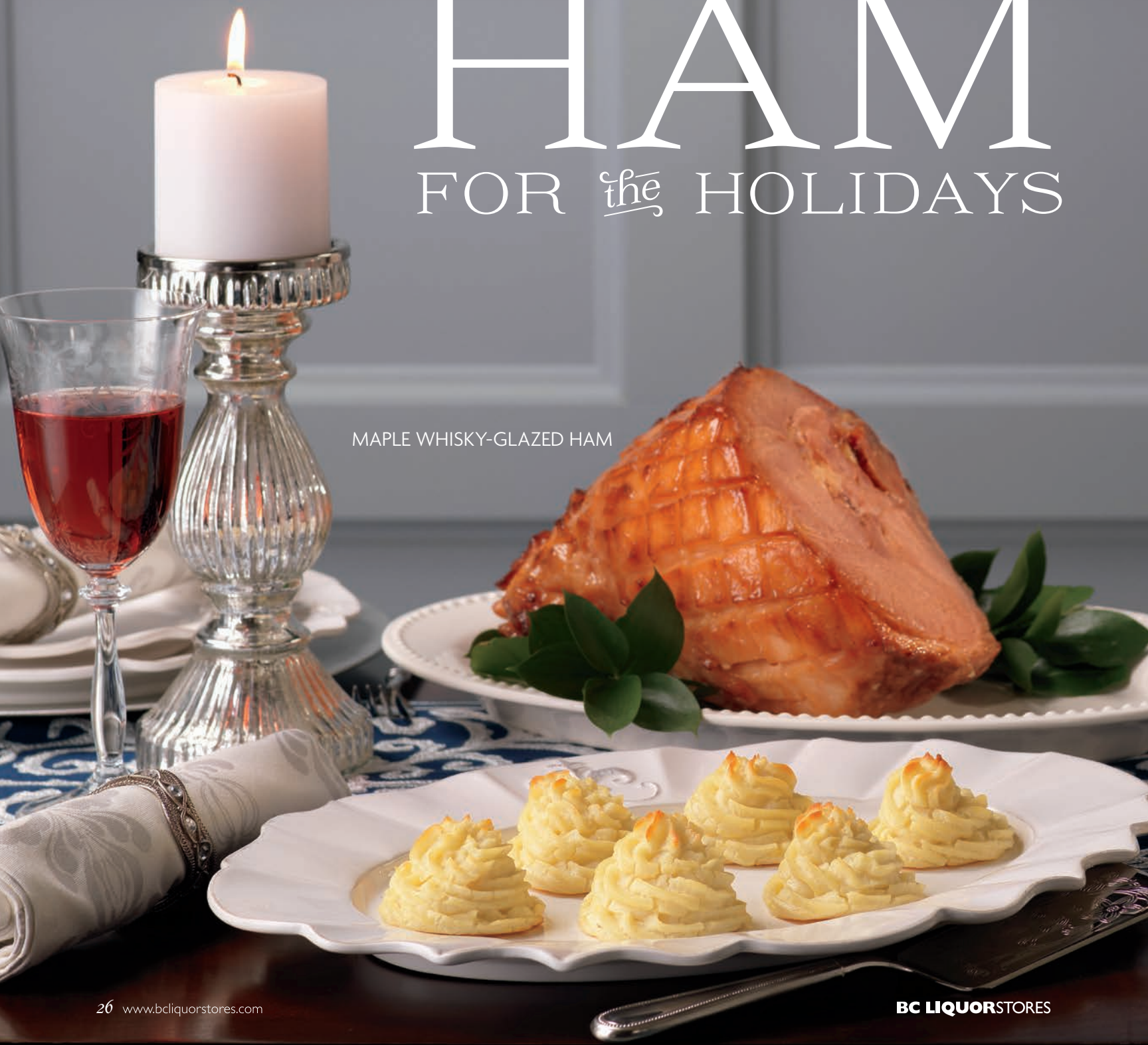
### X.O. (EXTRA OLD), NAPOLÉON, HORS D'AGE

These finest of brandies are at least six years old have usually been aged upwards of 20 years.

# HAM

FOR *the* HOLIDAYS

MAPLE WHISKY-GLAZED HAM



Planning a holiday dinner can sometimes be unnerving, so the recipes included in this year's dinner are simple enough for even the most inexperienced home chef, yet delicious enough to satisfy all foodies. A great start to the dinner, the savoury Shallot and Goat's Cheese Tart can be made ahead and baked when needed. Following this delicious starter, serve a Maple Whisky-Glazed Ham, complemented by a dish of carrots and parsnips with Duchesse Potatoes. Most components can be prepared in advance, and timing should allow for the vegetables and potatoes to go into the oven together while the ham is resting.



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PAIRS WITH ROASTED CARROTS AND PARSNIPS WITH A MAPLE MUSTARD GLAZE



**LEHMANN CLANCY'S SEMILLON-SAUVIGNON BLANC**

Australia **\$14.99** 791848

With colours of pale straw and delicate green tints in the glass, this zesty wine has aromas of tropical fruit with herbal undertones. The palate shows lively green apple and citrus with a soft mid-palate and a refreshing finish.



**LA VIEILLE FERME ROSÉ**

France **\$12.99** 559393

This rosé is a salmon pink colour with aromas of white flowers, cherries and fruit drops. The mouth is dry but fruity, with floral notes and hints of aniseed and brown sugar, ideal for the sweet glaze of this baked ham.

## HAM FOR THE HOLIDAYS



DUCHESS POTATOES

### PAIRS WITH DUCHESS POTATOES



#### BERINGER FOUNDERS ESTATE CHARDONNAY

USA \$15.99 534230

This Chardonnay has a perfect combination of pear, apple and ripe tropical fruit flavours, with a hint of citrus. It will perfectly complement this side dish with its ripe, clean flavours and hint of buttery richness.



#### GRAY MONK LATITUDE FIFTY RED

BC VQA \$13.99 590844

This wine is medium-bodied and has a deep ruby colour with a floral, spicy nose. In the mouth expect flavours of black cherry, raspberry, herbs and spice. The finish is dry, round and soft with lingering sour cherry and spice.



PAIRS WITH MAPLE WHISKY-GLAZED HAM



**ROAD 13 HONEST JOHN'S ROSÉ**  
BC VQA \$16.99 357327  
A blend of Gamay Noir with a bit of Pinot Noir, the red berry notes are very flavourful and lingering. Crisp acidity makes this a sipper and a great pairing with this glazed ham.



**SELBACH RIESLING**  
Germany \$16.95 23242

Floral, honeydew, 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.



SHALLOT TART

PAIRS WITH SHALLOT TART



**HESTER CREEK PINOT GRIS**  
BC VQA \$17.95 560037

This tasty example of BC Pinot Gris has loads of fruit salad flavours, tree fruit and apple notes, from tart slices to apple pie. Good fruit concentration and crispness make this a wine to match with hearty fare.



**BLACK SAGE VINEYARD CABERNET FRANC**  
BC VQA \$23.99 593038

Aged in French and American oak for more than 12 months, this red has aromas of ripe dark fruits and hints of fresh herbs. The palate offers ripe cherry and blackberry flavours mingled with earthy notes, a hint of bell pepper and spice.

# THE LANGUEDOC

A TRIP TO THE SUNNY  
SOUTH OF FRANCE



#### IAIN PHILIP

Iain Philip is a wine educator, presenter, consultant and judge who specializes in delivering Wine and Spirit Education Trust (WSET) courses. In any given year he will instruct over 300 students. He is co-owner of Barbarian Wine Consulting along with his wife Barbara. [www.barbarianwine.com](http://www.barbarianwine.com)

“ Soak up the soul-enriching sun. Feel the warmth of the Grenache and Carignan wine on your tongue and listen for hints of the ancient language. This is the Languedoc, Language of Oc, where Oc is Yes. ”

Welcome to the land of *Oc*. Breathe in the lifted scents of the wild herbs of the Garrigue as they drift on the ever-present wind. Soak up the soul-enriching sun. Feel the warmth of the Grenache and Carignan wine on your tongue and listen for hints of the ancient language. This is the Languedoc, language of *Oc*, where *Oc* is “Yes.” From its beginnings in the 10<sup>th</sup> century, the Occitan language never achieved official status, but would come to symbolize the anti-establishment, independent nature of the southern inhabitants. It was the language of the poets and troubadours, of art and culture, creativity and innovation. This deep-rooted culture of art and innovation is still imbued in the population of today. We can see it in the revolution led by the current generation of wine producers, who are reinventing an industry that has been the life blood of this region for 2,000 years.

When in Languedoc, it is hard not to feel the history. It surrounds you in ancient Roman engineering marvels such as the amphitheatre in Nîmes, the Pont du Gard and the many markers

along the famous Via Domitia that stretched from Italy to Spain. It towers over you in the Chateau of Peyrepertuse and the Citadel of Carcassone. It flows past you in Canal du Midi that connects the Mediterranean and the Atlantic. It can be felt in the customs and rituals, such as the Carnival of Limoux, the celebrations of horses and bulls of the Camargue, and the harvest festivals that take place in so many of the wine-growing villages.

Visiting these wonderful little villages, cycling through vineyards and shopping at the markets, reveals a certain relaxed attitude that is typical of the south. It will bring a twinge of nostalgia for a simpler way of life while relaxing in a beautifully re-appointed farmhouse *gîte*. There is great charm in the echoing announcement from the town hall PA speakers heralding the travelling poultry vendor's presence in the main square, or in purchasing fresh peaches in the front sitting room of the woman with the best peach trees within miles.

No wine region in France has seen more dramatic change in the last 20 years than the Languedoc-Roussillon.

And it has been change for the good. For most of the 20<sup>th</sup> century, the Midi had a poor reputation for its wines. Huge volumes of basic table wine, purchased in bulk from the local co-operatives or sold in every simple café from Perpignan to Paris, was the order of the day. Huge volumes indeed; the Languedoc-Roussillon is the largest wine-producing region in the world. In the 1970s more than 80 percent of production was from the nondescript *vin de table* category. As France's wine consumption fell and consumers' tastes moved to higher quality wine, the region found itself with vast amounts of surplus wine. The unsaleable wine became known as the “French wine lake” and would be distilled into industrial alcohol.

Success for the region had to come from producing less wine of higher quality. An ambitious plan was put in place and, in a 20-year span from 1986 to 2006 production was almost halved from 29 million hectolitres (hl) to 16 million hl. This was achieved through ripping up vineyards on poor sites with high-yielding grape varieties



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## THE LANGUEDOC TAKE A TRIP TO THE SUNNY SOUTH OF FRANCE

and focusing on high-quality varieties planted on premium sites in the hillier and rockier locations. Gone was the Aramon, in was the Syrah, less was the Cinsault, more was the Grenache. In 2006, a joint trade federation of all the wine interests of the Languedoc-Roussillon was formed. A new vision for both the AOC and *Vin de Pays* wines was created. Emphasis is on high-quality indigenous grape varieties such as Grenache, Syrah and Mourvèdre in the AOC wines. Within the Pays d'Oc, there may be either traditional grapes or international varieties such as Cabernet Sauvignon and Pinot Noir. The whole area from Nîmes in the north to the Spanish border can now be represented by the Languedoc AOC, but there are also smaller AOCs within representing the regions of Côtes-du-Roussillon, Corbières or Minervois, etc.

The warm Mediterranean climate dictates that about 80 percent of Languedoc wines are red with 20 percent split between white and rosé. Although it is not uncommon for Pays d'Oc IGP (*Indication Géographique Protégée*) wines to be single varietals, most of the AOC wines are blends. Combinations of Grenache, Syrah, Mourvèdre and Carignan lead the way for red wines and a mix of Grenache Blanc, Clairette, Bourboulenc, Picpoul, amongst others, dominate the whites. Regardless of AOC or IGP, the 2000-year history of the Languedoc has never seen better wines.



### PAUL MAS ESTATE G.S.M.

France \$15.99 447284

The GSM on the label stands for the grape varieties – 35 percent Grenache, 35 percent Syrah and 30 percent Mourvèdre. These are the traditional grapes of the Languedoc and make for a deep-coloured, full-bodied, raspberry, blackberry and spicy taste sensation. Ideal with cassoulet (white bean and sausage casserole).



### GAYDA PAYS D'OC GRENACHE

France \$14.99 491860

Grenache is the most widely planted grape variety in the south of France and this varietal expression is a great example. Nice fresh red raspberry flavours, moderate tannins and a pleasing juicy finish show what great value Pays d'Oc wines can be. Add to your beef stew and then match the two.



### THREE WINDS SYRAH

France \$13.99 847608

Syrah from the Northern Rhône Valley is becoming an increasingly important planting in the Languedoc. It is the backbone in many southern French blends, but here it shines on its own with both black and red fruit nuances, ripe tannin and an elegant finish. Goes well with Roquefort cheese.



### CHAPOUTIER BILA-HAUT CÔTES DU ROUSSILLON-VILLAGES

France \$15.99 40790

This AOC is reserved for red wines only from the very best villages in the Roussillon region. A fine example of the region's intense Grenache, Syrah and Carignan, this wine is wonderfully aromatic, fruity, floral, and mineral. Try with mildly spicy meatballs in tomato sauce.



### FARMER ROBERT TORGAN GRENACHE NOIR

France \$13.99 175034

The Pays Torgan is a tiny region between the appellations of Corbières and Côtes du Roussillon. Farmer Robert has done a great job of producing a nice, ripe Grenache. The pure raspberry fruit comes through with a medium weight. Pair with escargot.



### CHAPOUTIER BILA-HAUT CÔTES DU ROUSSILLON BLANC

France \$15.99 175042

A traditional blend of Grenache Blanc, Grenache Gris and Macabeu, this white wine shows a combination of fruit flavours such as citrus, pear and melon. There is also a slight hint of a unique salty minerality. It is medium-bodied with surprisingly fresh acidity. Complements tuna in all guises.

# FESTIVE DESSERTS



CHESTNUT MOUSSE  
IN CHOCOLATE CASING

A beautifully made dessert doesn't have to be complicated. These festive desserts are easy and can be prepared in advance, freeing time for last-minute details during the busy season. The chocolate casing looks spectacular, tastes great and only takes a few minutes to create. Really! It can be refrigerated or frozen and served straight from the freezer. As for the Floating Islands, they are a quintessential French dessert that take less than 15 minutes to prepare. It can be made hours before serving and assembled when needed. And the Raspberry Terrine can be served from the refrigerator or made ahead and frozen until one hour before serving, at which time it needs to be refrigerated. Your family and guests will be amazed!



FLOATING ISLANDS

PAIRS WITH FLOATING ISLANDS



**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 sweet desserts.



**BLANDY'S DUKE OF CLARENCE RICH MADEIRA**

Portugal **\$27.49** 280982  
Made from the Tinta Negra Mole grape, this golden brown coloured wine has a nose of raisin, toffee, honey and nuts. The palate is sweet and medium- to full-bodied with intense acidity. The rich flavour makes it a superb match for festive desserts.

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PAIRS WITH CHESTNUT MOUSSE  
IN CHOCOLATE CASING



**APPLETON ESTATE  
12-YEAR-OLD RUM**

Jamaica \$36.95 105742

The rums in this premium blend are aged a minimum of 12 years in small oak casks to create a full-bodied sipping rum. Expect notes of molasses, orange peel, vanilla, toasted oak and just a hint of nuttiness. It goes nice over ice or in a Rum Manhattan.



**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 fortified wine has caramel, honey and dried fruit flavours, finishing long with a hint of dried orange peel.



RASPBERRY TERRINE

PAIRS WITH RASPBERRY TERRINE



**MARIE BRIZARD  
RASPBERRY LIQUEUR**

France \$24.49 590976

Clear and red with pink glints, this liqueur is made primarily from an infusion of raspberries from Burgundy in France plus the addition of blackcurrant and cherry infusions. Sweet and smooth in the mouth with flavours characteristic of ripe raspberries. Try it neat, on the rocks or in cocktails.



**GRAHAM'S LATE BOTTLED  
VINTAGE PORT**

Portugal \$25.99 191239

This port is a great value, with bold red fruit notes of cherry and raspberry, plums and raisins. It has just enough tannins to give it an elegant structure.



#### TREVOR KALLIES

Trevor uses his passion for craft beer and superb liquors to ensure the drinks at Donnelly establishments are among the most sought-after in the city. Trevor aims to bring Donnelly Group's pubs and cocktail taverns to the attention of the world, and make Vancouver a true destination for a memorable drink at a legendary bar. He can currently be found at the Donnelly Group's newest venue – The Blackbird Public House & Oyster Bar.

“Successful at-home hosts make a plan, buying themselves some time and relying on a little help from their friends.”

As we enter into the holiday season, home entertaining is often at the forefront of many people's minds. Everyone at some point or other has hosted a small gathering in their home. Many, (if not most) will have succeeded. Some may have come up short, but, success or not, if a party has good company, tasty food and delicious drinks, chances are guests will remember the positive over the negative. There are some tricks the host can employ to make their holiday gathering run a little smoother, while still showing their guests a fun time.

First, the potential challenges facing the home host:

- Finding the easiest drinks to serve a group of any size
- How to keep guests entertained while producing high-calibre cocktails
- Achieving a good ratio of guests to available “party space” in the home
- Delivering speedy drink and food service to guests and keeping them happy – without being stuck in the kitchen all night

The first challenge a hosts faces is getting guests that welcome drink

upon arrival. Guests tend to arrive fashionably late and often all at once. Without proper preparation and planning, the host will typically get bogged down in the kitchen trying to execute a pre-planned cocktail for guests. Ten classic Old Fashioned cocktails just isn't the way to go.

The solution is punch. There are many upsides to the communal punch bowl. First: it is a large batch of cocktail that is pre-made. Just mix it up and keep it chilled until just before the first guests arrive, then serve. Second: the recipe can change with the pantry. Once a host has some confidence, they can experiment with tea or spices to add flare to the punch bowl. Third: the host gets to place the punch bowl in the room. Anyone who has hosted a party in their home can relate – people tend to gather in awkward service areas (typically the kitchen). Placing the punch bowl in advance in a place convenient to the host is a way to encourage guests to congregate in an area that won't interfere with ongoing food and drink preparation. While guests enjoy punch, the host has an opportunity to make cocktails or martinis. As the winter holidays approach, punch can

easily be substituted for eggnog.

With large-format punch, it can be tricky to balance the flavours. A little trick is to build it backwards – start with the least expensive ingredient and work up. Err on the light side of high impact flavours (bitters) and go easier on sugar and sour than you may expect – just like a chef, you can season to taste.

Now that the welcome drink is out of the way, appetizers are flowing and guests are happy – how can a host keep them entertained without the TV? One popular solution for hospitality professionals is the in-home cocktail competition. Challenge guests to make the perfect classic cocktail, such as a Manhattan or Negroni (both of which have few ingredients, but many potential and easy variations). Don't stop at classics – many people consider themselves amateur bartenders. The original cocktail competition is a lot of fun. Plan ahead to have basic cocktail ingredients prepped and open up the pantry for additional ones, and don't forget the ice. A little advance notice about the challenge can't hurt and be sure to have a prize or novelty trophy on hand to encourage it to become an annual event.

Finally – paying the tab. Potluck

# HOLIDAY HOME ENTERTAINING

A BARTENDER'S GUIDE



CITRUS  
TREE  
SOUR



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STEEL



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works for food, so why not for drinks? Without planning, a potluck can easily turn into everyone bringing potato salad to a barbecue. The same goes for a cocktail party. How many \$15 bottles of red wine does a party need? Jacob Sweetapple, a local bartender, recalls a party he hosted a few years back. He printed invitations showing the time and place of the party on the front, but the back of the invitation showed a specific liquor bottle to bring. A pre-planned cocktail menu on his part became a shopping list for the guests. Everyone knew what was required of them. Once everyone arrived, the back bar was built, and the cost for each was not much more than the bottle of wine they may have brought. Rather than trade Merlot, guests were part of the event, each trying to complete the partial recipe.

Successful at-home hosts make a plan, buying themselves some time and relying on a little help from their friends. There are no unknown perils – simply the reward of being the host with the most in the eyes of your peers.

For your entertaining pleasure, here are three cocktail recipes sure to impress your guests.



## SCOTTISH FLARE PUNCH

### SCOTTISH FLARE PUNCH

1 bottle	(750 ml)	gin
1 cup	(250 ml)	Cointreau
1 L	(4 cups)	chamomile tea, chilled*
3		lemons (trimmed peels and juices)
¼ cup	(50 ml)	lemon zest from peels sugar Rose petals, for garnish**

Combine all ingredients in a large punch bowl. Stir well before serving.

\* Brew 5 chamomile teabags in 4 cups (1 L) water

\*\* Available at The Grainery at Granville Island market.

### ANACOTT STEEL

2 oz	(60 ml)	vodka
½ oz	(15 ml)	Akvavit
2 dashes		Angostura Bitters
1 splash		tonic water lemon zest, for garnish

Shake all ingredients in a shaker and strain into martini glass. Garnish with lemon zest.

### CITRUS TREE SOUR

1		lime wedge
1		lemon wedge
1		orange wedge
½ oz	(45 ml)	bourbon
½ oz	(15 ml)	honey syrup***
½ oz	(15 ml)	amaretto
3 dashes		Angostura Bitters

Muddle fruit in a cocktail shaker, add remaining ingredients. Shake with ice and strain over ice in a rocks glass.

\*\*\* Liquid honey thinned with hot water. Helps to mix more easily.

# CÎROC CELEBRATE LUXURY



CÎROC

*Red Berry · Baies Rouges*

SPIRIT DRINK /  
BOISSON À BASE DE SPIRITUEUX

IMPORTED /  
IMPORTÉE

FROM FINE FRENCH GRAPES  
ÉLABORÉE À PARTIR DE RAISINS FINS FRANÇAIS

5

TIMES DISTILLED  
FOIS DISTILLÉE



PRODUCT OF FRANCE  
PRODUIT DE FRANCE

36% alc./vol. 750 mL



CÎROC

*Peach · Pêche*

SPIRIT DRINK /  
BOISSON À BASE DE SPIRITUEUX

IMPORTED /  
IMPORTÉE

FROM FINE FRENCH GRAPES  
ÉLABORÉE À PARTIR DE RAISINS FINS FRANÇAIS

5

TIMES DISTILLED  
FOIS DISTILLÉE



PRODUCT OF FRANCE  
PRODUIT DE FRANCE

36% alc./vol. 750 mL

# HOT

This collection of best-selling products is sure to please! Bulleit Bourbon is a bold, spicy addition to the bourbon portfolio – it's a perfect warmer for cold, winter nights. Valle Las Acequias Malbec is an intense old vine wine from Argentina that is full of flavour and velvety textures. Dreaming Tree Crush from the north coast of California is an example of the popular trend of blended wines particularly from California. Try these hot selections this holiday season.



## DREAMING TREE NORTH COAST CRUSH RED USA \$17.99 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.



## BULLEIT BOURBON FRONTIER WHISKEY

USA \$35.99 774273

A higher than usual rye content gives Bulleit Bourbon Frontier Whiskey a bold, spicy kick and combined with a drier overall style, creates a bourbon with some serious punch. Try it neat, over the rocks or use it in an old school Manhattan.



## VALLE LAS ACEQUIAS MALBEC

Argentina \$22.99 466722

Made with handpicked grapes from sustainable old vines, this intense Malbec has aromas of black cherry, spice box and lavender. The mouth feel is velvety in texture, succulent and full of ripe, dark fruits and soft tannins.



# COOKING WITH

# CHAI

This delicious beverage forms the basis of many social gatherings in India, and now, Chai is gathering worldwide popularity. It is the aromatic spices and flavours that attract many. Chai recipes vary, from a simple addition of cardamom to wonderfully fragrant spice blends of cloves, cinnamon, black pepper, star anise and ginger. Those wonderful spices are used here to create three chai-inspired recipes. First, a luscious, creamy crème brûlée, then the French signature pastry Paris-Brest, filled with a smooth chai pastry cream and smothered with a warm, spiced chocolate sauce and, rounding off the trio, a chai biscotti, perfect for dipping in a hot, comforting cup of chai!





CHAI CRÈME PARIS-BREST WITH SPICED CHOCOLATE SAUCE

PAIRS WITH CHAI CRÈME PARIS-BREST  
WITH SPICED CHOCOLATE SAUCE



**CHALMERS CHOCOLATE TAWNY**

Australia \$22.95 31369

The year 1528 is when chocolate was first brought to Europe from the Americas. This full-flavoured dessert wine is infused with exotic dark chocolate, marrying the sweet and nutty flavours of a tawny port with the slightly bittersweet and vanilla notes of natural cocoa.



**GANTON & LARSEN  
THE LOST BAR 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 spiced flavours of this dessert.



CHAI CRÈME BRÛLÉE WITH SPICED TUILES

PAIRS WITH CHAI CRÈME BRÛLÉE  
WITH SPICED TUILES



**MCWILLIAM'S HANWOOD  
MOSCATO**

Australia \$14.99 892414

The intense floral and tropical aromas in this white are complemented by the subdued notes of citrus and apple blossom. It is rich, fresh, round and full of tropical fruit, balanced by a fresh acidity, yielding good length and balance.



**PINNACLE ICE CIDER**

Canada \$26.99 7674 375 ml

Produced from a blend of 6 varieties of hand-picked apples, harvested after frost and extracted naturally over the winter months, Pinnacle is rich, golden and full-bodied in the glass with an appealing mellow flavour and clean, distinct taste of apples that builds from its smooth, velvety start to its well-balanced, long-lasting finish.

PAIRS WITH CHAI BISCOTTI



**BAILEYS BISCOTTI LIQUEUR**

Ireland \$28.49 487132

This smooth and delicious liqueur blends the original Irish cream liqueur with the sweet essence of Italian double-baked biscotti biscuits. Try it on the rocks or mix with coffee and dip some biscotti.



**THE KRAKEN BLACK SPICED RUM**

Dominican Republic \$31.99 199455

Kraken is an imported black rum from the Caribbean and blended with more than 11 secret spices. Kraken's smooth taste can be enjoyed on its own or as a key ingredient in traditional rum-based cocktails. This over-proof rum is deep, dark and mysterious!

**ICED CHAI RUM TEA**

4 oz	(120 ml)	chai concentrate
1 oz	(30 ml)	cream
1½ oz	(45 ml)	spiced rum

Build in a shaker, stir then pour over crushed ice in two chai tea glasses.



CHAI BISCOTTI WITH ICED CHAI RUM TEA



# BEST GRAPES OF BC

A young and growing wine industry is, in many ways, an unmanageable and uncontrollable beast. Wineries try to balance the often incompatible challenges of meeting consumer demands, needs and wants while, at the same time, indulging their passion to explore what is the best wine that can be produced from their vineyards, all while walking the tightrope of keeping the bank account in the black. The industry grows and forms as a result of this and, while sometimes, the happy trilogy of quality wine, happy customers and profit comes together, at other times something has to suffer. Now in BC's third decade of its modern wine industry, it is worthwhile to step back, survey what has been created and look at where the successes lie, and which of BC's best grapes will make a successful industry in the future.

Let's assume that BC's modern wine industry started in 1990, shortly after the North American Free Trade



#### RHYS PENDER

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

“The industry grows and forms...the happy trilogy of quality wine, happy customers and profit comes together...”

Agreement (NAFTA). Barely 500 acres of vinifera vineyard existed at this point, but it was enough to give promise that quality wine could be made and growth has continued to the 10,000 acres that exist today. Twenty-three years is hardly enough time to figure out all of the nuances of which grapes grow best and produce the best wine in which sites, something that took the Europeans hundreds of years. Not surprisingly, some mistakes were made with BC's early attempts. Some varieties were planted in the wrong place, the climate being either too hot or too cold to give the best expression of the grape. Other times, the grape variety planted was misguided, the wines failing to find willing consumers.

The positive side to all of this experimentation is that producers are using technology and no shortage of effort to hone down the best grapes for the best sites. Quality in the bottle is the result. To keep the bank balance in the right place, though, efforts still

need to be focused on varieties that BC wine drinkers want to drink. As a result, grapes such as Cabernet Sauvignon, Merlot, Sauvignon Blanc and Pinot Gris remain popular.

The most exciting wines are not always the ones that sell the best, a constant challenge for winemakers. Take the example of Pinot Blanc, once one of BC's major grapes, but now dropping in acreage. Why? Because it is little known in the world, with no great benchmark wines to aspire to, even though it consistently turns out crisp, fresh, expressive and highly drinkable white wines. Varieties such as Cabernet Sauvignon and Merlot can make great wines in BC, but it can be a struggle to achieve the ripe tannins that seem to be a key component of the best examples of these wines around the world. Some varieties just seem to naturally make more exciting and interesting wines in the unique BC climate.

The red varieties that are increasingly generating excitement

from the wine cognoscenti are Syrah/Shiraz, Cabernet Franc, Pinot Noir and the once meek and submissive and largely overlooked Gamay. Syrah in BC has a combination of black and blue fruit, meaty and peppery notes, intensity of flavour and freshness that gives rise to heartfelt jealousy in wine regions around the globe. Cabernet Franc, another grape that has very few world regions to compare benchmark wines, seems to be expressing itself with crisp, yet structured, floral and fruity red wines that combine elegance with intensity. Pinot Noir is going from strength to strength with complex, engaging wines giving bright fruit, a silky texture and a pleasing combination of red fruits and earthy, forest-floor notes. Gamay, the grape of Beaujolais, is fulfilling a growing demand for juicy, light-bodied, food-friendly wines with its cherry, raspberry, strawberry, cinnamon and graphite flavours.

A number of white grapes do well in BC. Semillon and Chenin Blanc

Osoyoos Larose

LE GRAND VIN

2009

REFUGIUM - VIN ROUGE

CABLOT 60%

CABERNET SAUVIGNON 25%

CABERNET FRANC 7%

CABERNET MERLOT 3%

# TRADITION, MEET INNOVATION.

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## BEST GRAPES OF BC

seem to consistently make very good wine, but limited plantings mean there isn't much to go around. White Rhône blends (Marsanne, Roussanne and Viognier) are also in short supply, but increasingly produce some very pleasing full-bodied, nutty, textural wines that pair with a wide range of BC cuisine.

The most exciting white wines come from Chardonnay and Riesling. Chardonnay producers, like many of their counterparts around the world, have got over the love affair with excessive new oak and are now making complex lemon, peach, nectarine and nutty scented wines, subtly oaked with great intensity and freshness. Riesling, mostly but not always, in the bone dry style, is getting more intense and complex with exotic citrus, tree fruit and stone fruit notes wrapped around an intense, crisp acid core. These wines express the BC climate and terroir.

A developing wine region is an exciting thing, and BC is showing that it can produce distinctive and interesting wines of the quality to compete on a global scale. As strong passions to make the best prevail and consumers embrace the unique and riveting styles that BC terroir produces, the industry will experience a new form of success – happy customers, great wines and, the final piece of the pie, sustainable businesses.



### 00 CEDARCREEK CHARDONNAY

BC VQA \$17.95 237974

This is a rich, soft, buttery Chardonnay with lots of peach, mango, ripe red apple and vanilla ice cream aromas. The palate is quite lush and creamy with lots of caramel, oak and enough lemony acidity to keep it fresh. Pineapple and orange sherbet flavours show on the finish. Try with chicken poached in a lemon and thyme infused white wine cream sauce.



### 01 GANTON & LARSEN PROSPECT RIESLING

BC VQA \$11.99 35550

Aromas of ripe golden delicious apple, lime, lime zest, mandarin, blood orange and pear greet the nose. The palate is just off-dry and quite rich with nicely balanced, crisp acidity and flavours of apple, spiced pear, orange citrus, lime zest and lime pith with a touch of honey. Try with bacon-wrapped pork tenderloin.



### 00 INNISKILLIN OKANAGAN RESERVE PINOT NOIR

BC VQA \$16.99 624767

This Okanagan Pinot Noir is a nice combination of raspberry, strawberry, rhubarb and stewed summer berries with hints of orange zest, caramel, earth and a hint of cola. The palate is dry and crisp, with red berries, dried cranberry, cherry, dusty earth and peppery notes with nice length. Light, juicy and with some complexity, it will pair beautifully with a pan-seared duck breast with orange-infused sauce.



### 00 NK'MIP PINOT BLANC

BC VQA \$15.99 626432

This fine example of the unsung Pinot Blanc grape opens with lots of apple and apple-peel aromas along with lemon and ripe pear. The palate is crisp in acidity and refreshing with apple and pear flavours, some citrus zest, savoury hints of lees aging and good length. Try it with pan-seared halibut with lemon, cilantro oil.



### 00 SANDHILL GAMAY NOIR

BC VQA \$19.99 627687

This Gamay shows the variety's bright and juicy cherry, plum, raspberry and blueberry fruit with added complexities of clove, zest, burlap and some vanillin oak. The palate is light in body and juicy with lots of refreshing acidity along with cinnamon spice, ginger, licorice and black cherry all wrapped up by some creamy oak. Try it with a quality charcuterie platter.



### 00 MISSION HILL RESERVE SHIRAZ

BC VQA \$22.99 761569

Lots of fresh raspberry, dried herbs and pepper along with damson plum, floral violet notes and some clove studded game meat. The palate is vibrant and juicy, with plenty of acidity and pepper, medium body and medium tannins plus red fruit, clove, orange and charred meat. The meaty, peppery BC Shiraz style is excellent paired with venison with a peppercorn demi-glace.

# BAR



A FIG  
FOR ALL  
SEASONS



## ROBERT 'H' HOLL-ALLEN NOTTURNO RESTAURANT

If you happen to meet Robert Holl-Allen behind the bar at Notturmo in Gastown, don't call him Robert, call him H. That is what he's been called since he was a very young lad in boarding school in Oxford, England.

Holl-Allen started as a glass and ashtray collector in a hotel in England at the age of 17. A year later he was behind the bar – he had found his calling. In 1994 he began working with a new concept of student bars where he was the recipient of an exceptional training program, which included brand development and all other aspects of bar and staff management. The company now has hundreds of bars across England.

After working with some of the best bartenders and at a number of prestigious clubs, hotels and bars in the United Kingdom, Holl-Allen decided to pack his bags for greener pastures. A Canadian co-worker suggested he try Vancouver – it was smaller than Toronto, but nicer. Armed with only his passport, some cash and the desire for a better life, he landed in Vancouver in May 2009.

"In the UK, the bar is the star, not the bartender," Holl-Allen explains. "There, it's just a job. Here [in Vancouver], you have to get a following, you have to get famous, and then you're bankable. It's very different here." He's animated when he says, "I get two days off in a row. I can have a good





**DAENNA VAN MULLIGEN**

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

“We’ve got talent in this town, the best bartenders in the world, their knowledge is phenomenal.”

life, do what I really love and get paid to do it.” He feels Vancouver is a fantastic environment for hard-working bartenders to achieve great success.

That success has embraced him. After stints at the Revel Room, The Diamond and Jules Bistro in Gastown, he recently landed at nearby Notturmo – a 20-seat bar and eatery serving a combination of rustic and modern small plates and cocktails. The menu is inspired by northern Italy, as is the wine list. Holl-Allen changes his cocktail list monthly. It’s a precise list with one classic cocktail, one house cocktail and a remaining few that read like magical excerpts from the Mad Hatter’s cookbook.

Devoted genius comes to mind when you are in the realm of Holl-Allen, it is a place where there are no shades of grey – only full-on Technicolour.

In addition, Holl-Allen is the founder of Sunday School Vancouver BC – a weekly bartending class hosted by him and a rotating lineup of Vancouver’s top bartenders. The classes, held up to 25 times per year in the city’s hottest bars, allow students to learn from the best, in a proper service environment. Holl-Allen tries to instill a wide range of experience, not a fast track to bartender stardom, which he believes is the best course. Standards and style are important elements of being



SANTA’S PORTER CALL

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“ I can have a good life, do what I really love and get paid to do it. ”

a great bartender, but experience and diversity is key, second only to customer satisfaction. “Young bartenders have passion; we need to nurture that, so the industry gets better and it’s better for the customer.” He adds, “We’ve got talent in this town, the best bartenders in the world, their knowledge is phenomenal.”

Undoubtedly Holl-Allen is in that top echelon and he’s one of us now. In April 2013, the same month he was awarded Vancouver Magazine’s Bartender of the Year, he became a Canadian citizen. Vancouver is lucky to have him.

### A FIG FOR ALL SEASONS

1½ oz (45 ml) bourbon  
 2 tsp (10 ml) fig jam, generous  
 ¾ oz (22 ml) lemon juice  
 3 dashes Angostura Bitters  
 1 egg white

In a shaker, dissolve fig jam into lemon juice, bourbon and bitters. Add egg white, then add ice and shake very hard. Strain into a cocktail or rocks glass.

### SANTA’S PORTER CALL

2 tsp (10 ml) Gingerbread Syrup\*\*\*\*  
 1½ oz (45 ml) dark rum  
 2 oz (60 ml) porter ale  
 1 egg white  
 ground nutmeg, for garnish

Build in a shaker, shake ingredients hard, then pour into a chilled mug. Dust with nutmeg.

\*\*\*\* Available at Gourmet Warehouse.



### GLI FELICÉ

1½ oz (45 ml) lemon and coffee bean-infused grappa\*  
 1 oz (30 ml) red vermouth  
 1 tsp (5 ml) Red Wine Reduction Syrup and White Truffle Oil\*\*  
 2 dashes Aphrodite bitters\*\*\*  
 lemon twist, for garnish

Place all ingredients into a mixing glass and stir until chilled and diluted. Then strain into a chilled cocktail glass. Garnish with lemon twist.

\* Add the peel of 2 lemons and a handful of coffee beans to a bottle of grappa. Allow to sit for at least 24 hours. Fine strain and reserve in a resealable container.

\*\* To make Red Wine Reduction Syrup with White Truffle Oil, in a saucepan, reduce 4 cups (1L) of red wine to 2 cups (500 ml), then add 1 tsp (5 ml) of white truffle oil. Add 2 cups (500 ml) sugar and stir until dissolved. Store in refrigerator.

\*\*\* Available from Modern Bartender

# CRANBERRIES



Native to the Americas, cranberries are one of British Columbia's best known crops and among the largest in both volume and monetary value. Although flooded with water at harvest time, cranberries grow on bushes just like other fruits and vegetables. Their tart flavour lends itself well to sweet dishes, as it balances the end result. They are a great accompaniment to grilled meats and savoury dishes, but they reveal their full potential when combined with turkey, orange, caramel or apple flavours. The recipes that follow are an introduction to favourite combinations, but only by experimenting with this local fruit will you create your own masterpieces.



CRANBERRY, ALMOND AND CARAMEL TARTS

PAIRS WITH CRANBERRY, ALMOND AND CARAMEL TARTS



**KWV PAARL CAPE TAWNY**

South Africa \$12.99 / 17434  
Paarl Tawny Port is amber in colour with orange zest, dried fruit, sweet butterscotch and nuttiness on the nose. It explodes with fruit, marzipan and toffee on the palate, with a well-balanced sweetness.



**QUAILS' GATE FORTIFIED VINTAGE FOCH**

BC VQA \$22.99 / 638148 375 ml  
This port-style BC wine is made from very ripe Marachel Foch grapes, fermented in stainless steel tanks, then fortified with neutral spirits and aged for 12 months in oak barrels. Aromas of coffee, mocha and dark chocolate are mingled with dark fruits and silky tannins.



CRANBERRY AND ORANGE TRIFLE

PAIRS WITH CRANBERRY AND ORANGE TRIFLE



**PARADISE RANCH  
MERLOT ICEWINE**

BC VQA \$28.90 106260 200 ml

A beautiful dessert wine with aromas and flavours of sweet cherry, strawberry and cranberry, that further expand to tastes of honey and brown sugar that will warm the senses and complement this pleasantly tart dessert.



**MEAGHERS TRIPLE SEC LIQUEUR**

Canada \$20.99 5215

This fresh, orangey, aromatic liqueur balances bitter and sweet flavours and finishes warm and smooth. A natural in cocktails, it can also be enjoyed chilled.

PAIRS WITH CAMEMBERT CANAPÉS WITH CRANBERRY APPLE SAUCE



**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 canapés.



**SEGURA VIUDAS BRUT ROSÉ**

Spain \$14.99 5835

This elegant rosé is a light cranberry colour with fresh and intense red berry aromas and an attractive, persistent creamy mousse. Light and fresh in the mouth, with nutty, cherry, baked pear and citrus flavours, this wine has a creamy finish, making an ideal partner for tapas.



CAMEMBERT CANAPÉS WITH CRANBERRY APPLE SAUCE



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**PAIRS WITH CRANBERRY-STUFFED TURKEY BREAST**



**LOUIS JADOT-COMBE AUX JACQUES  
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 flavours.



**BREE RIESLING**

Germany \$15.00 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 poultry.



**CRANBERRY-STUFFED TURKEY BREAST**

# MERLOT

## MAKES A SMOOTH COMEBACK

It's the third most-planted grape variety in California, and it's known as "Cabernet without the pain" in the United States for its low tannins.

But, ever since wine aficionado Miles said, "No, if anyone orders Merlot, I'm leaving. I am NOT drinking any...Merlot!" in the 2004 hit flick *Sideways*, this once über-popular wine grape suffered an image problem.

*Sideways* was the movie about two mixed-up, middle-aged guys on a road trip through California in search of the perfect Pinot Noir. The irony that Miles' favourite wine was Château Cheval Blanc – a blend of Cabernet and, ahem, Merlot – was lost on most moviegoers, and the grape variety's popularity tanked.

It's debatable whether the movie caused Merlot sales to plummet, or if the variety was already on a downward spiral by 2004, due to poor quality juice flooding the market. But one thing is certain; Miles' now famous disdain for Merlot helped it swan dive into the abyss of unpopularity. And by 2005, Merlot was no longer what the cool people were drinking.

Ironically, the dip in sales was probably the best thing ever to happen to that grape, because it

forced producers to up their game. Merlot makers began weeding out lackluster plantings, improving their winemaking, and released better wine just to compete. Now, almost a decade later, the world is taking notice. Merlot is regaining respect.

In short, it's no longer bluishworthy to drink Merlot.

And that's how it should be. One taste of classed growth wine from Saint-Émilion – which includes such sublime sippers as Châteaux Cheval Blanc, Ausone and Pavie – yields a blunt reminder that the variety can make serious juice. And makers such as Duckhorn Vineyards in Napa Valley craft world-class bottlings too.

Truth is, benchmark Merlot is opulent, rich and complex. Serious juice.

But, if you like plump, lush cherries dunked in melted chocolate, you will probably like any well-made Merlot (pronounced mare-LOW) because that's essentially what it tastes like. It's the smoothest, most supple and most accessible of all reds. And it goes very well with food – especially during the holiday season.

"There's definitely a place at the dinner table for Merlot," says Anne Martin, Head Sommelier, Maple Leaf

Sports and Entertainment Ltd. Anne runs the wine programs for the Air Canada Centre in Toronto, which includes the Platinum Club, Hot Stove Club, Air Canada Club Restaurant, e11even Bar and Restaurant and Real Sports Bar & Grill (Toronto, Ottawa). "Merlot offers a great alternative to Pinot Noir with the traditional holiday turkey dinner, appealing to those who prefer a slightly fuller-bodied wine," she says.

"Furthermore, I'm seeing a move away from more tannic wines lately, especially among women. So, with careful winemaking and judicious use of oak, Merlot can be quite pleasing to a lot of people as a stand-alone wine or with a meal."

Sure, Cabernet Sauvignon has its crushed velvet texture; Shiraz dishes up lush, almost spoonable, fruit; and Pinot Noir can show more elegance than Anne Hathaway in a sleek pencil skirt. But, when done well, no other grape variety or wine style is as easy to enjoy as Merlot.

This, of course, is why Château Pétrus – the 100 percent Merlot wine from Pomerol in France – remains one of the most expensive wines in the world. In July of this year, a 12-bottle



**CAROLYN EVANS HAMMOND**

Wine critic and London-trained sommelier, Carolyn Evans Hammond is a two-time best-selling wine book author. Her latest book *Good Better Best Wines* soared to bestseller in Canada and the US within weeks of release. She is a member of the UK Circle of Wine Writers and the Vice President of the Wine Writers' Circle of Canada.

“ One taste of classed growth wine from Saint-Émilion – which includes such sublime sippers as Châteaux Cheval Blanc, Ausone and Pavie – yields a blunt reminder that the variety can make serious juice. ”



# CHOCOLATROUGE

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FINE RED WINE AND  
RICH CHOCOLATE FLAVOURS...

THE PERFECT GIFT FOR  
THE CHOCOLATE-LOVER IN YOUR LIFE.



## MERLOT MAKES A SMOOTH COMEBACK

case of the 1998 vintage sold for a record 27,000£ (CAN \$42,655) on Liv-ex – a global marketplace for professional buyers and sellers of fine wine. That’s about \$3,555 per bottle, \$593 per glass and an astounding \$12.50 per sip.

In fact, Bloomberg reported Pétrus tripled in price on the exchange in the past eight years. And it will probably continue to soar in coming years with static supply and growing demand.

Though Pétrus hails from Right Bank Bordeaux, France – the birthplace and spiritual home of Merlot – this variety now exists in just about every wine region of the world. Napa Valley, Washington State and Tuscany are particularly well-suited to the grape, but good bottles also hail from Australia, the South of France and our very own Okanagan Valley. In fact, Merlot accounts for almost half of all red grape plantings in British Columbia today.

Winemakers appreciate Merlot’s vigour and high berry yields, but, diligent pruning is needed, or the wine becomes diluted, dull and bland – tasting hollow mid-palate. These flaws, however, are not always beyond repair.

Most places let winemakers add a dash of Cabernet Sauvignon, Malbec or other red to improve the wine’s balance, texture and flavour. The front label might still read Merlot, but the back label may reveal other grape varieties. Don’t shy away from these bottles; blends can suggest a wine was made with a careful eye to its overall appeal.

If you’re looking for a great red this holiday season, consider Merlot. It makes a great stocking stuffer, holiday gift or dinner party pour.

Here’s to Merlot making a smooth comeback!



### **FAT BASTARD MERLOT**

France **\$14.99** 158568  
Here is one big lick of classic wooded 100 percent Merlot with flavours and aromas of black cherries dunked in dark chocolate with hints of warm cedar. Not complex, but certainly accessible and easy to enjoy, this clean, well-made wine is fat, full-of-fruit and heady.



### **SANTA RITA RESERVA MERLOT**

Chile **\$14.99** 375790  
An outstanding example of Merlot blended with 10 percent Cabernet Sauvignon – concentrated, complex and velvety. This good-value bottle is brimming with ripe berries, milk chocolate and warm, stewed plum, as well as notes of toast, warm vanilla and gentle spice from American and French oak.

### **WOLF BLOSS YELLOW LABEL MERLOT**

Australia **\$15.99** 538637  
From one of the world’s most successful and awarded wineries, this mouth-coating, chocolatey Merlot will have you at hello. Think warm stewed-plum and black cherry goodness shot through with balancing acidity. Subtle use of French and American oak seasons the palate with compelling notes of spice and toast.



### **DUCKHORN NAPA VALLEY MERLOT**

USA **\$59.97** 558239  
Looking for a stylish wine to give as a gift or pour over the holidays? Grab a bottle of this and you won’t be disappointed. It’s an opulent, vibrant, expression of Merlot blended with Cabernet Sauvignon and Cabernet Franc. It shows deep, long flavours of macerated Black Forest fruit, espresso, roasted nuts and baking spices.



### **STERLING VINTNER'S COLLECTION MERLOT**

USA **\$13.99** 643882  
Known for its consistently reliable Merlot, Sterling over-delivers at every price point. This particularly affordable bottle shows classic black cherry and chocolate flavours edged with warm notes of coffee, creamy vanilla and toast. It’s a well-made, medium-bodied and sleek wine everyone will enjoy.



### **MISSION HILL RESERVE MERLOT**

BC VQA **\$22.99** 772244  
This stylish pour is all about complexity. It’s an intense wine that unfurls slowly in the mouth, starting with primary flavours of black cherry, blackberry and plum before slowly revealing more subtle notes of coffee bean, cocoa powder, cigar box, aniseed, dried herbs and black olive. This wine seriously delivers.

Using spirits in cooking does not mean loading your dishes with alcohol! The complexity of the spirit adds a layer of flavour to the dish that cannot be duplicated by any other means. Usually, most of the alcohol is burned off, leaving behind a recognizable yet subtle flavour that lingers on the palate. Be conservative, using just enough to create a unique combination. Pairing is based on personal taste and flavour affinities. Experiment with your favourite drinks by including them in sauces and braising liquids or in desserts. You'll be happy with the results!



HALIBUT WITH FENNEL CROQUETTES AND PASTIS SAUCE

PAIRS WITH HALIBUT WITH FENNEL CROQUETTES AND PASTIS SAUCE



**RICARD PASTIS DE MARSEILLE 45**

France \$29.99 15693

This iconic liqueur was first made in 1932 by 23-year old entrepreneur Paul Ricard from star anise, green anise, licorice and Provençal herbs. Anise-flavoured, it's slightly bitter, smooth and mellow. Traditionally, pastis is mixed with water which turns the transparent spirit to a milky, tasty beverage.



**TOWNSHIP 7 SAUVIGNON BLANC**

BC VQA \$19.99 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.

THAT'S  
*the*  
SPIRIT!

LIMONCELLO RISOTTO



FROZEN GRAND MARNIER SOUFFLÉ

PAIRS WITH FROZEN  
GRAND MARNIER SOUFFLÉ



**GRAND MARNIER CUVÉE DE  
CENT CINQUENTAENAIRE**

France \$199.47 94649

A limited edition of Grand Marnier celebrating the 150<sup>th</sup> anniversary of the creation of the company, this opulent blend is a special creation for cognac enthusiasts who will appreciate the rare combination of orange essence blended with Grande Champagne cognacs aged up to 50 years. Aromas of cacao, cinnamon and cognac cask lead to a rich and complex palate of almond, bitter orange, nutmeg, honey orange peel flavours.



**MUMM CARTE CLASSIQUE  
CHAMPAGNE**

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.





MUSTARD-CRUSTED PORK TENDERLOIN WITH A WHISKY, MUSTARD CREAM SAUCE

PAIRS WITH MUSTARD-CRUSTED PORK TENDERLOIN WITH A WHISKY, MUSTARD CREAM SAUCE



**FORTY CREEK BARREL SELECT WHISKY**

Canada \$24.99 550715

A blend of rye, barley and corn whiskies that are each barrel-aged separately and then aged further in sherry casks. This silky smooth whisky has aromas of honey, vanilla and apricot fused with toasty oak and spice. The flavour is rich and bold on the palate with a smooth long finish.



**GEHRINGER 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.

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CANADIAN CLUB CHAIRMAN

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Canadian Club Whisky Company, Walkerville, Ontario, Canada

PAIRS WITH LIMONCELLO RISOTTO



**RUSSO LIMONCELLO**

Italy **\$30.25** 471623 700 ml

A beautiful artisanal liqueur from the Amalfi Coast that tastes like a very ripe lemon dipped in sugar. Macerated lemons, rind and all, give it a generous aroma and a zesty, round finish.



**00**

**SANTA CRISTINA PINOT GRIGIO**

Italy **\$16.99** 75815l

This dry white has rich aromas recalling white and citrus fruits, particularly pears, green apples and oranges. The flavours in the mouth are full, with light tannins and a hint of espresso complementing the juicy, ripe fruits.



**BREAD PUDDING WITH BOURBON BUTTER SAUCE**

PAIRS WITH BREAD PUDDING WITH BOURBON BUTTER SAUCE



**BASIL HAYDEN'S BOURBON**

USA **\$46.95** 106120

Named after Basil Hayden Sr., a pioneer distiller, this small batch, eight-year aged bourbon is mellow and smooth with notes of spice, tea, pepper, honey and a hint of peppermint. It's great enjoyed neat, or in your favourite cocktail.



**08**

**VQA WINES**

**HESTER CREEK LATE HARVEST PINOT BLANC**

BC VQA **\$17.95** 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 buttery dessert featuring vanilla and caramel flavours with a hint of sweetness.

The Original  
**TWISTED TEA**  
Hard Iced Tea  
ORIGINAL

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TESTED.  
WINTER  
APPROVED.**

The Hard Iced Tea  
that tastes like  
Real Iced Tea



True Iced Tea Taste

# CONSULTANT'S CHOICE

our experts share their favourites



"I love my job but what makes it special is YOU... our customers."

**CARL GILSEMAN**  
Product Consultant  
WSET Advanced  
Meadowtown, Pitt Meadows



## CARICATURE RED BLEND

USA \$17.99 248369  
A full-bodied red with lots of black fruit, plums and cherry flavours. A blend of mostly Cabernet Sauvignon and Zinfandel, that makes for a big jammy red which can be shared over the holidays and also makes a nice hostess gift!



## BOOKER'S SMALL BATCH BOURBON

USA \$55.95 569061  
Mahogany in colour with hints of candied orange, this small batch bourbon has lots of smoke, cocoa, vanilla, caramel and pepper. Drink it neat or on ice.



"Wine is a diverse and engaging subject that stimulates both discussion and tastebuds."

**CHARMAINE DRAPER**  
Product Consultant  
WSET Diploma  
Westwood, Port Coquitlam



## CAYMUS ZINFANDEL

USA \$45.99 709808  
This wine is intense with bold aromas of blackberry, blackcurrant, fig and sweet spices. On the palate, it's full-bodied and richly textured with notes of black cherries, rhubarb, cranberry, dark chocolate and subtle oak vanilla hints.



## ISOLE E OLENA CHIANTI CLASSICO

Italy \$32.99 390419  
This Tuscan red shows aromas of dark fruit and pressed flowers on the nose. It has a tight, young and grippy palate with plum and cherry fruit flavours, hints of pepper and an aromatic, herby finish. It is a fascinating wine of great depth and complexity.



"When a customer tells me they are buying a wine solely because I seem so enthused by it, I know I've done my job."

**STEVE ENGLAND**  
Product Consultant  
WSET Advanced  
Northgate, Burnaby



## CROFT ORIGINAL PALE CREAM SHERRY

Spain \$17.99 73452  
This isn't your Grandma's cream sherry, but one much lighter in style that would appeal to a younger age group. It starts its life as a dry fino sherry, light and aromatic with notes of lemon, dry herbs and that unmistakable oxidized wine aroma. After that, it is blended with sweet pale cream sherry, creating a much lighter, but still complex, cream style while retaining those light, fresh fino characteristics.



## PYRAT XO RESERVE RUM

Anguilla \$54.95 182725  
Orange amber in colour, this rum is perfect for sipping on cold wintery days. It is beautifully aromatic with notes of orange predominating on the nose, backed by butterscotch, lemons and baking spices. On the palate there is a brown sugar sweetness carrying flavours of orange, cinnamon and clove, apricots and notes of lemon zest.

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

# SPICED SPIRITS

Welcome! Have a seat, relax and peruse our Cocktail Menu. This holiday season we are featuring spiced spirits with original recipes from Bar Star, Robert 'H' Holl-Allen. Recreate these warming drinks at home, add friends and enjoy!



WINTER'S GOLD



BLUEBERRY PIE

## BLUEBERRY PIE

½ oz	(15 ml)	amaretto
½ oz	(15 ml)	lemon juice
½ oz	(15 ml)	blueberry & blackberry cordial*
1 dash		simple syrup**
		sparkling wine, to top

Place first four ingredients into a champagne flute. Top with sparkling wine, stir lightly with a spoon and serve.

## WINTER'S GOLD

1½ oz	(45 ml)	vanilla whiskey
½ oz	(15 ml)	amaro siciliano
1 oz	(30 ml)	lemon juice
1 oz	(30 ml)	Star Anise Honey Mix***
1		egg yolk
		ground cinnamon, for garnish

Place all ingredients into a shaker, dry shake first (no ice), then add ice and shake hard. Fine strain into a chilled cocktail glass. Garnish with a dusting of cinnamon.

## ÉPICES DE L'HIVER

2 oz	(30 ml)	spiced rum
2 tsp	(10 ml)	Spiced Apple Syrup*
3 dashes		Pimento Bitters*
		orange twist, for garnish
		cherry, for garnish
		icing sugar-dusted mint leaf, for garnish

Place first three ingredients into a rocks glass, fill halfway with ice. Stir for 30 seconds, then fill with ice and stir a few times. Garnish with an orange twist, a cherry and an icing sugar-dusted mint leaf.

\* Available at Modern Bartender

\*\* Dissolve 1 part sugar in 1 part hot water

\*\*\* Star Anise Honey Mix: In a mixing bowl, add 300 ml honey to 300 ml hot water. Add a handful of star anise, then use an emersion blender to mix. Leave to sit for 24 hours, then fine strain into a container.



ÉPICES DE L'HIVER

# TASTE

## THE BEAUTIFUL SOUTH

### PARALLEL 31 COMPARED

They say, if you can make it in London, you can make it anywhere in the wine world. Few, if any, markets are as competitive as the United Kingdom's. That's just one reason why an unlikely alliance took place this fall, as Argentina, Chile and South Africa joined forces to bring their wines to the UK's hallowed Olympia Exhibition Hall for a combined mega-tasting.

At first glance, you might well wonder just what these leading New World wine producers have in common – other than, of course, their southern hemisphere connection.

In fact, Chile and Argentina, although now much better neighbours than they once were, have rarely been on the same page. And chances are they never gave much thought to their far more distant neighbours in the Cape. Until recently, that is.

Check Google maps or (if you can still find it) your world atlas, and it won't take you long to realize that the most

obvious shared experience enjoyed by the three countries relates to latitude. Their principal wine regions are all situated on or around 32 degrees south.

Much like the inscription on the Peace Arch reads, the three are "Children of a common mother" – at least in wine terms. And that mother would have been Bordeaux, which in many ways has been instrumental in helping shape the evolution of each in its own way.

Although it was the Dutch who first planted vines in the Cape, they didn't exactly excel at viticulture. In fact, the early settlers were better at making cheese than wine. In the end, it was the Bordelais who came to the rescue, which is one reason why even today you'll find no shortage of Bordeaux (and other French) influence around South Africa. However, Pinotage, which was developed in the Cape, is an exception to the Bordeaux connection, having its Pinot Noir and Cinsault parentage decidedly more in

Burgundy and the Rhône Valley.

When, in the mid-19<sup>th</sup> century, wealthy Chileans decided to grow grapes, they turned to Bordeaux for their vines, establishing varieties such as Merlot and Cabernet Sauvignon in the Central Valley and to the north. Later, as a direct result, when Phylloxera devastated Europe, many a French winemaker headed to Chile or Argentina to practice their craft.

Malbec (one of the six varieties used in Bordeaux blends) made its way to Argentina from Bordeaux in the late 1860s. Much as Shiraz did for Australia, Malbec has helped propel Argentina to international red wine stardom. However, it is Bordeaux-style blends of Malbec with Cabernet Sauvignon (and other varieties) that have helped to drive Argentina's reds (such as Clos de Los Siete) to the next level.

Chile's relationship with its star grape Carmenere – for so many years confused with Merlot – has been more fraught. Yet it too was once a





**TIM PAWSEY**

Tim Pawsey is known to *Vancouver Courier* readers for his restaurant reviews and wine picks. He also writes on drinks for the *North Shore News* (with articles often picked up by outlets such as the *Calgary Herald* and the *National Post*) as well as for *WHERE Vancouver* and *Northwest Palate*. He co-edits the *Zagat Survey* for Vancouver and is a director of the BC Hospitality Foundation. Follow him at [hiredbelly.com](http://hiredbelly.com) and [twitter.com/hiredBelly](https://twitter.com/hiredBelly)

“...an unlikely alliance took place this fall, as Argentina, Chile and South Africa joined forces to bring their wines to the United Kingdom’s hallowed Olympia Exhibition Hall for a combined mega-tasting.”





SMOOTHACIOUS



BODACIOUS  
Smooth WHITE

*Bodaciously smooth*

## TASTE THE BEAUTIFUL SOUTH: PARALLEL 31 COMPARED

Bordeaux stalwart (it remains one of the six “noble” Bordeaux varieties) and, in fact, is now regaining favour, especially in light of global warming.

Argentina’s high-altitude plantings are bringing more complexity to its Malbec-based blends. In geographic comparisons, the Cape’s coastal, cool-climate Elgin and Walker Bay, in some ways, do not seem that far removed from Chile’s Casablanca or Leyda Valleys.

The other similarities that help bring these far-flung regions together are that each has met the challenge of moving beyond being perceived purely as big-volume, budget-driven wine producers. All are world leaders in addressing issues of sustainability, with robust programs to encourage producers to walk the talk. And, in all three countries, new regions are evolving, spreading from their traditional base to more edgy and interesting terroir.

At the end of the day, the London show belonged mainly to South Africa, considering that there were more wineries from the Cape than from anywhere else and it was they who started the whole thing in the first place. South Africa also enjoys a long history with the UK that stems from colonial times and keen British palates have been quick to recognize and reward the impressive quality coming out of the post-apartheid Cape.

As to what the British think? Many more people attended the tasting than organizers originally forecast, suggesting a growing appreciation for wines from the south, which is not only “beautiful” but blossoming from youth into maturity.



 **00**  
**UNDURRAGA SIBARIS  
RESERVA CARMÉNÈRE**

Chile **\$15.99** 114314  
From the Maipo Valley, a solid, true to variety expression of Chile’s flagship grape, this wine yields lifted raspberry and blackberry aromas before a smoky and slightly herbal palate with balanced tannins and a good close.



 **00**  
**CLOS DE LOS SIETE**

Argentina **\$22.99** 128710  
The Uco Valley’s higher elevation plantings enjoy ideal conditions, producing well-balanced ripeness and acidity. With its lifted aromas of red and black fruit, juicy fruit-forward style, elegant mouth feel, harmonized tannins and stony hints, this definitive Malbec-dominant blend with Merlot, Cabernet, Syrah and Petit Verdot delivers superb value.



 **00**  
**GLEN CARLOU GRAND CLASSIQUE**

South Africa **\$19.49** 153882  
A good example of the Cape’s ability to make Bordeaux-style value blends, this well-matched blend of Cabernet Sauvignon, Petit Verdot, Malbec, Merlot and Cabernet Franc delivers red and dark fruits with cassis and mocha notes wrapped in approachable tannins.



 **00**  
**PASCUAL TOSO ESTATE  
CABERNET SAUVIGNON**

Argentina **\$14.99** 251082  
From one of Argentina’s oldest wineries in Maipú dating from the late 19<sup>th</sup> century, this value priced Cab brings spicy and black fruit aromas before generous plummy, blackberry and anise tones wrapped up in toasty oak with solid but approachable tannins. Try it with barbecued rib-eye and mushrooms.



 **00**  
**DE MARTINO LEGADO  
RESERVA CHARDONNAY**

Chile **\$16.99** 666800  
Originally planted in the 16<sup>th</sup> century, Chile’s Limari Valley is finding new favour with modern, pioneering winemakers. Look for tropical and citrus notes with an elegant mouth feel and distinctly mineral undertones with lingering zest and a touch of oak, that leans more towards Old World than new. Excellent value!



 **00**  
**BELLINGHAM BERNARD SERIES  
OLD VINE CHENIN BLANC**

South Africa **\$24.99** 897710  
Think Chenin Blanc redefined in a good Chardonnay kind of way. Made from 40-year-old bush vines in the Western Cape, it’s layered and elegant, with a complex palate of orchard fruits touched with cautious oak, viscosity and great length. Think seared scallops and a light Meunière sauce.



# NEW YEAR'S EVE MASQUERADE

New Year's Eve is a time to celebrate and reflect on the past while welcoming a new beginning. This year, instead of venturing out, try hosting a lively masquerade fete for family and friends. Need inspiration? Decorating with festive masks and black and white accents will set the mood. For food, set out platters of the elegant hors d'oeuvre recipes provided here to inspire praise. Strategically place platters around the room to encourage guests to move and mingle throughout the party. Remember to serve some bubbly! But, no matter how you celebrate, gather loved ones near, raise your glasses in a toast and have a very happy New Year.





DUCK PROSCIUTTO CROSTINI WITH SOUR CHERRY AND FENNEL COMPOTE

PAIRS WITH DUCK PROSCIUTTO CROSTINI WITH SOUR CHERRY AND FENNEL COMPOTE



**LOMAS DEL VALLE CASABLANCA PINOT NOIR**

Chile \$14.99 551283

Dark ruby in colour, the nose is full of aromas of dried wildflowers and juicy black cherry. The palate shows refreshing orange peel and meaty notes, spicy black pepper and warm clove flavours that are followed by an oaky undertone in the finish.



PANCETTA CUPS WITH PICKLED PEAR AND BLUE CHEESE



**WAYNE GRETZKY PINOT GRIGIO**

BC VQA \$13.99 5934

Bright, with a yellow hue, this medium-bodied wine shows aromas of melon, peach and pear accented by notes of spring blossoms. The rich flavours of peach, melon and red apple glide over the palate, then refreshing notes of citrus and green apple linger through on the finish.



PAIRS WITH PANCETTA CUPS WITH PICKLED PEAR AND BLUE CHEESE



**MISSION HILL RESERVE CHARDONNAY**

BC VQA \$19.99 18812

This rich, well-balanced Chardonnay has ripe pear, pineapple and vanilla aromas complemented by lively citrus flavours and a subtle minerality on the palate. It's a perfect match for these creamy cheese appetizers.



**SESAME-CRUSTED SCALLOPS WITH PICKLED GINGER**

PAIRS WITH PANCETTA CUPS WITH PICKLED PEAR AND BLUE CHEESE

PAIRS WITH SESAME-CRUSTED SCALLOPS WITH PICKLED GINGER



**MIRASSOU PINOT NOIR**

USA \$13.99 366880

Fruit forward and approachable in style, this Pinot Noir has flavours of cherry, strawberry and red currant, which are supported by light vanilla and oak notes. This wine is well-balanced with a round, full mouth feel.



**MISSION HILL FIVE VINEYARDS PINOT BLANC**

BC VQA \$14.99 300301

With soft fruit flavours like melon, apple and pear, this Pinot Blanc makes for a delicious sipper for many occasions and tastes. It is a superb example of this varietal and will delight with seafood and Asian-spiced dishes.



**FRISK PRICKLY RIESLING**

Australia \$13.99 167205

The addition of a small quantity of Muscat Gordo grape makes this Riesling even more fragrant. Expect delicate aromas of apricots and white raisins, exotic citrus fruit, honeysuckle and green apples. It has a sweet palate with vibrant flavours that pop and prickle on your tongue.



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OLIVE OIL CHOCOLATE MOUSSE WITH SALT AND CHILI SESAME PRALINE

PAIRS WITH OLIVE OIL  
CHOCOLATE MOUSSE WITH  
SALT AND CHILI SESAME PRALINE



**CASA DOS VINHOS MADEIRA**

Portugal \$28.03 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.



**VEUVE CLICQUOT ROSÉ**

France \$82.99 945261

This dry rosé is marked by fresh peach, nectarine and orange blossom aromas. In the mouth it has a nice balance of fruit, spice and acid structure that will complement the salt and spice of this dish.

Where 'breathtaking' is an understatement and that's just the wine...

*We've got a wine for that*



JACKSON-TRIGGS OKANAGAN ESTATE, SUNROCK VINEYARD - OKANAGAN VALLEY, BRITISH COLUMBIA.



Please enjoy responsibly.



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ESTATE WINES

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**LOBSTER PROFITEROLES**

PAIRS WITH LOBSTER PROFITEROLES



**BABICH SAUVIGNON BLANC**

New Zealand \$17.99 560144

With a bouquet of passion fruit, gooseberry and red currant this crisp white has a palate of rich, sweet-fruit and complexity with layers of guava, passion fruit and gooseberry. The acidity and fruit are balanced with herbal and mineral characters on the finish.



**VALDO VALDOBBIADENE PROSECCO SUPERIORE**

Italy \$19.99 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. It is a perfect match for seafood.

“ For some festive and delicious non-alcoholic alternatives, try these Marvelous Mocktails. ”

## RESPONSIBLE HOSTING TIPS

The holiday season is upon us once again, and with it comes a barrage of family gatherings and social events. Before you get caught up in the whirlwind of holiday entertaining, sit back and make a responsible hosting plan. With just a little forethought you can avoid unnecessary complications and ensure a smooth and successful evening. Remember, the prepared host is the relaxed host. Follow these responsible hosting tips and your seasonal event is sure to go off without a hitch!

### STAY CLEAR

If you're hosting a party, consider drinking minimally or not at all. Keeping a clear head allows you to properly assess and deal with any situations that may arise.

### PROVIDE SNACKS

Always serve food along with alcohol. Be sure to have an assortment of appetizers and snacks available. High-starch and high-protein foods like cheese, meat and crackers work well and can be elegantly presented. Best to avoid overly sweet, salty or greasy treats as they may make your guests thirsty.

### SERVE COCKTAIL ALTERNATIVES

Be a thoughtful host. Provide a selection of pop, juice and sparkling water for designated drivers, expectant mothers and other guests. Visit your

local BC Liquor Store for a selection of de-alcoholized wine and beer. And for some festive and delicious non-alcoholic alternatives, try this issue's Marvelous Mocktails.

### GET JIGGY WITH IT

It's always best to measure drinks with a jigger rather than free-pouring. Mix and serve the cocktails yourself or appoint a trustworthy bartender. Avoid serving doubles or shooters and instead of refilling empty glasses, offer non-alcoholic alternatives in between drinks.

### LAST CALL

Stop serving alcohol about an hour before your party comes to an end. Instead, offer coffee, tea and dessert to your guests. They will thank you in the morning! And remember only time, not caffeine, will diminish the effects of alcohol.

### GET HOME SAFE

You have a responsibility to ensure your guests get home safely. Be prepared to arrange rides with designated drivers, call a taxi, or arrange for a safe ride home service (there are many available in most communities in BC, including Operation Red Nose in some areas). Do a little research before your event to find one of the many services available to BC residents.

Have a safe and happy holiday!

## CUCUMBER AND PINE FIZZ

3 oz	(90 ml)	fresh cucumber juice
½ oz	(15 ml)	fresh lemon juice
3		sprigs thyme
1		sprig rosemary
½ oz	(15 ml)	simple syrup*
		soda water, to top
		cucumber slice, for garnish
1		sprig thyme, for garnish

Build over ice in a Collins glass. Garnish with a cucumber slice and a sprig of thyme.

## RED PEPPER SUIT LEMONADE

1 oz	(30 ml)	fresh red pepper juice*
½ oz	(15 ml)	fresh lemon juice
3		drops chili oil
½ oz	(15 ml)	simple syrup**
		soda water, to top
		red pepper wedge, for garnish

Build over ice in a Collins glass and garnish with a red pepper wedge.

## SPICED MULLED ICED TEA

1 cup	(250 ml)	black tea, chilled (English Breakfast works well)
½ oz	(15 ml)	simple syrup*
1 pinch		each of nutmeg, allspice and cinnamon
2		dashes cardamom bitters***
1		lemon wedge, for garnish

Brew black tea as preferred. Add simple syrup and spices and adjust to taste. Chill tea, then build with cardamom bitters over ice in a Collins glass. Stir and garnish with a lemon wedge.

\* Use a slow juicer to make juice, or alternatively, use a blender to make red pepper purée as a substitute for juice.

\*\* Dissolve 1 part sugar in 1 part hot water

\*\*\* Available at The Modern Bartender

# MARVELOUS MOCKTAILS



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# FLAVOURS



Cream, honey and a flavourful Merlot are featured this season. Baileys offers a special added treat to the regular favourite with the addition of caramel flavour. Caramel and Baileys...even more YUM! Dewar's Highlander Honey blended Scotch whisky has an infusion of honey that produces a pleasing, well-rounded taste. Nk'Mip Cellars makes a full-bodied, smooth, tasty VQA Merlot from the Okanagan Valley to share with holiday meals and at family gatherings.



## BAILEYS CARAMEL IRISH CREAM

Ireland **\$28.49** 146621

This version of Baileys liqueur is made from a perfect blend of Irish cream, Irish whiskey, caramel flavour and the finest spirits. Best served over ice, poured over ice cream or to liven up a speciality coffee.



## DEWAR'S HIGHLANDER HONEY WHISKEY

United Kingdom **\$23.99** 774919

Highlander is a blended whisky that delivers fantastic notes of honey, but still retains the treasured characteristics of the original White Label blend. The infusion process builds on the already present honey aromas found in the blend and creates an exceptionally well-rounded taste profile.



## NK'MIP MERLOT

BC VQA **\$19.99** 626416

Full-bodied and smooth, this Merlot has a texture that coats the palate with hints of currant fruit and barrel nuances. This is a good choice for grilled fare, roasted dishes or the cheese course at holiday gatherings.

# LE CROCODILE

## CELEBRATES 30 YEARS



Chef Michel Jacob

If it's not broken, don't fix it. Truer words cannot be said about Michel Jacob's iconic French restaurant Le Crocodile. Over the past three decades, Jacob has maintained the reputation of one of Vancouver's most notable fine dining restaurants. Generations of families, politicians and celebrities have dined here and, upon return, find the same standard of service, quality and in many cases, the same dish they have come to anticipate.

On November 22, 2013, Jacob will celebrate Le Crocodile's 30<sup>th</sup> anniversary. He's mum about the upcoming year's events (keep an eye on Le Crocodile's website for news), but he did admit there would be some special dégustation menus.

Born in Strasbourg, in Alsace, France, Jacob always enjoyed being in the kitchen and recalls helping his father prepare soup as early as seven years old. At age 14, he was already at cooking school. He held special reverence for Emile Jung's renowned three-star Michelin Au Crocodile in Strasbourg. Le Crocodile pays homage to the man and the restaurant, which inspired him.

Jacob's culinary skills took him around Europe before his arrival in Canada in 1977. After three years of surviving the cold winters of Quebec, Jacob took refuge in Vancouver while waiting for a visa en route to Japan. Luckily, fate intervened and he met his future wife here.

Le Crocodile spent its first decade in a smaller location not far from its current spot on Smithe Street at Burrard. Being tucked away, just off the hub of Robson Street, suits the 90-seat classic dining room perfectly. It is a welcoming room with rich upholstery, stunning flower arrangements, warm hues and dark wood accents.

Jacob estimates that 30 to 40 percent of his clientele are regulars who come in several times per month. Often, these guests came with their parents when young and now return



“ Over the past three decades, Jacob has maintained the reputation of one of Vancouver’s most notable fine dining restaurants. Generations... have dined here and... find the same standard of service, quality and in many cases, the same dish they have come to anticipate. ”



GOLDEN AND RED BEET SALAD WITH FRESH BUFFALO MOZZARELLA

with their children – they trust Jacob and Le Crocodile to provide a level of consistency they have come to expect.

The menu rarely changes and that is what guests have come to expect. In fact, some menu items, such as his classic tomato and gin soup, the Alsatian onion tart and grilled veal medallions with morel mushrooms, have been on the menu since day one.

There has been an evolution though. “In the early days, people ate well-done meat, not escargots, sweetbreads and frog legs. It’s the Asian culture that has influenced us; our standard of food in Vancouver is much higher because of it. People also have more knowledge of food.” He adds, “Vancouver has better restaurants than Montreal and Toronto and our prices are lower.”

Jacob credits local chefs Rob Feenie, David Hawksworth and Ned Bell (all of whom did time in the kitchen at Le Crocodile), celebrity chefs who have raised the bar and call Vancouver home. “There is no reason for young chefs to leave Vancouver anymore, they have it all here.”

He is obviously proud when he speaks of the hip young restaurant scene in the city that allows young



KING PLUM AND ALMOND TART WITH CARAMEL ICE CREAM

chefs to set up shop in affordable neighborhoods such as Main Street, Gastown and East Vancouver. He also admits he couldn't do today what he did 30 years ago – it would be too expensive to start from scratch.

Likewise, Jacob notes the positive transformation of British Columbia's wine industry. "Had someone told me 30 years ago I would have 15 red and 15 white BC wines on my list, I'd have said, you're crazy." Although the list

is predictably dominated by French wine (with a solid nod to Alsace), it does have a good assortment of local wines as well as some top guns from around the world. Jacob's palate leans toward fruit-forward whites and lighter bodied red wines such as Pinot Noir, a reflection of his Alsatian heritage.

In regard to reaching this impressive milestone at Le Crocodile, Jacob is humble. "It's a demanding job but very rewarding. You get instant gratification

and every day you know how good you are by the end of the day. It's the only thing I know how to do, so I do it the best I can and it's a great job because it gives pleasure to people."

*Le Crocodile*  
100–909 Burrard Street  
Vancouver, BC  
604 669 4298  
[lecrocodilerestaurant.com](http://lecrocodilerestaurant.com)



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PAIRS WITH DUO OF DUCK CONFIT AND VENISON MEDALLION



**BENMARCO DOMINIO DEL PLATA MALBEC**

Argentina \$22.99 355321

Bright ruby red in colour this full-bodied wine shows reduced aromas of blackberry, kirsch and licorice along with hints of game and spice. Dark fruit, chocolate and light oak flavours predominate on the rich, dense palate.



**VINACEOUS SNAKE CHARMER SHIRAZ**

Australia \$21.99 481820

Deep purple in colour with bright hues, this big red shows ripe berries and spice on the nose, intense black fruits, dark chocolate and mocha notes across the mid palate. Wonderfully rich, layered and textural, it finishes with soft, long and silky tannins and toasty oak nuances.



**SCHMITT NIERSTEINER SPÄTLESE LATE HARVEST RIESLING**

Germany \$13.95 262337

Pale gold in colour with fresh peach and apricot aromas, this off-dry Riesling shows honey and sweet tropical fruit flavours in the mouth. The finish is long as a result of the balance of nice acidity and sweetness.



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

Italy \$17.99 580993

This sparkling dessert wine captures the aromatic 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.



PAIRS WITH KING PLUM AND ALMOND TART WITH CARAMEL ICE CREAM

PAIRS WITH GOLDEN AND RED BEET SALAD WITH FRESH BUFFALO MOZZARELLA



**NEW HARBOUR SAUVIGNON BLANC**

New Zealand \$14.99 822585

This crisp white has a quick zip of grapefruit and gooseberry threaded with delicate herbaceous notes that round out the palate. Well-balanced, silky and saturated with fruit flavours, it will be a nice pour with a vinaigrette salad with light cheese.



**ZONIN VALPOLICELLA RIPASSO SUPERIORE**

Italy \$18.99 813790

Intense and deep ruby red in colour, this complex blend of Corvina, Rondinella and Molinara grapes shows well-defined scents of cherries against a background of chocolate. Dry on the palate with a fine and harmonious balance, it has great strength and a long finish.

# THE MACALLAN

## 1824 SERIES

Too often, the meeting of tradition and innovation reads like a line from an old Kipling ballad: “never the twain shall meet,” each being relegated to mutually exclusive realms. It is a shame really, because in many cases innovation creates – and eventually evolves into – tradition. However, this trailblazing path is easily overshadowed once something is held aloft as a beacon of heritage, having gained an aura of authenticity, expectations often shift. But change is healthy, and change can be good. And change is certainly afoot with The Macallan. Founded in 1824 as one of the first legally licensed distilleries in Scotland, in the ensuing nearly 200 years, The Macallan has earned a global reputation as a top-notch single malt and, in the process it has become a traditional go-to for whisky connoisseurs.

In fact, The Macallan prides itself on incorporating innovation as a defining characteristic of their traditional distillery. Take Macallan’s

cask program. Scotch whisky has traditionally been aged in used sherry barrels, a practice born of historical efficiency, as the casks of sherry shipped to Britain proved too cost-prohibitive to ship back empty to Jerez – better to fill the sherry-conditioned barrels with whisky instead. This multi-tasking worked fine for a time, but Prohibition threw a curveball at these spirited economics. The influx of cheap bourbon barrels from America motivated many whisky producers to switch casks for their cellaring needs. Increased global demand for whisky during the latter half of the 20<sup>th</sup> century further constricted the supply of old sherry casks, to the point that Macallan opted to establish their own cooperage program.

As a result, Macallan crafts their own 500-litre barrels out of both American and European oak, which are leased to sherry producers in Spain for two years and subsequently shipped to their distillery in Craigellachie to be filled with young whisky. From 2004,

The Macallan introduced a Fine Oak line of bottles, designating whiskies partially matured in non-sherry oak barrels. Indeed, over the years, The Macallan’s dedication to innovation has been manifested in a number of special and limited-release single malts. However, the distillery’s latest innovation may be its boldest yet.

Dubbed The 1824 Series, this contingent of four single malt whiskies represents a diverse new direction for Macallan – a serious commitment to “no age statement” whiskies, or whiskies that offer no official guarantee of maturity. You won’t find 12-Years-Old, 18-Years-Old, 25, nor 30 emblazoned on bottles of The 1824 Series. Instead, the four whiskies are labelled by colour: Gold, Amber, Sienna and Ruby. Also included, as the epitome of The 1824 Series, a rosewood-coloured, limited availability and fine crystal-enscenced single malt named The Macallan M.

Rather than follow a strict age designation, The 1824 Series bases

“...This contingent of four single malt whiskies represents a diverse new direction for Macallan – a serious commitment to “no age statement” whiskies, or whiskies that offer no official guarantee of maturity.”





# The MACALLAN®

## INTRODUCING THE MACALLAN 1824 SERIES 100% SHERRY OAK CASKS, 100% NATURAL COLOUR, A 100% MACALLAN

The Macallan is known worldwide for innovation – a defining characteristic that sets this distillery apart. Innovation is the driving force behind the distillery’s latest creation, The Macallan 1824 Series. A sophisticated collection of four unique expressions – Gold, Amber, Sienna and Ruby – that will redefine the way Scotch whisky is evaluated. The 1824 Series brings together natural colour and exceptional sherry seasoned casks - two of The Macallan’s “Six Pillars,” the starting points from which The Macallan is crafted. Together these traits create a signature character, embracing all of the defining elements that make The Macallan one of the world’s truly great single malt whiskies.





its selection on individual barrel maturation, acknowledging that every cask evolves on its own timeline. Wood variation, vintage variation, position in the cellar – a myriad of factors influences how the water of life contained within matures. Macallan explains that, “The 1824 Series is driven by colour first and foremost, deriving its character from the colour.” Thus The Macallan’s whisky maker Bob Dalgarno works to assess each barrel on its own individual merit rather than a prescribed time stamp. In a world of whisky accustomed to age representing much more than a number, generally adhering to an “older is better” philosophy, this designation-by-colour approach is downright dramatic.

But there’s nothing simple or immature about The Macallan’s commitment to The 1824 Series. Across the range, the all-important colour is derived naturally, the end result of a leisurely soak in charred oak, without the addition of any artificial colourings. Speaking of oak, The 1824 Series is exclusively matured in used sherry casks crafted from a combination of European and American oak. Gold, Amber, Sienna and Ruby – it sounds like a wonderful colour spectrum. And, while there may not be a pot of gold waiting at the end of this whisky rainbow, since it points the way to a tasty dram, then good fortune has certainly been found.

Due to limited availability, see [bcliquorstores.com](http://bcliquorstores.com) for product details.



**THE MACALLAN 1824 SERIES GOLD**

United Kingdom **\$61.95** 3061  
The lightest in colour of The 1824 Series, Gold encompasses more American oak, and predominantly refill barrels, to produce the whisky’s golden hue. This is the most citrusy and malty of the lineup, featuring a punchy approach and mid-palate imbued with lemon and apple compote that segues to a lingering, spicy finish.



**THE MACALLAN 1824 SERIES AMBER**

United Kingdom **\$99.95** 91181  
With more oak and vanilla presence, the Amber provides a rich, toffee and raisin feel. Matured in a combination of American and European oak barrels – predominantly European refills – there are great smoky undertones complemented by sweet citrus and a suave finish that still manages a good spicy, ginger bite.



**THE MACALLAN 1824 SERIES SIENNA**

United Kingdom **\$174.95** 514075  
Sienna is a more intriguing reddish-mahogany, and in the case of The Macallan 1824 Series, Sienna sparkles vibrantly in the glass. Aromas of figs, vanilla and orange zest generously waft and, in the mouth, Sienna is sumptuous and warming, with an almost tangy finish that awakens the taste buds thanks to abundant citrus peel and ginger spice.



**THE MACALLAN 1824 SERIES RUBY**

United Kingdom **\$299.95** 64741  
A whisky aged all in first-fill European oak, Ruby is smooth and elegant. Scents of sherry-soaked wood shine through in the final whisky, providing an integrated oaky presence that lends itself well to spice, toast and finish without being overbearing. Redolent with dried fruit, clove and ginger, this is a whisky tailor-made for fireside sipping.



**THE MACALLAN 12-YEARS-OLD**

United Kingdom **\$99.95** 63206  
As the name alludes to, the 12-Years-Old is comprised of single malts matured for a minimum of twelve years in repurposed Sherry casks. It pours a fetching amber colour in the glass, and exudes aromas of toffee, fig and dried fruit. Smooth and rich with a hint of spice on a languid finish, the 12-Years-Old epitomizes restrained elegance.



**THE MACALLAN 18-YEARS-OLD**

United Kingdom **\$299.95** 214759  
Billed as the iconic Macallan, the 18-Years-Old has garnered a reputation the world over as a quintessential top shelf dram. The long soak in Sherry casks shows itself with an evident caramel and toasty wood profile, while complex layers of fruit, orange marmalade, baked apple and spice abound. This whisky is all about balance—the interplay of rich and bright, as well as sweet and smoky.



*our*  
**HOLIDAY  
FAVOURITES**

To help keep you ahead of the trends, “Insider Picks” gives you an industry professional’s advantage! It’s a sneak-peek showcase of over-delivering, up-and-coming, new and exciting products personally hand-picked by our four Portfolio Managers, each one an expert in wine, spirits, beer or refreshment beverages. To find these (and more) up-to-the-minute Portfolio Manager favourites, visit your nearest BC Liquor Store today and look for these Insider Picks.

**Barbara Philip**  
Master of Wine,  
Portfolio Manager,  
Wines of Europe



**CONDRIEU DOMAINE LOUIS CLERC**

France **\$59.99** 437129

We were lucky to get a small allocation of this exotic Viognier from the Northern Rhone. Its aromatic notes of honeysuckle, orange and spearmint would offset a roast chicken or turkey beautifully.



**ANTINORI TIGNANELLO**

Italy **\$99.99** 705442

Tignanello is one of the most sought-after super-Tuscan wines and it never fails to disappoint. The palate is full of black cherry, plum and spice flavours with accents of tobacco and black tea on the finish. You could enjoy this vintage in the next one to two years with a good steak or let it improve in the cellar for ten years.

# Insider Picks



**Stephen Schiedel**

Portfolio Manager,  
Wines of North and  
South America



## SONOMA-CUTRER RUSSIAN RIVER RANCHES CHARDONNAY

USA **\$24.99** 359505

Sonoma-Cutrer makes a mineral-laden style of Chardonnay that is both refreshing and works well with all kinds of food. California-styled fresh fruit is part of the picture and some bright acidity that carries the palate along. Try with planked salmon or roast turkey.



## LOUIS MARTINI NAPA CABERNET SAUVIGNON

USA **\$30.99** 920355

A long time California icon, this Martini Cabernet is solid with dark fruit and vanilla oak from the great 2010 vintage. Highly recommended for the cellar, pairing holiday fare or gifting.

# Insider Picks



**Kim Giesbrecht**

Portfolio Manager, Wines of  
Australia and New Zealand,  
Beer and Refreshment  
Beverages



## LONGVIEW DEVIL'S ELBOW CABERNET SAUVIGNON

Australia **\$29.99** 668368

This is an expressive, stylish Cabernet made in small production from the Adelaide Hills that shows a dense but elegant texture with juicy currant and savoury fruit and supported by soft fine tannins. Hints of herbs and cream are exhibited on the lingering finish.



## FOWLES LADIES WHO SHOOT THEIR LUNCH SHIRAZ

Australia **\$39.99** 787267

This cool climate Shiraz displays a lovely balance of savoury, black fruits and peppery spice on the palate. A sleek frame with refined tannins and flavourful finish are the perfect foil for game or roast poultry.



# Insider Picks



**Adele Shaw**

Portfolio Manager, Spirits,  
Wines of South Africa,  
Fortified and  
Asian Wines



## FORTY CREEK CREAM LIQUEUR

Canada **\$27.49** 756007

This liqueur is crafted with fresh dairy cream and blended with Forty Creek's finest spirits. It has rich flavours of vanilla, chocolate and caramel.



## BLOOM LONDON DRY PREMIUM GIN

United Kingdom **\$52.49** 45567

Bloom is a delicate, floral London dry gin, inspired by the natural flora of an English country garden. Aromas of chamomile and sweetly scented honeysuckle are balanced by the exotic citrus of the pomelo fruit with hints of juniper and other spices evident.

# NEW YEAR'S DAY BRUNCH

KICK-START  
TO 2014

CRAB CAKE BENEDICT  
WITH CHAMPAGNE  
SABAYON AND CAVIAR

How better to start the New Year than with an elegant brunch with friends? This special menu is ideal for a potluck, so each of your guests could bring one of the dishes to make it a simpler and more relaxed festive meal. A sparkling cocktail is the perfect start to any celebration, so toast the New Year with this delicate and light Citrus Cranberry Spritzer, followed by an appetizer of crisp phyllo tartlets filled with caramelized onions and goat cheese. For the main entree, choose either a stunning Crab Cake Benedict with a Champagne Sabayon garnished with caviar, or Mascarpone and Parmesan Polenta Cakes topped with Creamed Mushrooms. Wishing you a prosperous New Year and safe celebrations!



SPARKLING CITRUS CRANBERRY SPRITZERS

PAIRS WITH SPARKLING CITRUS CRANBERRY SPRITZERS



**GRAY MONK ODYSSEY BRUT**

BC VQA \$24.99 711218

Riesling, Chardonnay Musqué and Pinot Blanc are the blend in this traditional method sparkler. The result is a robust but crisp bubbly bursting with citrus and apple aromas. More citrus and brioche flavours arise before a lingering, slightly off-dry finish.



**CHAMDEVILLE BLANC DE BLANCS BRUT**

France \$12.99 187740

A value-priced bubbly, this wine shows 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.

# FOR THE LOVE *of* BEER



*The holidays are the perfect time to gather together with family and friends, and with Samuel Adams, you'll have the perfect beer no matter the occasion. Our original brew, Samuel Adams Boston Lager, uses two-row barley to give a wide spectrum of malt flavour, ranging from slightly sweet, to roasted caramel – delicious for every season.*

*Our winter seasonal is bold and rich, with a touch of holiday spice. Brewed with orange peel, ginger and cinnamon, Samuel Adams Winter Lager is a wonderful way to enjoy the cold evenings that accompany the season.*

*So, whether you're entertaining guests, or visiting friends and family, Samuel Adams wishes you a safe and happy holiday.*



Samuel Adams Boston Lager

Samuel Adams Winter Lager

Cheers!

*Jim Koch*

Founder & Brewer



MASCARPONE AND PARMESAN POLENTA CAKES WITH CREAMED MUSHROOMS

PAIRS WITH MASCARPONE AND PARMESAN POLENTA CAKES WITH CREAMED MUSHROOMS



**ANTINORI**  
**SANTA CRISTINA TOSCANA**  
Italy \$14.99 76521

Deep garnet in colour, this medium-bodied red has aromas of cherries and raspberries. On the palate it is smooth and well-balanced with red fruit flavours and enough acidity to complement this dish.



**CONO SUR ORGANIC**  
**CHARDONNAY**  
Chile \$14.49 471367

This organic Chardonnay is a golden yellow colour with a refreshing, citrusy nose and light mineral notes. It is fresh and well-balanced with tropical fruit notes and a nice citrus acidity.

# Captain Morgan®



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PAIRS WITH CRAB CAKE BENEDICT WITH CHAMPAGNE SABAYON AND CAVIAR



**QUAILS' GATE CHARDONNAY**

BC VQA \$19.99 377770

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 seafood dishes.



GOAT'S CHEESE PHYLLO TARTLETS WITH CARAMELIZED ONIONS



**SANTA MARGHERITA VALDOBBIADENE PROSECCO SUPERIORE**

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 seafood.



PAIRS WITH GOAT'S CHEESE PHYLLO TARTLETS WITH CARAMELIZED ONIONS



**GIESEN SAUVIGNON BLANC**

New Zealand \$17.99 298679

Pale yellow in colour with green hues, this wine's aroma is of fresh tropical fruit, lemongrass and fresh herbs. It has good fruit weight on the palate with flavours of gooseberry and citrus fruits. A surrounding juicy, pure acidity gives it a zesty exuberance and a fresh dry finish.



**LA FIOLE CÔTES DU RHÔNE**

France \$18.99 194498

This easy-drinking red blend is light and fruity on the nose, with cherry, raspberry and earthy aromas and a pleasing spiciness. It has vibrant acidity on the palate, with slightly sour red fruit and spice notes.

# PENFOLDS

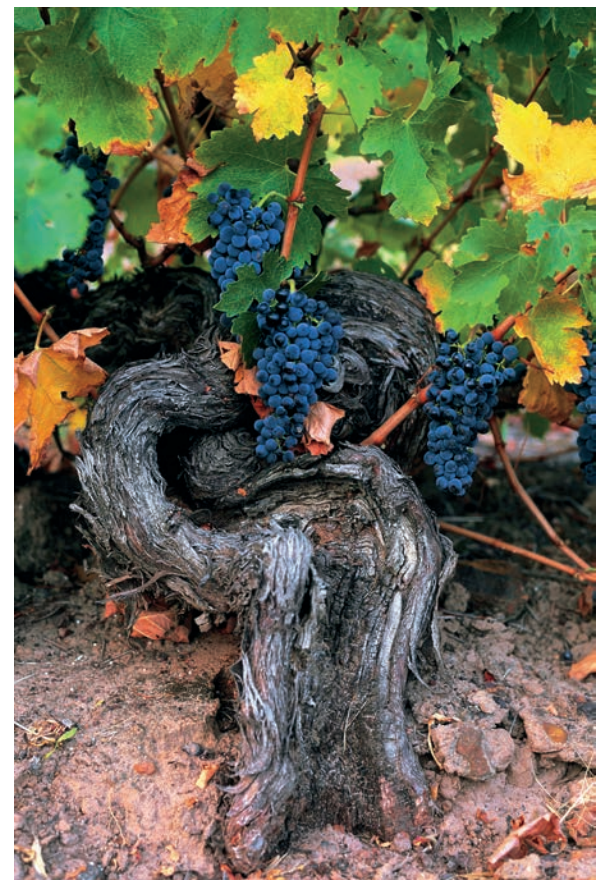
## QUALITY IS IN THE BLEND

The wine world spends a lot of time talking about Old World and New World and how the age of a country's wine industry largely shapes the styles of wine it makes. Europe, the Old World, with its centuries of history, has figured out the right grape variety for the right place and is said to make intriguing, elegant wines. The New World (every wine industry generated by European settlers since) is thought to make bright, fruit-forward wines that have plenty of punch, but little complexity or history. In many cases, however, these boundaries and definitions start to look a little fuzzy. Companies such as Penfolds, founded in Australia in 1844 and making wine ever since, could hardly be considered upstarts. Instead, Penfolds has a longer history of wine making than many great European producers, and has helped shape and evolve Australian wine's unique style.

Surprising to many, Australia has some of the oldest producing vineyards in the world. In the earliest developed regions, such as the Barossa Valley, there are many hundred-plus year-old vines that still produce small crops of intensely flavoured grapes. Penfolds is one of the lucky producers to have

access to more than their fair share of these ancient treasures. Considering their nearly 200 years of pedigree, Penfolds should be making some pretty amazing wines. And they are. But the greatest wines aren't following the European tradition of hallowed single-vineyard sites. Instead, the best wines are made in a uniquely Australian way, as multi-regional blends.

Multi-regional blending is nothing new in the wine world and is actually very common for inexpensive wines. What is fairly unique is that, in Australia, the technique is used to make some of the country's most expensive and exceptional wines. Many of the wines in the extensive Penfolds portfolio are produced from the best grapes from the best vineyards, sometimes sourced across a number of states. In many ways, this is the antithesis of Europe's single-vineyard terroir. While some purists may object to and write off this blending practice as some kind of New World nonsense, it is hard to argue the logic. Different vintage conditions in different vineyards and regions produce very diverse qualities of grapes. With the ability to blend from widely separate vineyards, vintage



variation can largely be eliminated and high quality maintained. At Penfolds, the winemaking team will blind taste through hundreds of tanks and barrels and determine the level at which they will ultimately be bottled.

The temptation (particularly for accountants) with such winemaking practices is to push larger quantities of lesser grapes into higher-priced wines to maximize profits. Testament to Penfolds' longevity, they have always avoided diluting the quality of the brand, and every wine in every tier has remained consistent for decades. Winemakers (and, by default, consumers) score 1, accountants 0.

For grapes to make it into Penfolds

“ Penfolds has a longer history of wine making than many great European producers, and has helped shape and evolve Australian wine’s unique style. ”



Grange, their top Shiraz and one of the world’s great wines, they must meet extremely high quality criteria. The quality won’t vary much from year to year but the quantity will. There is only as much made as there are quality grapes to make it. This is the true benefit to the customer – assurance that, with the

Penfolds brand, you get what you pay for; when you step up a price point, there is a corresponding and noticeable step up in quality. This has built trust, longevity and long-term success.

With such a large wine portfolio, the main challenge with Penfolds is to decide which style of wine to drink.

Virtually all of the top red wines are either Shiraz or Cabernet Sauvignon, or a combination of the two. Within each grape variety, check how much money is in your wallet, choose the style you want (big, richer American oak-matured or more elegant and vibrant French oak-matured style) and off you go. Some of

“How do we get invited to so many parties?”

“I guess we’re just that smooth.”



Confidence comes naturally when you’re this smooth, and of course, easy drinking. That’s what you get with fruit-forward flavours unmasked by oak. Try our complete line-up of unoaked wines.

**It takes confidence to go unoaked.**

Join us on



Please drink responsibly.

## PENFOLDS: QUALITY IS IN THE BLEND

the wines are sourced from warmer sites to make big, bold wines, while others are sourced from the coolest vineyards to show a lighter style. The template for each wine has become so ingrained and so well known among wine drinkers around the world, that Penfolds can't possibly change them. And, with such a vast portfolio, there is no need to, as there is always something for everyone.

However, the entire Penfolds range is more than multi-regional blends; there are also a number of single-vineyard wines, both with the traditional, better-known Aussie varieties, and, although not yet in Canada, upcoming varieties for Australia's future such as Tempranillo and Sangiovese. The most famous of the single-vineyard wines is the Magill Estate Shiraz, sourced from the now 5.2-hectare vineyard estate where the Penfolds story began nearly 170 years ago.

Aside from world-renowned wines such as Grange, Penfolds is perhaps best known for producing consistent quality and value for money, particularly in the Koonunga Hill range. Trading up through the quality tiers, though, gives a snapshot of the depth and complexity evident in Australian wine and how the "New World" tag can sometimes oversimplify and misrepresent what is actually a long, complex and progressive history. The unique Australian style, led by Penfolds, has made wines that have evolved slowly to what they are today, standing the test of time. Something the Penfolds range will, undoubtedly, continue to do in the future.



### PENFOLDS KOONUNGA SHIRAZ-CABERNET

Australia \$16.99 285544

This is a classic Aussie blend with a nose that shows intense ripe cassis, blackberry, black plum, eucalyptus, vanilla and earthy notes. The palate is rich and ripe and the black fruit works nicely with the tannins and balanced acidity that linger on the long finish. Try with braised lamb shanks with thyme and paprika.



### PENFOLDS KOONUNGA CHARDONNAY

Australia \$15.99 321943

Koonunga Hill is a light, lean, fresh modern style Chardonnay with lemon, green fruit and a hint of lees and nut aromas that make up the nose. The palate is dry, balanced with medium acidity and a light body with more citrus fruit, apple, peach and green melon flavours. Try it with white wine poached shellfish along with a good squeeze of lemon.



### PENFOLDS GRANDFATHERS TAWNY

Australia \$84.99 440214

This is a deep, brooding port-style wine with aromas of toasty coconut oak, vanilla, coffee, burnt sugar, raisin, orange zest, caramel and marzipan. The palate is sweet, very intense, full and concentrated with balancing acidity leading to flavours of toasted nut, baking spice, crème brûlée, fig, blossoms, orange zest along with amazingly well integrated alcohol and great length. Worth a splurge!



### PENFOLDS THOMAS HYLAND SHIRAZ

Australia \$19.99 611210

This Shiraz is ripe yet somewhat restrained with blueberry, blackberry and plum fruit and an intriguing pepper, game meat and clove side. The palate is intensely flavoured and concentrated yet peppery and fresh at the same time. Dried black cherry, blackberry, caramelized meat, thyme, eucalyptus and cinnamon-infused custard linger on a long finish. Try with pepper crusted venison.



### PENFOLDS RAWSON'S RETREAT SHIRAZ-CABERNET

Australia \$11.99 419259

The nose is peppery with bright raspberry, red cherry, blackberry, plum and blueberry fruit with just a touch of leafiness. The palate is dry and savoury with more plum, pepper, tart red fruit and some violet hints. Not sweet or concocted and although a touch astringent has nice peppered meat crust and black fruit and surprising length. Startling value, try it with your best Spaghetti Bolognese.



### PENFOLDS BIN 389 CABERNET-SHIRAZ

Australia \$69.99 309625

This is a wine with great pedigree. The nose shows cassis, brambly mixed berry, black olive, eucalyptus and dark chocolate. The full body, crisp acidity and firm but very ripe tannins mark a youthful wine with great aging potential. Flavours of black fruit combine with more savoury leather, spice, eucalyptus and some orange zest on a very long complex finish.

January 31<sup>st</sup> marks Chinese New Year, the Year of the Horse! As with many other cultures, food plays a prominent role in celebrating what is considered to be the major festival of the year. Large gatherings of family and friends come together to eat sumptuous meals that include dishes from the land, sea and air, which are all symbolic to represent wealth, luck, happiness and long life. Concentrating on the revered seafood, here are four special dishes, starting with shrimp, which symbolizes golden coins (wealth) and with its Cantonese name “Ha,” it will bring laughter for the coming year. Serving a whole fish represents a great beginning and end of the year. Lobster and Dungeness crab are always special dishes, as they represent the powerful mythical dragon! *Gung Hay Fat Choy!*



CURRIED CRAB WITH BEAN THREAD NOODLES

PAIRS WITH CURRIED CRAB WITH BEAN THREAD NOODLES



**ST URBANS-HOF RIESLING**

Germany \$19.99 597997

This structured and aromatic Riesling has generous tropical fruit notes that leave a mouth-watering impression on the palate. The fresh fruit is balanced by good acidity making it ideal for all Asian cuisine.



**COURVOISIER V.S.O.P. FINE CHAMPAGNE COGNAC**

France \$80.95 9902

Courvoisier VSOP is a blend of Grande Champagne and Petite Champagne spirits. The bouquet is dominated by the silky, slightly buttery aroma of vanilla. In the mouth it shows a hint of vanilla, dried fruit, floral characters and a slight nuttiness with a soft and full finish.

# CHINESE NEW YEAR

SYMBOLISM  
FROM THE SEA



CANTONESE-STYLE  
STEAMED WHOLE FISH



CHILI SHRIMP

PAIRS WITH CHILI SHRIMP



**SEE YA LATER RANCH  
GEWÜRZTRAMINER**

BC VQA \$16.99 868067

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.



**ABSOLUT ELYX VODKA**

Sweden \$44.99 837542

Absolut's luxury vodka 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 fruit on the creamy palate. Drink neat, on ice or in a vodka martini.



**KIM CRAWFORD  
SAUVIGNON BLANC**

New Zealand \$17.99 100594

This Marlborough white is a pale yellow-green colour with lively aromas of lime, stone fruits and herbs. Its bright complexity and crisp acidity combined with flavours of guava and grapefruit make this an ideal wine for seafood fare.





PAIRS WITH STIR-FRIED LOBSTER WITH GARLIC CHILI AND BLACK BEANS

PAIRS WITH CANTONESE-STYLE STEAMED WHOLE FISH

PAIRS WITH STIR-FRIED LOBSTER WITH GARLIC CHILI AND BLACK BEANS



**SHAO JIU ER GUO TOU**

China \$17.01 46623 500 ml

Er Guo Tou was developed by Shao Jiu in the Yuan Dynasty almost 800 years ago. The liquor's name, Er Guo Tou means simply, distilled twice. It is similar to vodka and is extremely clean with a fragrant taste.



**PFAFFENHEIM GEWÜRZTRAMINER**

France \$18.99 612119

Light-bodied and fruit-forward, this wine showcases a floral bouquet alongside refreshing mouthfuls of honeyed white peaches and lychee fruit with a lemony finish. A versatile crowd-pleaser, this is an ideal wine for spiced Asian cuisine.



**KNOB CREEK 9-YEAR-OLD SMALL BATCH BOURBON**

USA \$45.95 326009

Knob Creek is a deep amber colour with orange highlights. Burnt sugar and maple syrup dominate the nose, with additional hints of raisin, flint and fresh oak. Maple syrup and caramel flavours lead in the palate, then spice takes over with notes of cinnamon, clove and licorice. It has a dry, lingering oak finish with sweet and herbal notes.



#### JOE WIEBE

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

“ The Beer Hunter crossed the border to Belgium... and discovered a beer culture that is more diverse than perhaps any other single country's. ”

Belgium's extraordinary beer culture was largely unknown outside its borders before the 1978 publication of *The World Guide to Beer* by famed British beer writer Michael Jackson, the “Beer Hunter.” His descriptions of the wide array of distinct beers brewed there opened up Belgium to beer lovers. Today, it is one of the top travel destinations in the world for beer.

Apparently, Jackson discovered Belgian beer by accident. He was working as a journalist in Amsterdam in the 1960s and decided to visit a town in the southern Netherlands to check out a carnival-type festival. He joined the crowd of costumed revellers and an anonymous masked man offered him a Trappist beer to try. Jackson asked him where he could get more, but the man said he was “in the wrong country.” The Beer Hunter crossed the border to Belgium the next day and discovered a beer culture that is more diverse than perhaps any other single country's.

While German beers, for example, have been rigidly defined for nearly five centuries by the strict rules set out in the Bavarian Purity Act of 1516, Belgian brewers have long enjoyed

experimentation, employing a variety of grains, fruits, yeasts and adjunct sugars to create new styles. According to Jackson's *Great Beers of Belgium*, updated following his death in 2007, Belgium has about 120 breweries making close to 500 beers in 10 to 12 major styles and 50 to 60 sub-categories.

Several styles are unique to Belgium, including a range of so-called sour beers (lambics or gueuze) that are purposefully infected with wild yeasts and bacteria. Some of these beers are fermented in open vats called “cool ships,” with the windows flung open to encourage wild yeasts to “do their thing”; others are aged in barrels infected with *Brettanomyces* yeast or *Lactobacillus* bacteria. Most brewers around the world keep their facilities “hospital clean” to avoid these sorts of infections.

Many Belgian beers are re-fermented in the bottle and, because of the additional carbonation this creates, some use champagne bottles topped with corks and cages. Some of these beers are meant to be aged for years, just like wine, and many of them are potent in terms of alcohol content: 8 percent

to 11 percent ABV is not uncommon.

Belgium is also home to a unique subculture of monastic brewing. Centuries ago, many monasteries and abbeys across Europe brewed beer, but today, there are only six Trappist breweries left in Belgium and one just across the border in the Netherlands. These religious orders sell their beer to raise funds for their charitable work. Some Trappist beers are available around the world, but the most reclusive, the Abbey of St. Sixtus, only sells as much beer as is necessary to support its monastery. The exclusivity of their beer, which is named Westvleteren after the nearby town, makes it one of the most popular and expensive beers in the world.

In general, the main styles of Belgian beer available here are: saisons, wits, Trappist/abbey beer, golden ales, lambics, blonde ales, bruns (brown ales) and fruit beer. Many of these styles are also brewed by craft breweries in BC, such as Driftwood Brewery's Farmhand Ale (a saison) and White Bark Wit. There is even one BC brewery with a Belgian connection: Cédric Dauchot, the brewmaster at Powell River's



# BEERS OF BELGIUM

BELGIUM'S ORIGINAL



BELGIUM

ORIGINALLY BREWED  
FOR THE HOLIDAYS



\*TM/MC INBEV NV/SA.



## BEERS OF BELGIUM

Townsite Brewing, who was born in Belgium and studied brewing there before moving to Canada several years ago. Dauchot, who is the only Belgian brewmaster west of Québec, agreed to recommend a few of his favourite Belgian beers for this article.

First on his list was Chimay Blue, a Trappist beer. “The best part of this beer for me is its smell: I love those aromas of bread, plums, raisins, and sweet candy sugar all mixed together. At the bar in my village in Belgium, you can ask for it at fridge, cellar or room temperature. Cellar always feels the best for me. Older people at the café will always order room temperature and teenagers fridge temperature; it always makes for good discussions at the bar.”

Next was Dupont Moinette, a blonde ale that Dauchot says “was my beer when I was going to the cafés in my hometown. Moinette is very popular where I am from, way more popular than Saison Dupont,” which is better known in North America.

Finally, Karmeliet Tripel. Dauchot thinks “Westmalle Tripel and Karmeliet Triple are the best examples of this style. I really like the spicy aromas coming from the yeast and the unmalted cereal they use – it reminds me of pears and oranges.”

Use the Belgian brewmaster’s ideas as a starting point, or try some of the other beers featured in the tasting notes here. There is a whole world of Belgian beers beyond those to try as well.

As Michael Jackson wrote, “In Belgium, a Beer Hunter can never rest on his bar stool.”



### CHIMAY BLUE CAP

Belgium **\$3.30** 357236 330 ml

A perfect winter warmer, Chimay Blue is the most famous offering from the Abbey of Notre Dame, Scourmont, where Cistercian monks began brewing it in 1862 and introduced Blue as a Christmas beer in 1948. With 9 percent ABV, it is rich, dark and creamy with caramel and plum notes.



### KARMELIET TRIPLE

Belgium **\$3.50** 72793 330 ml

Brewed according to a historic recipe dating back to 1679, Bosteels Brewery first brewed Karmeliet Tripel in the 1990s. Ingredients include barley, wheat and oats, in both malted and raw form, giving it a creamy and light body that shows off the fruitiness of the yeast and the spiciness of the hops.



### DUVEL

Belgium **\$2.95** 194431 330 ml

Duvel means “devil” and this strong golden ale (8.5 percent ABV) is a devilishly good beer indeed. It pours hazy golden with a thick, creamy head, sending out fresh aromas of spicy, sweet berries and sourness in the background. Each sip is a shocking burst of spice, zest and pepper.



### DUPONT SAISON

Belgium **\$7.15** 219261

Considered the benchmark of the Saison style, Dupont’s traditional “Farmhouse Ale” has a characteristically pungent aroma and spicy flavour from its unique house yeast strain. It pours hazy with a thick, rocky head, and is refreshingly dry, hoppy and effervescent thanks to a secondary fermentation in the bottle.



### GULDEN DRAAK

Belgium **\$3.50** 349910 330 ml

At 10.5 percent ABV, Gulden Draak (Golden Dragon) is one of the strongest beers available in BC and is the quintessential winter warmer. This dark Tripel ale has a sweet plum and cherry aroma and a rich, creamy body that showcases sour cherry and brown sugar notes.



### FRÙLI STRAWBERRY BEER

Belgium **\$2.50** 60707 250 ml

A blend of Belgian Wit (white wheat beer) and 30 percent strawberry juice, Frùli has a deliciously sweet, refreshing, strawberry flavour. This is in contrast to many other fruit beers, which tend not to be as sweet because the sugars in the fruit juice are usually fermented out.

# COZY COUPLES CUISINE

ROASTED PHEASANT AND  
SAGE SPAETZLE AND  
ORANGE-GLAZED  
CARROTS AND ONIONS



Craving some one-on-one time with your significant other? With the chilly winter wind blowing outside, cuddle up in the kitchen and cook a warming meal together. Enjoy a glass of wine while demonstrating your cooking prowess with a delightful menu that is sure to win hearts. Set the mood with your favourite music and start your meal by sipping bowls of the silky Celeriac Soup before moving on to perfectly Roasted Pheasant served with Sage Spaetzle and Orange-Glazed Carrots. Cap off the meal by sharing an angelically indulgent *Coeur À la Crème* that is kissed with a Rose Raspberry Sauce. This menu is just the recipe to warm your soul and rekindle love's flames.

PAIRS WITH CELERIAC SOUP WITH ROSEMARY, CHESTNUTS AND BACON



**CHÂTEAU DE SANCERRE  
SANCERRE**

France \$29.99 164582  
Pale straw in colour with green highlights, the nose of this classic Sauvignon Blanc shows pronounced herbal and fresh citrus notes. Subtle fruit flavours and crisp acidity are balanced by a nice mineral undertone.



**ROBERT MONDAVI PRIVATE  
SELECTION PINOT NOIR**

USA \$15.99 465435  
Purplish red in colour, the hallmark of this Pinot is fresh, vibrant fruit. On the nose, lovely rose petal, strawberry, and sour cherry aromas mingle with complementary scents of smoky oak. The palate is soft and round with good length and a rich texture.



CELERIAC SOUP WITH ROSEMARY, CHESTNUTS AND BACON

*The Original*

# COFFEE LIQUOR



*Kahlúa® Espresso Martini* | 1½ oz. Kahlúa® | 1 oz. ABSOLUT® vodka | 1 oz. fresh brewed espresso

Please enjoy our products responsibly.



PAIRS WITH ROASTED PHEASANT AND SAGE SPAETZLE AND ORANGE-GLAZED CARROTS AND ONIONS



**CHATEAU ST JEAN CHARDONNAY**

USA \$20.99 421644

The warmth of vanilla and brown spice aromas in this wine are complemented by notes of creamy lemon and sweet pear. The palate reveals soft fruit, including apple and pineapple and notes of toasted hazelnut. Balanced with a bright acidity, the rich mouth feel finishes long and satisfying.



**CHRISTIAN MOUIEX MERLOT**

France \$19.99 369405

Under the ruby colour, the nose is classic Bordeaux with aromas of dark fruits and a hint of oak. Plum and black cherry flavours predominate the mouth that also features refreshing acidity.



COEUR À LA CRÈME WITH ROSE RASPBERRY SAUCE

PAIRS WITH COEUR À LA CRÈME WITH ROSE RASPBERRY SAUCE



**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 fresh fruit from the Okanagan. Its fresh fruit notes will complement this dessert. Sip it lightly chilled, straight up.



**HENKELL ROSÉ**

Germany \$13.99 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. The creamy fruit mousse matches perfectly with this dessert.

# THIERRY BUSSET

## THE PASSION BEHIND THE PASTRY

Is it ironic that a man who devoted himself to creating cakes, chocolates and pastries is not the sugar lover one might imagine? That's part of the enigma of Vancouver's famed pastry chef Thierry Busset. Born in the Auvergne region of France, it was the smell of yeast and baking bread, not sweets, that fired his young imagination and inspired him to become a chef. Unlike many chefs, he learned his artistry not in a restaurant kitchen, but in two fine pastry shops. After working and studying under renowned chocolatier Bernard Sicard in the Auvergne, Busset went on to the Pilati Pâtisserie in the Loire Valley. He then became pastry chef at Le Gavroche, the famous three-star Michelin London restaurant. From there, Busset worked for the fiery chef Marco Pierre White.

Still restless, travel-loving Busset found himself in Vancouver, where he led the pastry programs at West and CinCin. With these successes under his belt, Busset was finally able to realize his dream of opening Thierry, his own pastry shop and café in 2011, allowing a wider audience to experience his magical and edible works that are rooted in French culinary tradition.

His friend Gordon Ramsay has said that Thierry is "one of the finest pastry chefs in the world." Judging by the swooning clientele, who line up for his perfect French *macarons* and *madeleines*, truer words were never spoken.

### HOW DID YOU END UP IN VANCOUVER AFTER HAVING SUCH A STRONG EUROPEAN BASE AND IMPRESSIVE CHEF CONNECTIONS?

I always had a desire to come to Canada. After eight years in England, I wanted to find a place to establish myself and, after a visit to Vancouver, I fell in love with the city.



### YOU TRAINED IN A PASTRY SHOP IN FRANCE RATHER THAN A RESTAURANT. WHAT IS THE DIFFERENCE BETWEEN THE TWO TYPES OF TRAINING?

When I moved from a pastry shop to a two-star Michelin restaurant in France and then to a three-star Michelin restaurant in London, I was afraid my level of knowledge wouldn't hold up in such a high-end kitchen environment. It turned out to be the exact opposite. I was a valuable player because my experience was actually far greater. With kitchen training, you often don't learn all the steps – the work is divided up, but in a pastry shop, you learn everything from the ground up. I especially excelled at working with and tempering chocolate, which is one of the reasons Marco Pierre White brought me into his kitchen.



**KASEY WILSON**

Kasey Wilson is an award-winning Vancouver-based food and travel writer and broadcaster. She is editor of *Best Places Vancouver* and her articles have appeared in *National Geographic Traveler*, *Bon Appétit* and *Gastronomica*. The author of eight non-fiction books, Kasey is a member of the Society of American Travel Writers and the Association of Food Journalists.



“ Pastry for me is a way to enjoy life. Just like any food or wine. ”

**HOW WERE YOUR EXPERIENCES WORKING WITH A TEMPERAMENTAL CHEF LIKE MARCO PIERRE WHITE? WHAT ABOUT GORDON RAMSAY?**

I didn't work for Gordon. We became friends when we were colleagues and worked for the Roux brothers, who owned Le Gavroche. As for Marco Pierre White, I had already heard all the rumours about his fiery temper. I'm the exact opposite of that and had some misgivings about working with him. He asked me to call him while I was at Le Gavroche and I did, but he never returned my call. Then, one day he did call and when my mother answered he had to use his best French and be polite to her. As for his temper, I do think he changed over the years. He yelled at me only once for someone else's mistake and then, to the amazement of his staff, he apologized, which is something he never did. I was with Marco for seven years and what I liked about him was his perfectionism and his approach.

**WHAT IS YOUR FAVOURITE DESSERT AT THIERRY?**

Surprisingly, I don't like sugar or at least not too much of it, so anything with good chocolate in small amounts. I'm also partial to tiramisu and fruit tarts with whatever is in season. Tiramisu is

something I will try everywhere I go, but I think ours is exceptional. So is our chocolate trio cake, which is our biggest seller. I've been making that cake for over 30 years and I think I've perfected it. Because it's done with a sabayon, a whipped egg custard, it's very light.

**ON THE SUBJECT OF CHOCOLATE, HOW MANY CHOCOLATES DO YOU MAKE AT THIERRY?**

We make about 25 different varieties and use only the freshest ingredients – vanilla bean, coconut, passion fruit – instead of extracts. And, although I use machinery, maybe once a week or so, I still hand-dip chocolates every day, anywhere from two to three trays. I enjoy doing this immensely.

**DO YOU HAVE ANY TIPS FOR YOUNG, BUDDING PASTRY CHEFS?**

Number one, be patient. It takes time to learn these skills and techniques. Two, have passion about what you are doing. And then set a goal as to where you want to be as a pastry chef. And remember, you're not in it for the money. If I had thought that way, I never would have become a pastry chef in the first place.

**ANY WINES YOU LIKE TO PAIR WITH DESSERTS?**

Champagne would be at the top of my list. Also, while I was working at CinCin, the sommelier came to me one day and said he was going to pair Amarone, a strong red Italian wine with dessert. We found they went very well together.

**WHAT DO YOU DO AT THIERRY TO GET READY FOR CHRISTMAS?**

I love Christmas and everything that goes with it. Every year, like in France, we make a variety of yule logs, or *bûches de Noël*, maybe a chestnut, a chocolate trio and always something with fruit, perhaps passion fruit. A dessert after a big holiday dinner should not be too heavy. We also prepare *pain d'épices* (spiced bread) and our homemade candied ginger and orange peels covered in dark chocolate are especially popular at this time of year.

**ANY LAST THOUGHTS ABOUT PASTRY?**

Well, yes. Pastry for me is a way to enjoy life. Just like any food or wine. And though it may seem expensive, really, compared to France it's a bargain for the high-quality pastries you receive.

photos by James Stockhorst



# DIGESTIFS ROCK

**A**peritifs and digestifs are convivial bookends to any dining experience. Aperitifs whet the appetite before a meal, while digestifs cap an enjoyable evening repast. These especially come into their own with the chills of winter evenings.

Long a tradition in Europe, digestifs happily made their way to our shores eons ago. Sometimes called nightcaps, they are savoured after a meal, usually away from the table when dining at home. In restaurants, they offer an ideal way to relax with good company after a delicious meal.

Originally, their purpose was to aid digestion and settle stomachs after eating. They still serve that purpose, but are most often sipped for pure enjoyment, typically straight up and increasingly in cocktails. Digestifs run the gamut from brandy, Armagnac and Cognac to eaux-de-vie, sheries, port, liqueurs, brown spirits, and even aged (*añejo*) tequilas.

The possibilities are many. Here are some tried and true digestifs to give a whirl.

## **BITTERS**

If you've travelled in Europe, you will likely have tasted traditional, slightly sweet herbal digestifs, such as Fernet

“ Digestifs run the gamut from brandy, Armagnac and Cognac to eaux-de-vie, sherries, port, liqueurs, brown spirits, and even aged (*añejo*) tequilas. ”

Branca and Averna Amaro Siciliano, both Italian (*amaro* means bitter) and France's D.O.M. B & B Bénédictine and German-made Jägermeister, which are both bitters and liqueurs. Some of their common herbal and spice ingredients include fennel seeds, lemon rind, clove, cardamom and orange peel – all known as digestive aids – and, in some cases, stomach soothers.

#### EAUX-DE-VIE

These are clear, intensely flavoured fruit brandies made from distilled fruit essences. Denmark's Bornholmer Akvavit, Linie Aquavit from Norway and Goldschläger Cinnamon Schnapps from Switzerland (resplendent with flakes of 24-carat gold), France's Calvados (made from apples) such as those from Morin or Père Magloire, and Cointreau (made with sweet and bitter orange peel) are worth exploring. Other eaux-de-vie that have stood the test of time include Poire William from France and Croatia's Maraska Stara Sljivovica Old Plum Brandy. Eau-de-vie means water of life.

#### RETRO LIQUEURS

You may remember your parents and grandparents enjoying sweet spirits such as Drambuie, Disaronno Amaretto, Galliano, Luxardo Sambuca, Russo Limoncello, Bailey's Irish Cream, Kahlua, Grand Marnier and the like. While these glamorous spirits lagged in popularity for a while, they are once again finding favour, sipped solo and mixed in cocktails. One of the most intriguing, Green Chartreuse, is the ultimate comeback kid. Made by Carthusian monks from a secret formula of 130 herbal and botanical ingredients, it finishes with a touch of sweetness and is a favourite of bartenders everywhere.

#### LICORICE-FLAVOURED SPIRITS

Love 'em or hate 'em, anise-based liquors have footholds in both aperitif and digestif camps and are made in many countries. The Middle East has Arak and Raki, Greece makes Ouzo, Sweden and Norway have Aquavit (or Akvavit) and the French dote on Pastis and Pernod. All are infused with different herbal concoctions and are enjoyed chilled, straight up or with water, which turns them milky.

#### BRANDY, COGNAC AND ARMAGNAC

France is lauded for its noble cognacs (think Rémy Martin, Hennessy, Hine and Courvoisier) and Armagnacs (like vintage Marcel Trepout et Fils or Château de Laubade). These are among the most traditional and luxurious of all digestifs. Greece's Metaxa 7-Star and Spain's Torres Solera Reserva 5 are other pleasurable options, while Grappa, an Italian brandy made from grape pomace, is winning fans as more refined, smoother examples such as Nonino and Bottega Alexander are introduced.

#### PORT, SHERRY AND MADEIRA

Fortified wines come into their own as after dinner drinks. Arguably, sipping on a fine vintage port – think Dow's, Taylor Fladgate, Fonseca, Warre's and Graham's, a singular Madeira (Blandy's Rich Duke of Clarence and Casa Dos Vinhos Selected Rich are two) or a luscious cream sherry like Harvey's Bristol Cream and Croft Original Pale Cream, all ideal finales to a meal. And, they seamlessly extend the evening.

Pilsner Urquell



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THE ORIGINAL

THE WORLD'S *Original Pilsner*

AVAILABLE THIS HOLIDAY SEASON WHERE GREAT BEER IS SOLD

**THE DARK SIDE**

Premium dark spirits, for example whiskies, single malt Scotch, bourbon, aged rum and aged tequila (*añejo*), are sublime after-dinner sippers whose fans clearly order their preferred brands by name.

In decades past, it was common for the maître d' in a fine dining room to wheel over a fancy cart laden with sparkling glassware and impressive bottles of cognac, a selection of vintage ports and colourful liqueurs for diners to choose from. While not entirely a thing of the past, it is far more common to see digestifs and cocktails listed on the dessert menu, where they often replace the usual sweet course.

Cocktails incorporating digestif spirits lend post-prandial spice to any meal. Chartreuse, Amaro and Fernet Branca are riding high with today's informed mixologists and add depth and complexity to drinks. Cognac too is finding its way into mixed drinks, as are a multitude of liqueurs. Next time you're dining out or at a favourite bar, ask for an Old Fashioned, Sazerac, Amaretto Sour, Brandy Alexander or Corpse Reviver, then sit back, sip and relax.

'Tis the season to relax with family and friends over an after-dinner digestif and take your evening sweetly to the next level. Santé.



**DRAMBUIE**

United Kingdom **\$39.49** 1867

A luscious gold liqueur, Drambuie is made from honey, herbs and spices together with a blend of malt whiskies from Scotland's Speyside and Highland regions. It's sweetly smooth, mellow, and mildly spicy with a long, warm finish. Drink neat or in cocktails like a Rusty Nail.



**BÉNÉDICTINE B & B LIQUEUR**

France **\$35.99** 20024

B & B, short for Brandy and Bénédictine, is a blend of Bénédictine, a popular French herbal liqueur made from 27 plants and spices and French cognac. The resulting bronze-coloured B & B has notes of herbs, honey, quinine and spices. Cognac adds smoothness to the palate and the finish is intensely herbal, sweet and mellow.



**GREEN CHARTREUSE**

France **\$36.99** 37333 375 ml

Made by Carthusian monks in the French Alps, the secret recipe for this centuries-old liqueur contains 130 herbs, botanicals, roots, flowers, and more. Used the world over in cocktails like the classic Last Word, it is powerful and complex, with heady notes of herbs, anise and mint, and a sweet finish.



**SLJIVOVICA OLD PLUM BRANDY**

Croatia **\$27.95** 296764

Sometimes called Croatia's firewater, this distinctive pure, naturally flavoured brandy is made by fermenting ripe, blue Damson plums from 20-year-old trees. It is then double-distilled and aged in oak barrels for two years. Its warming qualities make it an ideal, if unconventional, digestif. Enjoy straight up or chilled.



**BORNHOLMER AKVAVIT**

Denmark **\$31.34** 455675

A type of Schnapps, Bornholmer Akvavit (pronounced ack-va-vit, derived from the Latin "water of life") is a clear, flavoured spirit made from a recipe dating back to 1855. This classic Akvavit has a soft mouth feel, notes of herbs and honey, finishing with a sweet kick of caraway and dill.



**FERNET-BRANCA BITTERS**

Italy **\$29.99** 674119 500 ml

A bitter, pungent herbal spirit, Fernet Branca was created in Italy in 1845 as a stomach remedy. This bartenders' favourite is described as a cross between medicine, crushed plants and bitter mud. Drink neat or in a Bartender's Handshake (Fernet Branca and ginger beer).

spice  
of life

# SUMAC & SAFFRON

LAMB KORMA IN  
ALMOND SAFFRON  
SAUCE



Saffron (the most expensive spice on the planet) with its vibrant hue, tints recipes with a golden brilliance and distinct, pungent aroma. Sumac, although less commonly used, is well known in eastern Mediterranean cuisine. This aromatic, reddish-purple spice adds a delicate, tart, lemony taste to dishes ranging from salads to kebabs. These two ancient spices have been adapted into four wonderful recipes here. Sumac is used to flavour a simple appetizer and a couscous-style cauliflower pilaf. Saffron is lightly infused into a lamb korma, slowly simmered in a flavourful almond-saffron sauce and, to finish, a delicate mango and saffron kulfi. *Namaste!*



CAULIFLOWER "COUSCOUS"

PAIRS WITH CAULIFLOWER "COUSCOUS"



**MOILLARD HUGUES LE JUSTE  
VIOGNIER**

France **\$14.95** 639757  
Fruity and medium-bodied, this viognier has light spice, floral and lychee aromas. Flavours of ripe pear and apple with a hint of citrus on the palate yield a rich mouth feel followed by a crisp finish.



**JAUME SERRA CRISTALINO  
BRUT CAVA**

Spain **\$11.99** 551218  
Cristalino is a Spanish cava showing slightly yeasty and citrus aromas that veer toward lemon-lime. The palate is healthy and clean, with citrus and apple flavours and fairly full and long on the finish.



DECONSTRUCTED FATTOUSH SALAD

PAIRS WITH DECONSTRUCTED  
FATTOUSH SALAD



**REGNIÉ MAISON DES BULLIATS**

France \$16.99 137760

Bursting with red berry and floral notes, this is a medium-bodied, fruity red with engaging bramble and wet stone nuances that finish fresh and on the lighter side. This Gamay is a super food-friendly wine.



**ERRAZURIZ ESTATE  
SAUVIGNON BLANC**

Chile \$11.99 286385

This wine bursts with aromas of gooseberry and lemon-lime as well as subtle floral and cut-grass notes. Fresh, clean and balanced in the mouth, this ripe and crisp white works well with appetizers, salads and lighter fare.

PAIRS WITH LAMB KORMA IN ALMOND SAFFRON SAUCE



**MARQUÉS DE CÁCERES RIOJA**

Spain **\$19.99** 345108

Ruby red in colour with an intense bouquet of blackberry and blueberry, this Rioja also has some floral notes and a hint of spice. Made from predominantly Tempranillo grapes, it is full-bodied with a nice balance of fruit flavours and smooth tannins.



**PORCUPINE RIDGE SAUVIGNON BLANC**

South Africa **\$14.99** 592881

A great Sauvignon Blanc showing fresh characters of nettles and ripe tropical fruit. It has a well-weighted mid-palate, with balanced natural acidity, some minerality and a bone-dry finish.



MANGO, PISTACHIO AND SAFFRON KULFI

PAIRS WITH MANGO, PISTACHIO AND SAFFRON KULFI



**ERRAZURIZ LATE HARVEST SAUVIGNON BLANC**

Chile **\$14.99** 427054 375 ml

The small percentage of Gewürztraminer grapes used in this late harvest wine, adds a delicious aromatic fruit layer. Enjoy the floral aromas and flavours of ripe apricot, fresh mineral and honey with this sweet and creamy dessert.



**CHÂTEAU DES CHARMES VIDAL ICEWINE**

Canada **\$24.99** 565861 200 ml

A pale straw colour, this classic varietal Icewine has a nose of honey, apricot and flowers in full bloom. The palate is mouth coating with sweet grape flavours and a balancing acidity.

# THE VIWF TURNS 36

## A LOOK BACK...

Three and a half decades ago a small band of art-loving Vancouverites launched the city's inaugural wine festival at Hycroft, The University Women's Club. In those days, ebullient restaurateur John Levine was the driving force behind the winefest that began life in 1979 as The California Wine Festival in support of The Vancouver Playhouse Theatre Company.

In the beginning, it was a one-winery show featuring Michael Mondavi and a "Component Wine Tasting" that consisted of sipping adulterated wine samples of acidity, tannin and fruit flavours from tiny plastic cups. We all listened intently while Mondavi spoke about the physiology of wine tasting. The two-night, two-tastings affair drew an amazing one thousand paying guests, and the festival has never looked back.

In year two, Chateau St. Jean hosted two evenings of formal sit-down tastings at the Hyatt Regency Hotel exploring the nuances of Sonoma County wine, and another 1,000 people showed up. As the attendance ballooned, the festival recruited a large core of trained volunteers, courtesy of the California Wine Society, which later morphed into The Vancouver American Wine Society. Those volunteers, along with their wine acumen and diligence, are now legendary and are

key to the festival's ongoing success.

In year three, the festival began to take the shape of its modern successors, with 22 California wineries in attendance. Educational tastings were added, and visiting international media began to notice the Vancouver event that was turning heads across North America.

By 1982, the festival boasted 46 wineries from California and, by year five, space was made for a small number of local wineries from the Okanagan Valley, nine in total, as well as wineries from Oregon and Washington. Back then, the festival always had a headline speaker, and in 1983 it was comedian and winery owner Pat Paulsen.

Celebrated English wine writer Hugh Johnson kicked off year six. That year, there were cooking classes for the first time, led by the highly renowned French chef Jacques Pepin. Of particular note was the very first on-site wine store, operated by the BC Liquor Distribution Branch, (BCLDB), which allowed patrons to buy wine they had just sampled inside the tasting room. It was an immediate success. The festival was bursting at the seams and the hunt was on for a more permanent home and dates.

The first Bacchanalia Gala/Wine auction was launched in 1987. With so many events, the festival split

venues between the Hyatt and the Hotel Vancouver, and guests were seen crossing Burrard and Georgia streets all evening, tasting glasses in hand.

The 10<sup>th</sup> year marked the landmark move under the sails of the Vancouver Trade and Convention Centre (VTCC). Founder John Levine retired, but not before the festival had become the largest consumer wine show in North America and, thanks to a strict policy of "principals only" behind the tasting tables pouring their wines, it was also the most compelling consumer wine event on the continent. Robert Wallace, former BC Liquor Distribution Branch General Manager, became the new chair and invited 94 wineries from 10 countries to attend the show. Food events were growing in stature, and local restaurants started paying more attention to wine drinkers. In fact, 1989 marked the birth of a festival cornerstone Vintners' Brunch, starring Tojo's, Angelica's, Joe Fortes, The Cannery, Raintree, VTCC, Umberto Al Porto and Horizons.

Over the next 25 years, the festival grew to an astounding 175 wineries from as many as 18 countries and the one-night affair had mushroomed to seven full days. In 1993, year 15, the International Tasting Room – capacity 1500 – sold out all three nights. By 1994, a record 6,500 consumers poured



**ANTHONY GISMONDI**

Anthony Gismondi, wine critic, broadcaster and writer, is currently in his 24th year as a wine columnist at the *Vancouver Sun*. You may recognize him as the co-host voice of AM650's radio show *The Best of Food and Wine*. In his spare time he is the 'Canada' section editor for Hugh Johnson's *Pocket Wine Book* and writes a regular wine column in Vancouver's urban hip *Montecristo* and Whistler's *Pique Newsmagazine*. You can follow Anthony on Twitter @TheSpitter or on his wine review website [www.gismondionwine.com](http://www.gismondionwine.com).

“ The festival has continued to innovate over the years, launching country or regional themes to spotlight a larger selection of visiting wineries and, of late, focusing on certain grape varieties or styles of wine. ”



photo by David Niddrie

# LIVELARGE

*This Holiday Season*



**A FRENCH WINE FOR EVERY KIND**

Check your local store's French Wine section for a selection of Fat Bastard Wines

[www.fatbastardwine.com](http://www.fatbastardwine.com)



[facebook.com/fatbastardwine](https://facebook.com/fatbastardwine)



through the week-long festival, and the busiest booths were two new entries from post-apartheid South Africa – KWV Paarl and Stellenbosch Farmer’s Winery. That year, on-site BC Liquor Store sales jumped \$50,000 over the previous year to a stunning \$135,000.

The festival made the jump to cyberspace in 1996 with its own website. Then, in 1997, the festival grew to 128 wineries and 14 countries. In 1998, year 20, the festival went back to its roots, with California as the theme and Michael Mondavi’s return to where it all began.

The festival has continued to innovate over the years, launching country or regional themes to spotlight a larger selection of visiting wineries and, of late, focusing on certain grape varieties or styles of wine. The demise of the Vancouver Playhouse Theatre Company in 2012 saw a change in partners, but not momentum. The latest beneficiary of the wine community’s largesse is the Bard on the Beach Theatre Society and, already, in year two, some 175 wineries will be heading to Vancouver. The 2014 theme will be France and, just to keep everyone in a celebratory mood, sparkling wine will be the global focus.

Some would say the wines of France

are so old they are new again, which, for many wine consumers, especially those under 40, is likely a true statement. Thirty years ago, French wines were the go-to wines in the marketplace, but their supremacy has been under assault for decades now and, while the French market has never really collapsed, there has been some considerable bending.

It used to be that everyone drank Bordeaux, knew the vintages and most of the major chateaux, but French wine has evolved over the last two decades to include interest in several other major appellations. The French regions generating the most interest at the moment are the Rhône Valley and the Languedoc. Both offer an excellent price-to-quality ratio.

Also attracting considerable attention are Burgundy and Champagne, while Alsace and the Loire Valley round out the major regions heading for Vancouver. All will deliver a focused message about terroir, or a wine’s sense of place. If ever there was a country that made wines that come from somewhere, France is it. If ever there was a city intrigued by the notion of terroir, it’s Vancouver. That should make the 2014 Vancouver International Wine Festival the place to be. See you in the tasting room.

# A TOUR DE FRANCE

## 10 BOOTHS NOT TO MISS

### LOIRE

Château de Sancerre

### CHAMPAGNE

Champagne Taittinger

### ALSACE

Hugel & Fils

### BURGUNDY/BEAUJOLAIS

Maison Louis Jadot

### RHÔNE

Boutinot

M. Chapoutier

Gabriel Meffre

Famille Perrin

### LANGUEDOC

Gérard Bertrand

### SOUTHWEST

Vignobles Brumont





# AROUND THE WORLD IN 80 BUBBLES

An around-the-world tour of sparkling wine has to start in Champagne. After all, the bubbly from this rarefied northeastern region of France is unquestionably the most famous sparkling wine of all. It is held aloft as a frothy beacon to judge all other bubbly. Indeed, champagne is so influential that “champagne” is typically – albeit incorrectly – used as *de facto* parlance for all sparkling potables.

So this effervescent story starts in Champagne, but only in as much that it serves to set a stage. Countless articles and innumerable books have been written extolling the virtues of champagne (for proof, simply flip the page to the “France Sparkles” article within this same issue!), but what about the rest of the sparkling wine world?

Sparkling wine is proficiently produced around the globe, often using the same grapes and *méthode traditionnelle* (or traditional method) so revered in Champagne. And, while no other region may possess the *terroir* of Champagne, that’s not to say that

other sparkling wines can’t capture their own unique sense of place.

A quick hop across France’s southeastern flank leads to the hills of northern Italy, where frothy Prosecco awaits. Prosecco is both the name of a town and a type of grape (now more formally known as Glera), and it is also comprises a vast quantity of Italian sparkling wines. Prosecco is typically produced using the charmat method, a cost-effective process that sees secondary fermentation take place in super-sized stainless steel tanks instead of in individual bottles, as with the traditional method. The result tends to be fruity, fizzy and easy to enjoy – though Prosecco certainly arrives in the glass in an array of styles: from bone dry to purposefully sweet, not to mention unapologetically fun to deadly serious. Popularized by the Bellini, a refreshing cocktail concocted of Prosecco and peach purée, these days crowd-pleasing Prosecco is increasingly the go-to sparkling wine of choice for many consumers.

Backtracking west, Spain of course has its Cava, a homegrown sparkler from the region of Catalonia, typically made from a blend of Macabeu, Parellada and Xarel-lo grapes. To be labelled Cava, a Spanish sparkler must be produced using the traditional method, a process typically abetted (and automated) in Spain by massive gyropalettes that serve to mechanize riddling, or bottle turning, to facilitate the removal of sediment. Then there is German Sekt, a style of bubbly that also commonly employs the charmat method to invoke carbonation to the traditional blend of Riesling, Pinot Blanc and Pinot Gris grapes. Of course, other sparklers are found throughout European countries, from England to Hungary, each with characteristics as distinct as their homeland.

The New World is also awash with the fine mousse and tiny bubbles of great sparkling wine. A number of French champagne houses have invested in California properties determined that the state’s vineyards are capable



# Segura Viudas

*Original, artesanal y especial.*

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of creating world-class bubbly. It is then not surprising to find a large number of Golden State sparklers utilizing the champagne-centric trio of Chardonnay, Pinot Meunier and Pinot Noir in their sparkling wines.

The southern hemisphere is also fully on board with a little pomp and fizz. Australia, New Zealand, South Africa, Chile, Argentina – all make sparkling wine at various price points and quality, with the better bottles adhering to the time-honoured traditional method of production to proffer their toast-worthy sensibilities.

Finally, the Pacific Northwest is no stranger to sparkling wine. Oregon and Washington deliver the cool-climate conditions preferred by sparkling winemakers. British Columbia also has a burgeoning bubbly industry, with some local wine industry insiders convinced that the province's topography and cool climate geography nicely dovetail with the criteria for growing and producing top-shelf bubbly. Locally, the viticulture rules remain more flexible, permitting BC wineries to utilize an array of grapes in their quest to perfect a domestic sparkler, whether it's based on Pinot Blanc or Pinot Gris.

In short, there is literally a world of sparkling wine ready for uncorking. So grab an atlas, a flute and get toasting.



**ESCORIHUELA 1884 EXTRA BRUT**

Argentina \$19.99 917476

Sparkling wine is capable of sitting alongside an array of dishes, not to mention at any time before or after the meal. Try this Chardonnay and Pinot Noir based sparkler with its easygoing apple and pear flavours, fine mousse and crisp finish.



**HUNGARIA GRAND CUVÉE BRUT**

Hungary \$12.95 106492

Hungaria Grand Cuvée Brut shows engaging brioche, almond skin and fresh citrus notes. This bubbly oozes catchy character for its approachable price and is an excellent holiday value.



**SUMAC RIDGE STELLAR'S JAY BRUT**

BC VQA \$22.49 264879

One of BC's quintessential sparkling wines, Steller's Jay has always been produced using the traditional method of making champagne. Featuring a defined richness and robust finish, it is a blend of Pinot Blanc, Pinot Noir and Chardonnay that will pair nicely with Thai curry or a bucket of fried chicken.



**WOLF BLOSS YELLOW LABEL SPARKLING BRUT**

Australia \$15.49 292631

Wolf Bloss' popular Yellow Label line of wines includes this crowd-pleasing sparkling brut. It is a blend of Chardonnay and Pinot Noir that displays lots of bright fruit and a creamy texture with a smooth finish. In time-honoured sparkling wine tradition, it makes a fine brunch companion, so bring on the eggs Benedict and the orange juice.



**CHANDON BRUT CLASSIC**

USA \$23.99 94946

Made from the triumvirate of classic champagne grapes (Chardonnay, Pinot Noir and Pinot Meunier) using the traditional method, Chandon's Brut Classic ticks all the right boxes: it is crisp, yet rich and smooth, fruity but austere and finishes easy.



**BOTTEGA GOLD BRUT PROSECCO**

Italy \$24.99 663187

The gold-painted bottle certainly makes a style statement. Bottega's fittingly named Gold Brut Prosecco is made from hand-picked Glera grapes grown in the Valdobbiadene hills. It is floral and fruity, impressably fizzy, and does a great job on the cocktail party circuit.



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 [www.rhyspender.com](http://www.rhyspender.com). He is a regular contributor to *Montecristo* and *Savour*. In 2008 Rhys was named one of the "Top 40 Foodies Under 40 in Western Canada" by *Western Living* magazine.

## SWEET OR DRY?

I've always found there are sweet as well as dry white wines, but it seems that a lot of the red wines I buy lately also have a sweet taste. Is this some kind of new trend happening in the wine world? How can you tell which wines, white and red, are going to be sweet and why are some sweet and some dry?

There have always been a number of classic wines in the world that range from off-dry to fully sweet. Historically, these sweeter wines were almost exclusively white. However, in this day and age, the lines between sweet and dry are getting increasingly blurred, and not just for white wines. A number of the white wines that used to be dry are now made with some residual sugar and there is a growing trend to do the same with red wines. As a consumer, all of this

can be quite confusing and perplexing to the palate.

The trend for leaving some sweetness in red wines is a tad controversial. The first red wines that appeared with residual sugar were some of the inexpensive wines of Australia and California. The producers figured that if 5 to 10 grams per litre of sugar was left in the wine, then sweet-toothed consumers would love them. And they did, even though most didn't realize it was the sugar in the wine that they found appealing. Residual sugar in a wine gives the impression of more richness and body. While giving the consumer exactly what they want makes sense, the controversy stems from the fact that the wines were essentially and originally marketed as being dry. Some consumers felt tricked, but they kept coming back for more, and so the trend of sweetness in red wines took hold. No longer just a technique of the New World wine-producing countries, sweeter red wines are now appearing from all across the world. And it isn't just the low end of the market either. Some quite expensive red wines are using the sweet stuff to try to broaden their appeal and give the impression of even more lushness.

There is nothing wrong with developing sweet red wines as a category, as long as consumers know what they are getting. And, unfortunately, not all wines are made

“ If looking for the sweeter styles, look for those with a sweetness code of 1 or more. If looking for dry wines, look for those with a sweetness code of 0 or labelled “dry,” or stick to the classic regions of the world...”

with some residual sweetness just to please consumer tastes. Sweetness can be a great tool for winemakers to hide flaws in a wine. Harsh tannins, off flavours and under-ripeness can all be masked by leaving a dollop of sugar in the wine.

To speculate which red wines are sweet and which are dry can be a challenge. Many of the newer sweet red wines on the market give a hint that they are sweet in their name. Others don't and, in that case, the only way to tell if the wine is sweet or dry is to look at the sweetness code on the shelf or online product profile. Dry wines will have a sweetness code of 0, even though this category allows up to 5 g/L (grams per litre) of residual sugar, a level that will give a noticeable sweet taste to the wine. If you are specifically looking for sweeter red wines, then look for those with a sweetness code of 1 or higher.

For white wines, it is more widely accepted and expected that some styles and varieties are sweeter. Aromatic varieties such as Riesling and Gewürztraminer often have a little residual sugar remaining. Certain countries and regions are also known for producing styles with some sweetness. German Riesling, Loire and Alsatian whites are all expected to commonly have some sweetness. What might not be expected though is for varieties such as Chardonnay, Sauvignon Blanc and Pinot Gris/Grigio from the New World to have sweetness, yet many of the inexpensive wines in the market do. For white wine, it is not uncommon to see the term ‘dry’ on the label to help consumers differentiate, which is not yet the case for red wines, as most people still assume they are, in fact, dry. If you want dry wine, the sweetness code will again be your best guide, and amongst those wines labelled as 0, only trial and error will allow you to weed out those sweeter-tasting “dry” wines with 4 to 5 g/L of sugar.

Sweetness in wine, can be a great tool for pairing with certain foods. Food with hot spice flavours can make dry and higher-acidity wines and red wines with lots of tannins taste harsh and lean, while at the same time enhancing the heat in the dish. A little sweetness in a wine works to counteract the spice and can make for a better-balanced pairing. The same goes for many

of the savoury umami flavours in food, common in things like fish, shellfish, cured meats, mushrooms, cheeses, soy sauce and vegetables such as tomatoes. Many of the Asian cuisines that are common in British Columbia contain a lot of umami flavours. Umami makes wines taste less sweet and fruity and more acidic and tannic, so a wine with a little residual sugar can offset it nicely.

The question often arises, how are wines made to be sweet? A few different methods are used. Sometimes sugar is added to the wine just before bottling to produce a sweeter taste. This technique is used for less ambitious wines, often to hide flaws. Higher-quality sweet wines are made by stopping the fermentation, preserving some of the original sugar that was in the grape juice. Usually this is done by running the wine through a fine filter to remove the yeast when the desired sweetness level has been achieved. Another way of making wines with sweetness is to add what is known as sweet reserve. Some of the original sweet, unfermented grape juice can be set aside without being allowed to ferment and then be added back to increase the sweetness before bottling. Some wines are naturally sweet, purely due to the fact that the grapes were so ripe and full of sugar in the vineyard. This can be from harvesting late in the season when sugar levels are high, from noble rot (*Botrytis*) concentrating the sugars or from picking frozen grapes and pressing to separate the sweet juice from the grape's water content.

So, whether or not the proliferation of sweetness in both white and red wines is to deceive consumers or just give them what they want, it seems the style is here to stay. If looking for the sweeter styles, look for those with a sweetness code of 1 or more. If looking for dry wines, look for those with a sweetness code of 0 or labelled “dry,” or stick to the classic regions of the world, as their style is usually ingrained and more traditional.

In the future, if the trend to off-dry wine continues, we may see a requirement for more detailed labelling of sweeter styles, which will make it easier for consumers to know exactly what they are getting.

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@bliquorstores.com](mailto:taste.magazine@bliquorstores.com) Watch for answers in upcoming issues of TASTE!

# VERY SPECIAL EVENTS

Join us for this fantastic selection of cooking demonstrations, wine seminars and 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 [bcliquorstores.com/event](http://bcliquorstores.com/event). To receive monthly updates and exclusive special announcements send an email to [events@bcliquorstores.com](mailto:events@bcliquorstores.com).

## DECEMBER

### RARE CRYSTAL. RARE METAL. RARE CASK: LOUIS XIII RARE CASK SEMINAR & RELEASE

BC Liquor Stores will host a very special release event for the Louis XIII Rare Cask Cognac. An extremely limited production from world-renowned cognac maker Rémy Martin, there are only two available for purchase in Canada, one of them at BC Liquor Stores. A private seminar led by the Rémy Martin Brand Ambassador will feature tastings of Rémy Martin X.O. & V.S.O.P. along with Charles Heidsieck Champagne. **Tickets are \$15.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.  
**TUESDAY, DECEMBER 3 | 4:00 – 5:00 P.M.**



### FRESH FLAVOURS

During the grey and frosty winter months, we tend to indulge more often in rich comfort foods. While soul satisfyingly delicious, why not reinvigorate your recipe repertoire this year by incorporating the fresh flavours and lively colours of citrus fruits? Join chef Lauren Moneta as she creates delicious dishes of chicken, filet mignon and a ricotta dessert all infused with fresh citrus. Each recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. **Tickets are \$30.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.  
**WEDNESDAY, DECEMBER 4 | 6:00 – 8:00 P.M.**

### 90 POINTS PLUS WINES – MONDIA ALLIANCE

Join us to discover the great wines of the world to and learn how to dazzle your guests with 90 point plus wines paired with every course of your holiday dinner. All three featured wines have consistently achieved 90 point plus ratings with the Wine Spectator. Don't miss out on tasting these fine wines paired with assorted small bites.  
**THURSDAY, DECEMBER 5 | 4:00 – 6:00 P.M.**

### GET IN THE SPIRIT OF CHRISTMAS!

Join us for a complimentary tasting of excellent quality red wines perfect for Christmas gift-giving. Sample a selection of unique and limited products with festive appetizers. Hosted by Patagonia Imports.  
**FRIDAY, DECEMBER 6 | 3:00 – 7:00 P.M.**

### ABSOLUT ELYX

Taste and enjoy delicious samples of Signature Absolut Elyx cocktails prepared on-site by the Absolut Brand Ambassadors. Receive a complimentary custom designed gift box (artist on-site) with each purchase of Absolut Elyx.  
**FRIDAY, DECEMBER 6 | 3:00 – 7:00 P.M. | ALBERNI & BUTE**

### LEGENDARY TRAVELERS WANTED: HEINEKEN VOYAGES TO SPACE

Get ready for Heineken to open your world and go beyond the borders of your comfort zone. Join us at select locations where customers can sample delicious Heineken beer and enter to win a chance to suit up and head to space training in the Mojave Desert! Customers will also receive a unique Heineken glass in gift box with purchase while supplies last.

**FRIDAY, DECEMBER 6 | 3:00 – 7:00 P.M. | LANGLEY**

**SATURDAY, DECEMBER 7 | 3:00 – 7:00 P.M. | KELOWNA ORCHARD PK**

**SATURDAY, DECEMBER 7 | 3:00 – 7:00 P.M. | VICTORIA WESTSHORE**

**FRIDAY, DECEMBER 13 | 3:00 – 7:00 P.M. | PENTICTON PLAZA**

**SATURDAY, DECEMBER 14 | 2:00 – 6:00 P.M. | KAMLOOPS COLUMBIA PL**

**SATURDAY, DECEMBER 14 | 3:00 – 7:00 P.M. | PRINCE GEORGE PINE CTR**

**SATURDAY, DECEMBER 14 | 3:00 – 7:00 P.M. | WESTWOOD CTR**

**FRIDAY, DECEMBER 20 | 3:00 – 7:00 P.M. | NORDEL CROSSING**

**SATURDAY, DECEMBER 21 | 3:00 – 7:00 P.M. | FLEETWOOD**

**SUNDAY, DECEMBER 22 | 1:00 – 5:00 P.M. | 39<sup>th</sup> & CAMBIE**

### OYSTER BAY & OYSTERS – SOMETIMES THE WORLD IS YOUR OYSTER!

Join us for a fabulous opportunity to sample Oyster Bay wines paired with fresh oysters on the half shell! Learn how to shuck oysters from the world renowned Fish House in Stanley Park and learn about Oyster Bay wines. **Tickets are \$10.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.  
**SATURDAY, DECEMBER 7 | 1:00 – 3:00 P.M.**

### EXTRAORDINARY VISION. EXCEPTIONAL WINE.

Mathieu Mercier, Winemaker for Osoyoos Larose, will be visiting the Park Royal Signature Liquor Store with pen in hand ready to sign your purchase of Le Grand Vin and Petales d'Osoyoos. Enjoy a sample of these fine wines along with gourmet cheeses.  
**SATURDAY, DECEMBER 7 | 2:00 – 6:00 P.M. | PARK ROYAL**

### JOHNNIE WALKER BLUE LABEL TASTING EXPERIENCE

Join us for an exclusive Johnnie Walker Blue Label tasting and custom engraving experience. Along with a sampling of the Blue Label, you will receive a unique opportunity for a complimentary engraving on your purchase of this fine Scotch.  
**SATURDAY, DECEMBER 7 | 1:00 – 5:00 P.M. | RICHMOND BRIGHOUSE**  
**SATURDAY, DECEMBER 14 | 1:00 – 5:00 P.M. | NORDEL CROSSING**  
**FRIDAY, DECEMBER 20 | 3:00 – 7:00 P.M. | 39<sup>th</sup> & CAMBIE**  
**SATURDAY, DECEMBER 21 | 1:00 – 5:00 P.M. | ALBERNI & BUTE**

### BACARDI RUMS

Come and sample Bacardi Superior, Gold, 8-year-old and Oakheart Rums! You will have the opportunity to learn what makes Bacardi Superior the most awarded spirit along with tasty, warm appetizers.  
**SUNDAY, DECEMBER 8 | 1:00 – 4:00 P.M.**



### CELEBRATE THE NEW YEAR WITH A FESTIVE BRUNCH!

How better to start the New Year than with an elegant brunch with friends? Join chef Nathan Fong as he demonstrates how to create crisp phyllo tartlettes filled with caramelized onions and goat cheese, crab cake Benedict with a champagne sabayon and garnished with caviar and a simpler Mascarpone-Parmesan Polenta Cake topped with creamed wild mushrooms. Each dish will be paired with sparkling wine. **Tickets are \$30.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.  
**MONDAY, DECEMBER 9 | 6:00 – 8:00 P.M.**

### SAUTERNES: IT'S NOT JUST A DESSERT WINE!

Sauternes is not just a dessert wine! This exceptional sweet Bordeaux wine can be paired with a variety of savoury and salty cuisine and can be enjoyed on any occasion. Join Sid Cross, oenophile and Honorary President of the International Wine & Food Society for a very special sit-down educational tasting of 8 top Sauternes from 2003, 2005, 2007 & 2009 with specially made food pairings. Sid is globally respected for his extensive knowledge of wine and food, his tasting ability and his memory. Don't miss out on this rare opportunity to learn from Sid and his recipe expert wife Joan Cross! **Tickets are \$30.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.  
**THURSDAY, DECEMBER 12 | 5:00 – 7:00 P.M.**

### INTRODUCING YELLOW TAIL LIMITED EDITION

Allow us to introduce you to the [yellow tail] limited edition bottle. It's here for a fun time, not a long time! Join us and sample [yellow tail] Shiraz and Chardonnay, dressed up for the holidays, and the latest from [yellow tail]: Sweet Red Roo. All paired with delicious warm canapés!  
**THURSDAY, DECEMBER 12 | 3:00 – 5:00 P.M. | WESTWOOD CENTRE**

## GREY GOOSE

Come and sample Grey Goose Vodka along with the Grey Goose Flavour Line up and find out what makes Grey Goose the World's Greatest Vodka! This tasting will be paired with appetizers for the holidays.

FRIDAY, DECEMBER 13 | 2:00 – 5:00 P.M.

## FESTIVE BUBBLES TASTING EVENT

Discover Champagne from Louis de Sparky, red Lambrusco and white Trebbiano sparkling (frizzante) wines from Casolari in this exclusive opportunity to sample exceptional-value sparkling wines including Cru Champagne and Italian frizzante wines with appetizers.

FRIDAY, DECEMBER 13 | 4:00 – 7:00 P.M. | PARK ROYAL

SATURDAY, DECEMBER 14 | 2:00 – 5:00 P.M. | 39<sup>TH</sup> & CAMBIE

SUNDAY, DECEMBER 15 | 2:00 – 5:00 P.M. | 39<sup>TH</sup> & CAMBIE

## EMPANADAS COOKING CLASS

Experience South American flavours in this exclusive empanadas cooking class! Join us and be dazzled as a Latin chef teaches you how to create the most delicious empanadas all paired with wine from Patagonia Imports. **Tickets are \$15.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

TUESDAY, DECEMBER 17 | 6:00 – 8:00 P.M.



## DISCOVER CHAMPAGNE WITH MASTER OF WINE BARBARA PHILIP

Join us for an exclusive sit-down educational tasting and seminar lead by renowned Master of Wine Barbara Philip! 24 lucky ticket holders will have the opportunity to learn from Barbara as she shares her experience and knowledge of this famous region and varietal. **Tickets are \$30.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk. Seating is limited.

THURSDAY, DECEMBER 19 | 6:00 – 8:00 P.M.

## JACK DANIELS WINTER JACK LAUNCH

Join us for a taste of the Jack Daniels Winter Jack Original Recipe Tennessee Apple Whiskey Punch, a winter warming concoction. A blend of Jack Daniels and the taste of Apple, Cinnamon and Cloves!

FRIDAY, DECEMBER 20 | 4:00 – 7:00 P.M. | ALBERNI & BUTE

## SPARKLE & ICE

Perfect your holiday celebrations with sparkling wine and dessert wine. Enhance your holiday shopping experience with live music and sample sparkling wine by Steller's Jay, fortified wine by Black Sage Vineyard and icewine by Inniskillin Okanagan Estate. Receive a special gift of Riedel Champagne flutes with each purchase – visit in store for details.

SATURDAY, DECEMBER 21 | 2:00 – 6:00 P.M.

## CHAMPAGNE AND WHISKY TASTING WITH AUTHENTIC!

Come and celebrate the holidays with Authentic Wine and Spirits. Our favourite Scotches will be on display and, just in time for the upcoming New Year's Eve celebrations, we will be opening some champagne to get you in the mood! Get out of the cold and come in for a taste!

FRIDAY, DECEMBER 27 | 3:00 – 7:00 P.M.

SATURDAY, DECEMBER 28 | 3:00 – 7:00 P.M.

## START A NEW TRADITION: CELEBRATE NEW YEAR'S EVE WITH SEGURA VIUDAS.

Ring in your New Year with BC's #1 Cava, Segura Viudas. Join us for a complimentary tasting and food pairing. Learn new ideas to make a memorable New Year's Eve with a traditional favourite.

MONDAY, DECEMBER 30 | 3:00 – 7:00 P.M. | 39<sup>TH</sup> & CAMBIE

MONDAY, DECEMBER 30 | 3:00 – 7:00 P.M. | FORT STREET

MONDAY, DECEMBER 30 | 3:00 – 7:00 P.M. | KELOWNA ORCHARD PK

## JANUARY



## DISCOVER THE SPICES OF INDIA

Join chef Nathan Fong as he takes you on another culinary adventure to India! Nathan will introduce you to a variety of spices and teach you how to create a modern take on traditional Indian cuisine. Each recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. **Tickets are \$30.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

WEDNESDAY, JANUARY 15 | 6:00 – 8:00 P.M.

## AUSTRALIAN WINE SEMINAR

Get an in depth look at Australia wine! Join us for a guided educational tasting and sit-down seminar with food pairings. **Tickets are \$10.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

THURSDAY, JANUARY 16 | 6:00 – 8:00 P.M.

## BOTTLE SIGNING AND TASTING OF DALMORE WHISKY WITH MASTER DISTILLER, RICHARD PATERSON

Come and taste the flavours of the prestigious Dalmore whisky. An icon in the spirits world, Master Distiller Richard Paterson will be on hand to sign bottles of Dalmore and share stories from over 40 years in the Scottish whisky industry.

THURSDAY, JANUARY 16 | 4:00 – 6:00 P.M. | FORT STREET

## CELEBRATE AUSTRALIA DAY

Join us for Australia Day celebration tastings and food pairings. A special Australian guest chef will be preparing food live at the Cambie kitchen.

SUNDAY, JANUARY 26 | 2:00 – 5:00 P.M. | 39<sup>TH</sup> & CAMBIE

FRIDAY, JANUARY 17 | 4:00 – 7:00 P.M. | ALBERNI & BUTE

SATURDAY, JANUARY 18 | 2:00 – 5:00 P.M. | 39<sup>TH</sup> & CAMBIE

SUNDAY, JANUARY 19 | 2:00 – 5:00 P.M. | 39<sup>TH</sup> & CAMBIE

FRIDAY, JANUARY 24 | 4:00 – 7:00 P.M. | PARK ROYAL

SATURDAY, JANUARY 25 | 2:00 – 5:00 P.M. | LANGLEY

## CELEBRATE ROBBIE BURNS DAY!

Get ready to celebrate Robbie Burns Day! Join our 39<sup>th</sup> & Cambie Product Consultants as they guide you through a special tasting of delicious Scotches paired with festive appetizers.

THURSDAY, JANUARY 23 | 4:00 – 6:30 P.M.

## CELEBRATE CHINESE NEW YEAR WITH BC'S BEST ICEWINES

Celebrate Chinese New Year with BC's best Icewines, the perfect accompaniment to any celebration. With the purchase of two bottles of Icewine, receive two Riedel Icewine glasses.

SATURDAY, JANUARY 25 | 2:00 – 6:00 P.M. | PARK ROYAL

SATURDAY, JANUARY 25 | 2:00 – 6:00 P.M. | RICHMOND BRIGHOUSE

SATURDAY, JANUARY 25 | 2:00 – 6:00 P.M. | 39<sup>TH</sup> & CAMBIE

## COOKING WITH SPIRITS

Spirits are not just for sipping; make them the secret ingredient to your next home cooked meal! Join chef Céline Turenne as she introduces you to some amazing recipes featuring Limoncello, Grand Marnier, Pastis, Bourbon and Whiskey. Each recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. **Tickets are \$30.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

WEDNESDAY, JANUARY 29 | 6:00 – 8:00 P.M.

## PASSION. "IT'S IN THE STARS"

Join Stile Wines for a complimentary tasting and food pairing as they highlight the various roles and responsibilities that are assumed by everyone involved in the wine farming at Luccarelli Winery in Puglia, Italy.

SATURDAY, JANUARY 11 | 3:00 – 6:00 P.M. | COMMERCIAL DRIVE

FRIDAY, JANUARY 17 | 3:00 – 6:00 P.M. | 39<sup>TH</sup> & CAMBIE

SATURDAY, JANUARY 18 | 3:00 – 6:00 P.M. | LANGLEY

SATURDAY, FEBRUARY 1 | 3:00 – 6:00 P.M. | FORT STREET

SATURDAY, FEBRUARY 8 | 3:00 – 6:00 P.M. | PARK ROYAL

SATURDAY, FEBRUARY 15 | 3:00 – 6:00 P.M. | BYRNE ROAD

SATURDAY, FEBRUARY 22 | 3:00 – 6:00 P.M. | WESTWOOD CENTRE

## FEBRUARY

## CHINESE NEW YEAR: THE YEAR OF THE HORSE

Join us as we celebrate Chinese New Year! Enjoy samples of premium spirits and ice wine paired with Chinese inspired cuisine. Don't miss out on an exciting performance by the Vancouver Chinese Lion Dancers! Please visit our website at [www.bcliquorstores.com](http://www.bcliquorstores.com) for performance times.

SATURDAY, FEBRUARY 1 | 12:00 – 4:00 P.M. | 39<sup>TH</sup> & CAMBIE

SATURDAY, FEBRUARY 1 | 12:00 – 4:00 P.M. | RICHMOND BRIGHOUSE

SATURDAY, FEBRUARY 1 | 12:00 – 4:00 P.M. | RICHMOND IRONWOOD

## OH FUDGE!

Join chef Lawren Moneta and indulge your sweet tooth as she teaches you how to whip up a batch of the adult version of homemade fudge, featuring spirits of course! Each delicious recipe will be paired with wine chosen by our 39<sup>th</sup> & Cambie Product Consultants. **Tickets are \$20.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

WEDNESDAY, FEBRUARY 5 | 6:00 – 8:00 P.M.

## FONDUE FOR TWO

Join chef Céline Turenne for a playful evening of sweet and savoury fondues! Indulge and learn how to create these special recipes perfect for sharing with loved ones on any occasion. 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.

WEDNESDAY, FEBRUARY 12 | 6:00 – 8:00 P.M.

## MEET THE OWNER'S EVENT

Meet Marica Bonomo, one of the youngest winery owners in Italy. Marica's family winery, has, once again, been awarded the 3 Glasses Award (highest award) from the prestigious Gambero Rosso Guide. Their wines regularly distinguish themselves with 90+ points Wine Spectator, Wine Decanter and other accolades. Join us for a sit-down educational tasting with food pairings. **Tickets are \$10.** Purchase at the 39<sup>th</sup> & Cambie Customer Service desk.

SUNDAY, FEBRUARY 23 | 2:00 – 3:30 P.M.

## MEET THE OWNER'S EVENT

Join us for a complimentary tasting and food pairing event of Vistalba Wines. Vistalba Winery is a family owned business with 70-year-old vines. The owner Carlos Pulenta, 65, has been in the Argentine wine industry his entire life—his family owns nearly 1,000 acres of vines in Tupungato.

WEDNESDAY, FEBRUARY 26 | 4:00 – 6:30 P.M.



### RICOTTA CHEESECAKE WITH SPICED CITRUS SALAD

Serves 10

2 tbsp	(30 ml)	unsalted butter, at room temperature
3 tbsp	(45 ml)	gingersnap cookie crumbs or vanilla wafer crumbs
1 tbsp		
+ ¾ cup	(190 ml)	granulated sugar, divided
2 lbs	(1 kg)	whole milk ricotta, drained if wet
¼ cup	(50 ml)	all-purpose flour
6		large eggs
1 tsp	(5 ml)	lemon zest
2 tsp	(10 ml)	vanilla or amaretto
¼ tsp	(1 ml)	salt
		Spiced Citrus Salad (recipe follows)

Preheat oven to 350 F (180 C). Grease a 9-in (23 cm) springform pan with butter. In a small bowl stir together cookie crumbs and 1 tbsp (15 ml) sugar. Coat buttered pan with crumb mixture. Tap out any excess and set aside.

Add ricotta to food processor and mix until smooth, about 1 minute, scraping down sides of the bowl as needed. In bowl of a stand mixer fitted with paddle attachment, add ricotta and beat with remaining ¾ cup (175 ml) sugar and flour until well incorporated. Mix in eggs 1 at a time, making sure each is incorporated fully before adding next. Stir in lemon zest, vanilla and salt until well blended. Pour batter into prepared pan and bake until golden brown and a knife inserted in centre comes out clean, about 50 minutes. Meanwhile, make Spiced Citrus Salad. Cool cheesecake on a wire rack for 10 minutes before running a knife around edge of cake and unmoulding. Cool on a wire rack to room temperature then refrigerate at least 2 hours before serving. Garnish with Spiced Citrus Salad just before serving.

### SPICED CITRUS SALAD

Serves 10

3 lbs	(1.5 kg)	mixed citrus (oranges, clementine, ruby grapefruit)
¼ cup	(50 ml)	sugar
1		star anise
1		cinnamon stick
3		green cardamom pods, lightly crushed
½ cup	(125 ml)	water
½ cup	(125 ml)	pomegranate seeds

Cut away peel and pith from citrus fruits. Slice into thin rounds or segments, removing any seeds, and place in a medium bowl. In a saucepan stir together sugar, spices and water over medium heat. Once sugar has dissolved, remove from heat and let cool to room temperature. Pour spiced syrup over citrus and stir in pomegranate seeds. Refrigerate until well chilled, about 2 hours.

# recipe index

#### SUNNY CITRUS

Ricotta Cheesecake With Spiced Citrus Salad	150
Citrus And Tea-Glazed Chicken With Miso Carrot Sauce	151
Filet Mignon With Citrus Olive Relish	155

#### OH, FUDGE!

Gin Fudge With A Lime Twist	156
Peppermint Schnapps Fudge With Candy Cane Crumbs	156
Irish Coffee Fudge	156
Adult Eggnog Fudge	157

#### HAM FOR THE HOLIDAYS

Maple Whisky-Glazed Ham	159
Roasted Carrots And Parsnips With A Maple, Mustard Glaze	159
Duchesse Potatoes	159
Shallot Tart	160

#### FESTIVE DESSERTS

Chestnut Mousse In Chocolate Casing	161
Floating Islands	161
Raspberry Terrine	162

#### COOKING WITH CHAI

Chai Crème Paris-Brest With Spiced Chocolate Sauce	163
Chai Crème Brûlée With Spiced Tuiles	164
Chai Biscotti	165

#### CRANBERRIES

Cranberry, Almond And Caramel Tarts	166
Cranberry And Orange Trifle	167
Camembert Canapés With Cranberry Apple Sauce	167
Cranberry-Stuffed Turkey Breast	168

#### THAT'S THE SPIRIT

Halibut With Fennel Croquettes And Pastis Sauce	169
Limoncello Risotto	170
Frozen Grand Marnier Soufflé	171
Mustard-Crusted Pork Tenderloin With A Whisky, Mustard Cream Sauce	171
Bread Pudding With Bourbon Butter Sauce	172

#### NEW YEAR'S EVE MASQUERADE

Duck Prosciutto Crostini With Sour Cherry And Fennel Compote	173
Pancetta Cups With Pickled Pear And Blue Cheese	173
Sesame Crusted Scallops With Pickled Ginger	174
Olive Oil Chocolate Mousse With Salt And Chili	174
Sesame Praline	174
Lobster Profiteroles	175

#### LE CROCODILE

Golden And Red Beet Salad With Fresh Buffalo Mozzarella	176
King Plum And Almond Tart With Caramel Ice Cream	177
Duo Of Duck Confit And Venison Medallion	178

#### NEW YEAR'S DAY BRUNCH

Crab Cake Benedict With Champagne Sabayon And Caviar	179
Sparkling Citrus Cranberry Spritzers	181
Masacarpone And Parmesan Polenta Cakes With Creamed Mushrooms	181
Goat's Cheese Phyllo Tartlets With Caramelized Onions	182

#### CHINESE NEW YEAR

Curried Crab With Bean Thread Noodles	183
Cantonese-Style Steamed Whole Fish	185
Chili Shrimp	186
Stir-Fried Lobster With Garlic Chili And Black Beans	186

#### COZY COUPLES CUISINE

Roasted Pheasant Served With Sage Spaetzle And Orange-Glazed Carrots And Onions	187
Celeriac Soup With Rosemary, Chestnuts And Bacon	188
Coeur À La Crème With Rose Raspberry Sauce	189

#### SPICE OF LIFE

Lamb Korma In Almond Saffron Sauce	190
Cauliflower "Couscous"	190
Deconstructed Fattoush Salad	191
Mango, Pistachio And Saffron Kulfi	191



...SUNNY CITRUS FROM PAGE 8

**PAIRS WITH**

**QUADY ESSENSIA ORANGE MUSCAT**

USA \$15.99 197707 375 ml

**BLÜFELD RIESLING**

Germany \$14.99 884239



**CITRUS AND TEA-GLAZED CHICKEN WITH MISO CARROT SAUCE**

Serves 6

**CHICKEN (TO ASSEMBLE)**

		Brine for chicken (make ahead, recipe follows)
		Tea Glaze (make ahead, recipe follows)
		Miso Carrot Sauce (make ahead, recipe follows)
1		orange, halved, to stuff chicken (optional)
1		lemon, halved, to stuff chicken (optional)
		salt and black pepper
½ cup	(125 ml)	water

Preheat oven to 375 F (190 C). Remove chicken from prepared Brine and pat dry with paper towel. Discard brine. Place chicken on rack in roasting pan, tucking wing tips under and stuff cavity with orange and lemon halves. Tie legs together with kitchen string and season with salt and pepper. Add water to roasting pan and roast chicken for 35 minutes. Brush chicken with some Tea Glaze (made earlier). Continue roasting, brushing chicken with glaze every 10 minutes until thermometer inserted in thickest part of thigh registers 170 F (76 C), about another 40 minutes. Transfer chicken to platter and let rest. Serve with prepared Miso Carrot Sauce and seasonal vegetables.

**BRINE FOR CHICKEN (PREPARE THE NIGHT BEFORE)**

4 cups	(1 L)	brewed black tea
4 cups	(1 L)	water
¼ cup	(50 ml)	light brown sugar
½ cup + 3 tbsp	(170 ml)	kosher salt
1		Meyer lemon, cut in half
1		lime, cut in half
1		tangerine, cut in half
1 tsp	(5 ml)	fennel seed
8		black peppercorns
1 x 3 lb	(1.5 kg)	chicken, whole

Place all ingredients in a large pot and bring to a boil over high heat. Stir occasionally to ensure that sugar and salt have dissolved completely. Remove from heat and let cool to room temperature. Add chicken to cooled Brine, cover and refrigerate overnight.

**TEA GLAZE (CAN BE MADE AHEAD)**

1 cup	(250 ml)	honey
½ cup	(125 ml)	white vinegar
¼ cup	(50 ml)	orange juice
2 tbsp	(30 ml)	lime juice

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**FIRE ROASTED CARAMEL MALT**

1 tbsp	(15 ml)	lemon juice
1		cinnamon stick
1 tsp	(5 ml)	coriander seed
½ tsp	(2 ml)	fennel seed
2		black tea bags

Combine all ingredients except tea bags in a saucepan and bring to a boil over high heat. Reduce heat to medium-low and simmer until reduced to thick syrup, about 35 to 45 minutes. Add tea bags and continue to simmer for another 5 minutes. Remove from heat and let cool to room temperature before discarding tea bags.

#### MISO CARROT SAUCE

Makes 3 cups (750 ml)

1 tbsp	(15 ml)	extra-virgin olive oil
2 cups	(500 ml)	carrots, peeled and cut into 1-in (2.5 cm) pieces
1		large shallot, chopped
1 cup	(250 ml)	water, divided
2 tbsp	(30 ml)	light miso
1 tbsp	(15 ml)	cider vinegar
½ tsp	(2 ml)	tamari or soy sauce
¼ cup	(50 ml)	chicken stock or vegetable stock
		salt, to taste

Heat oil in saucepan over medium heat and add carrots and shallots. Cook, stirring often, until shallots have softened but not browned, about

4 minutes. Add ½ cup (125 ml) water, cover and simmer until carrots are soft, about 15 minutes. Transfer carrots and shallots to a blender and add remaining ingredients. Blend until smooth adding additional water or stock as needed to create a pourable consistency. Season to taste with salt and warm over medium heat before serving.

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**SUMAC RIDGE PRIVATE RESERVE UNOAKED CHARDONNAY**

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# AUSTRALIA TODAY

## 2014 WINE AUSTRALIA ROAD SHOW

### DO YOU KNOW WHAT'S HAPPENING WITH AUSTRALIAN WINE?

Join us for Australia Day celebration tastings and special events in BC Liquor Stores this January.

#### 39TH & CAMBIE

- **Thursday, January 16th: 6pm - 8pm**

Australian Wine Seminar.

This seminar will offer an in depth look at Australian wine.

Tickets available in-store during December & January.

- **Saturday, January 18th: 2pm - 5pm**

Australian wine and food pairing with visiting Australian guest chef.

- **Sunday, January 19th: 2pm - 5pm**

Australian wine sampling.

- **Sunday, January 26th: 2pm - 5pm**

Australian wine sampling.

#### ALBERNI & BUTE

- **Friday, January 17th: 4pm - 7pm**

Australian wine sampling.

#### PARK ROYAL

- **Friday, January 24th: 4pm - 7pm**

Australian wine sampling.

#### LANGLEY

- **Saturday, January 25th: 2pm - 5pm**

Australian wine sampling.

Follow us @wine\_australia

For more details on these tastings please visit  
[www.wineaustralia.com/canada](http://www.wineaustralia.com/canada)



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# 26 HOLIDAY COCKTAILS IN EVERY BOTTLE\*



\*Based on a 750 mL bottle





### FILET MIGNON WITH CITRUS OLIVE RELISH

Serves 4

1 tbsp	(15 ml)	honey
3 tbsp	(45 ml)	sherry vinegar
¼ cup+2 tsp	(60 ml)	extra-virgin olive oil, divided
½ cup	(125 ml)	red onion, finely diced
2		garlic cloves, minced
⅓ cup	(75 ml)	pitted green olives, sliced
¼ cup	(50 ml)	fresh, flat-leaf parsley, chopped
1		orange
½ cup	(125 ml)	pomelo
		kosher salt and freshly ground black pepper
4 x 7 oz	(220 g)	each filet mignon
1 tsp	(5 ml)	unsalted butter

In a medium bowl whisk together honey and vinegar. Whisking constantly, slowly add ¼ cup (50 ml) oil in a steady stream until emulsified. Stir in onion, garlic, olives and parsley. Cut away peel and pith from citrus fruits. Cut into segments before cutting into bite sized pieces and stirring into relish. Let relish sit while cooking filet mignon. Season both sides of beef liberally with salt and pepper. Heat remaining 2 tsp (10 ml) oil and butter in a large frying pan or cast iron skillet over high heat. Add beef to frying pan, reduce heat to medium-high, and cook until done to your liking. For medium-rare, cook about 7 minutes per side. Transfer beef to a cutting board and let rest for 10 minutes. To serve, place a filet mignon on each serving plate and top with some relish. Serve with seasonal vegetables.

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### GIN FUDGE WITH A LIME TWIST

Makes about 36 pieces

½ cup	(125 ml)	unsalted butter, plus extra
1½+⅓ cups	(450 ml)	granulated sugar
1¼ cups	(300 ml)	double cream*
2 tbsp	(30 ml)	gin
4 oz	(125 g)	white chocolate, chopped
2 tsp	(10 ml)	lime zest, finely grated

Grease an 8-in (20 cm) square cake pan with butter and line with 2 criss-crossing pieces of parchment paper. Let parchment paper overhang pan by 1-in (2.5 cm) on each side. Set aside. In a large saucepan, melt butter over medium-high heat. Add sugar and double cream and stir constantly until sugar has dissolved and mixture is at a boil. Attach a candy thermometer and reduce heat to medium-low. While continuing to stir, cook for 7 to 10 minutes until thermometer reads 236 F (113 C). Remove from heat and vigorously stir in gin and white chocolate until chocolate has melted and mixture is smooth. Pour into prepared pan and sprinkle top with lime zest. Let fudge cool in pan to room temperature before chilling, uncovered, in refrigerator overnight. To serve, cut fudge into bite-sized cubes, place on a serving tray and enjoy.

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### PEPPERMINT SCHNAPPS FUDGE WITH CANDY CANE CRUMBS

Makes about 48 pieces

½ cup	(125 ml)	unsalted butter, plus extra
2 cups	(500 ml)	granulated sugar
½ cup		
+2 tbsp	(155 ml)	whipping cream
2 tbsp	(30 ml)	peppermint schnapps
1 pinch		salt
2 cups	(500 ml)	bittersweet chocolate chips

\* Double cream is 48 percent butterfat and much thicker than 35 percent whipping cream. Double cream is available in dairy section of most grocery stores.

1 pinch		vanilla powder** (optional)
7 oz	(220 g)	marshmallow cream
½ cup	(125 ml)	crushed candy canes

Grease a 9-in (23 cm) square cake pan with butter and line with 2 criss-crossing pieces of parchment paper. Let parchment paper overhang pan by 1-in (2.5 cm) on each side. Set aside.

In large saucepan combine butter, sugar, cream, peppermint schnapps and salt over medium heat. Stirring continually bring mixture to a boil. Attach a candy thermometer and, stirring constantly, cook for 7 to 10 minutes until thermometer reads 234 F (112 C). Remove from heat, immediately add chocolate and stir vigorously until melted. Add vanilla powder (if using) and marshmallow cream, stirring until well incorporated. Pour into prepared pan and sprinkle top with crushed candy canes. Let fudge cool in pan to room temperature before chilling uncovered in refrigerator overnight. To serve, cut fudge into bite-sized cubes, place on a serving tray and enjoy.

#### PAIRS WITH

##### MCGUINNESS PEPPERMINT SCHNAPPS

Canada \$20.49 31690

##### CHOCOLAT ROUGE SWEET RED

USA \$14.49 240929



### IRISH COFFEE FUDGE

Makes about 36 pieces

¾ cup	(175 ml)	unsalted butter, plus extra
½ cup	(125 ml)	evaporated milk
1 cup	(250 ml)	light brown sugar
1 cup	(250 ml)	granulated sugar
1 pinch		salt
1 tsp	(5 ml)	vanilla extract
¼ cup	(50 ml)	Irish cream liqueur
1½ tsp	(7 ml)	instant espresso powder
2¼ cup	(550 ml)	icing sugar
½ cup	(125 ml)	vanilla wafers or graham crackers, crushed
3 oz	(90 ml)	dark chocolate, melted

Grease an 8-in (20 cm) square cake pan with butter and line with 2 criss-crossing pieces of parchment paper. Let parchment paper overhang pan by 1-in (2.5 cm) on each side. Set aside.

In a large saucepan, combine butter, evaporated milk, sugars and salt over medium heat. Stirring continually bring mixture to a boil. Attach a candy thermometer and, stirring constantly, cook for 7 to 10 minutes until thermometer reads 234 F (112 C). Remove from heat, immediately stir in vanilla extract, liqueur and espresso powder. Tip mixture into bowl of a stand mixer fitted with the paddle attachment. Sift icing sugar into fudge mixture in 3 additions, mixing well on low speed after each. Scrape

\*\* Vanilla powder is dried vanilla pods that have been ground to a fine powder. Available at specialty gourmet grocery stores.

...OH, FUDGE! FROM PAGE 16

fudge into prepared pan and sprinkle top with crushed cookies. Let fudge cool in pan to room temperature before chilling uncovered in refrigerator overnight. To serve, cut fudge into bite-sized cubes and place on a piece of parchment paper. Drizzle with melted chocolate and let chocolate harden for about 30 minutes at room temperature. Place on a serving tray and enjoy.

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Portugal \$24.99 170928



**ADULT EGGNOG FUDGE**

Makes about 48 pieces

¼ cup		
+2 tbsp	(80 ml)	unsalted butter, plus extra
2 cups	(500 ml)	granulated sugar
¾ cup	(150 ml)	evaporated milk
1 pinch		salt
7 oz	(220 g)	marshmallow cream
12 oz	(340 g)	white chocolate
1 tbsp	(15 ml)	bourbon
1 tbsp		
+1 tsp	(20 ml)	dark rum
1 tsp	(5 ml)	vanilla extract
½ cup	(125 ml)	toasted pecans, roughly chopped

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**...OH, FUDGE!** FROM PAGE 16

½ cup (125 ml) dried cherries  
freshly grated nutmeg, for garnish  
ground cinnamon, for garnish

Grease a 9-in (23 cm) square cake pan with butter and line with 2 criss-crossing pieces of parchment paper. Let parchment paper overhang pan by 1-in (2.5 cm) on each side. Set aside.

In a large saucepan, combine butter, sugar, evaporated milk and salt over medium heat. Stirring constantly bring mixture to a boil. Attach a candy thermometer and, stirring continually, cook for 5 to 8 minutes until thermometer reads 236 F (113 C). Remove from heat, immediately add marshmallow cream and white chocolate stirring vigorously until melted. Add bourbon, rum, vanilla, pecans and cherries, stirring until well incorporated. Pour into prepared pan and lightly sprinkle top with nutmeg and a pinch of cinnamon. Let fudge cool in pan to room temperature before chilling uncovered in refrigerator overnight. To serve, cut fudge into bite-sized cubes, place on a serving tray and enjoy.

**PAIRS WITH**  
**ST-RÉMY À LA CRÈME**

France **\$24.95** 170019

**PAARL FIVE STAR VSOP BRANDY**

South Africa **\$23.99** 5173





### MAPLE WHISKY-GLAZED HAM

Serves 8

¾ cup	(175 ml)	maple syrup
½ cup	(125 ml)	brown sugar
¼ cup	(50 ml)	maple whisky
1 tbsp	(15 ml)	dry mustard
7 lb	(3 kg)	ham with bone
8		cloves, whole (optional)

Preheat oven to 325 F (170 C). In small saucepan over medium heat, mix together maple syrup, brown sugar, whisky and mustard and cook until sugar has dissolved to make glaze. Remove from heat and set aside to cool to room temperature. Score fat surface of ham in diamond pattern about ½-in (1 cm) deep and stud cloves in corners of diamonds, if using. Place ham on rack in roasting pan and brush with glaze. Cook for 2 to 3 hours until internal temperature reaches 145 F (63 C), basting regularly with juices accumulating at bottom of pan. Remove ham from oven, set on a plate and let rest tented with foil, for 10 to 20 minutes. Meanwhile pour pan juices into a degreasing cup (or skim off with a spoon and discard) and transfer to small saucepan set over low heat to keep warm. Remove cloves (if using) from ham at serving time. Slice and serve with pan juices.

#### PAIRS WITH

**ROAD 13 HONEST JOHN'S ROSÉ**

BC VQA \$16.99 357327

**SELBACH RIESLING**

Germany \$16.95 23242



### ROASTED CARROTS AND PARSNIPS WITH A MAPLE, MUSTARD GLAZE

Serves 8

4 tbsp	(60 ml)	olive oil
2 tbsp	(30 ml)	maple syrup
2 tbsp	(30 ml)	whole grain mustard
1 lb	(500 g)	carrots, peeled and cut into 3-in (8 cm) sticks
1 lb	(500 g)	parsnips, peeled and cut into 3-in (8 cm) sticks
		salt and freshly ground black pepper, to taste

Preheat oven to 400 F (200 C). In large bowl combine olive oil, maple syrup

and mustard. Stir well to combine and add carrots and parsnips. Toss to coat. With a slotted spoon, transfer carrots and parsnips to baking sheet and spread vegetables making sure they are in one layer. Season with salt and pepper to taste. Reserve liquid. Roast until vegetables are cooked through and caramelized, about 15 to 20 minutes depending on size, stirring halfway through. Transfer to serving platter, drizzle with reserved liquid and serve immediately.

#### PAIRS WITH

**LEHMANN CLANCY'S SEMILLON-SAUVIGNON BLANC**

Australia \$14.99 791848

**LA VIEILLE FERME ROSÉ**

France \$12.99 559393



### DUCHESSE POTATOES

Serves 8

8		Russet potatoes, peeled and cut into chunks
3 tbsp	(45 ml)	butter
4		large egg yolks, separated
¼ cup	(50 ml)	whipping cream, at room temperature
1 tsp	(5 ml)	salt
½ tsp	(2 ml)	freshly ground black pepper
¼ tsp	(1 ml)	freshly ground nutmeg
2 tbsp	(30 ml)	fresh parsley, finely chopped (optional), for garnish

Place potatoes in saucepan. Cover with cold water and boil over high heat. Cook for 10 minutes or until very tender. Drain, return to pan and set over burner, shaking pan, for 1 minute or until moisture has evaporated. Using a ricer or food mill set over large bowl, process potatoes until smooth. Allow to cool for about 5 minutes. Using a spatula, stir in butter, 2 egg yolks, cream, salt, pepper and nutmeg. Taste and adjust seasoning as needed. Place potato mixture in large piping bag fitted with a large star tip. Pipe 16 rosettes onto baking sheet lined with parchment paper or silicone mat. Potatoes can be prepared up to this point, covered with plastic wrap and set aside in a cool place for up to 24 hours. When ready to proceed, preheat oven to 400 F (200 C). Beat remaining 2 egg yolks lightly. Brush delicately over potato rosettes. Bake in oven for 20 minutes or until lightly browned around edges. Place on serving platter. Sprinkle with fresh parsley (if using) and serve immediately.

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...HAM FOR THE HOLIDAYS FROM PAGE 26



### SHALLOT TART

Serves 8

7 oz	(200 g)	puff pastry (½ frozen package)
1		large egg, lightly beaten
⅓ cup	(75 ml)	unsalted butter
12		shallots, peeled, but left whole
		salt and freshly ground black pepper, to taste
1		garlic clove, minced
1 tbsp	(15 ml)	balsamic vinegar
4 oz	(125 g)	Gruyère cheese, grated
		fresh thyme, for garnish
1 cup	(250 ml)	crème fraîche (optional), for garnish

Preheat oven to 400 F (200 C). Roll out pastry to 10-in (25 cm) circle. Cut a 1-in (2.5 cm) border off. Place circle on a baking sheet lined with parchment paper or silicone mat. Brush edge of circle with beaten egg and place cut-off border on top, overlapping ends to allow for shrinkage while baking. Using tip of knife, lightly score a border around inside circle to allow edge to lift while baking. Brush with beaten egg and refrigerate for at least 30 minutes. Meanwhile, over medium-low heat, melt butter in sauté pan large enough to fit shallots in a single layer. Add shallots, season with salt and pepper and cook until golden and very tender. Remove from heat and cool slightly. Then cut shallots in thick slices (discarding root end), and return to pan to caramelize each slice. Remove from heat, stir in garlic and balsamic vinegar and cool to room temperature. Spread Gruyère cheese over bottom of pastry. Inside border, top cheese with shallots and bake for 25 to 30 minutes, until pastry has risen and is golden. Serve warm, garnish with thyme and top with crème fraîche (if using).

#### PAIRS WITH

##### HESTER CREEK PINOT GRIS

BC VQA \$17.95 560037

##### BLACK SAGE VINEYARD CABERNET FRANC

BC VQA \$23.99 593038



### CHESTNUT MOUSSE IN CHOCOLATE CASING

Serves 8

8 oz	(250 g)	bittersweet chocolate, broken into pieces
½ oz	(15 g)	unsalted butter
2		sheets gelatin
¼ cup	(50 ml)	amber rum
¾ cup	(175 ml)	chestnut purée*, chilled
¾ cup	(175 ml)	superfine sugar (berry or castor)
2 cups	(500 ml)	whipping cream, chilled
1 tsp	(5 ml)	vanilla bean paste**
		gold flakes, for garnish**

Butter a 9-in (23 cm) springform pan, line base and sides with parchment paper extending 2-in (5 cm) over rim and then butter again. Combine chocolate and butter in heatproof bowl set over a pan of barely simmering water, making sure bottom of bowl does not touch water. Melt chocolate and butter, stirring to incorporate butter completely. Pour chocolate into springform and spread all over base and sides with a rubber spatula as uniformly as possible but leaving top of sides jagged and rough for better appearance. Chill until firm.\*\*\*

Meanwhile, soften gelatin in 2 cups (500 ml) cold water for 5 minutes. Heat rum in small pan to lukewarm and remove from heat. Drain gelatin and squeeze out excess water, then add to rum, stirring to dissolve. Cool to room temperature. To make mousse, blend chestnut purée with sugar and rum mixture until smooth. Whip cream and vanilla with an electric mixer until stiff peaks form. Add 1 cup (250 ml) whipped cream to chestnut purée and stir until well combined. Carefully fold remaining whipped cream into mixture. Pour into chocolate-lined springform pan making sure mousse goes below lowest point of chocolate shell's jagged edges. Refrigerate for at least 8 hours, until firm. Remove from refrigerator, unclip springform and carefully remove sides. Peel baking paper from base and sides. Place on serving platter and decorate top of mousse with gold flecks. Serve immediately either scooping out mousse and breaking up chocolate sides or cutting with a very sharp serrated knife.

#### PAIRS WITH

##### APPLETON ESTATE 12-YEAR-OLD RUM

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##### WARRE'S OTIMA 10-YEAR-OLD TAWNY PORT

Portugal \$29.99 565705 500 ml

\* Chestnut purée and gold flakes are available in specialty stores, fine bakeries and Italian markets.

\*\* To make vanilla bean paste, slice open vanilla beans and scrape out seeds.

\*\*\* Chestnut Mousse can also be served frozen instead of refrigerated and if so, gelatin is not needed.



### FLOATING ISLANDS

Serves 8

2 cups	(500 ml)	English Custard Cream (make ahead, recipe follows)
8		Poached Meringues (make ahead, recipe follows)
8		Sugar Cages (make ahead, recipe follows)

To assemble, spoon equal parts English Custard Cream among 8 martini glasses. Add a poached meringue and garnish with a Sugar Cage. Serve immediately.

#### ENGLISH CUSTARD CREAM

Makes about 2½ cups (675 ml)

1½ cups	(375 ml)	milk
6		large egg yolks
½ cup	(125 ml)	granulated sugar
1½ tsp	(8 ml)	vanilla extract
½ cup	(125 ml)	milk, cold

In large saucepan bring milk to boil over medium-high heat. Remove from heat and set aside. In mixing bowl, whisk yolks, sugar and vanilla for 3 to 4 minutes until pale and yellow ribbons form. Temper egg mixture by slowly whisking in ⅓ cup (75 ml) hot milk. Then slowly whisk warmed egg mixture into remaining hot milk in saucepan. Cook for a few minutes over medium heat, stirring until mixture reaches 180 F (82 C) and coats back of a spoon. Remove from heat; stir in cold milk to stop cooking further, and pour through a fine mesh strainer set over a chilled bowl. Press a piece of plastic wrap onto surface of custard to prevent skin from forming and refrigerate until ready to use, up to 3 days.

#### POACHED MERINGUES

Makes 8 meringues

6		large egg whites, at room temperature
1 pinch		salt
¾ cup	(175 ml)	granulated sugar
1 tsp	(5 ml)	vanilla extract

In mixing bowl, beat egg whites and salt until soft peaks form. Gradually add sugar and whip until firm peak stage. Meringue should be glossy and smooth. Fold in vanilla. Fill a large saucepan with water and heat to 170 F (75 C). Using an ice cream scoop, drop meringues into water, a couple at a time, and poach 2 to 3 minutes on each side, or until springy to touch. Remove meringues to a paper towel-lined baking sheet. Set aside. Meringues can be made ahead to this point and cooled.

LIVE FOR THE HUNT.



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BRITISH  
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...FESTIVE DESSERTS FROM PAGE 36

**SUGAR CAGES**

Makes 8 cages

2 cups	(500 ml)	granulated sugar
½ cup	(125 ml)	water
		cooking spray

Line rimmed baking sheet with parchment paper or silicone mat. Prepare a round glass or small stainless steel bowl, slightly larger in diameter than a poached meringue but the same size as rim of the martini glass. Spray inside lightly with cooking spray making sure entire surface is covered with oil or sugar cage will stick as it cools. In small saucepan combine sugar and water. Swirl saucepan over medium heat to dissolve sugar completely and cook for 5 minutes or until sugar is melted and begins to turn golden. Continue cooking and swirling for 3 minutes longer or until colour deepens to medium amber. Remove from heat and pour into a heatproof glass bowl. (Careful not to splatter as caramel is very hot.) This will stop caramel from cooking further and allow reheating in microwave, if needed. Cover hand with an oven mitt. Then take prepared bowl and using your other hand, take a spoonful of caramel and drizzle over inside of bowl in a lace-like pattern, rotating bowl as needed. Let stand for a few minutes for caramel to harden then gently remove caramel from bowl in one piece. Lay each cage on prepared cookie sheet and set aside until needed. Must be served same day it is made.

**PAIRS WITH  
MARTINI ASTI**

Italy \$13.99 1875

**BLANDY'S DUKE OF CLARENCE RICH MADEIRA**

Portugal \$27.49 280982



**RASPBERRY TERRINE**

Serves 8

4		sheets gelatin, divided
¾ cup	(175 ml)	raspberry liqueur, divided
1 cup	(250 ml)	Raspberry Coulis, divided (make ahead, recipe follows)
1 cup	(250 ml)	whipping cream, chilled
½ tsp	(2 ml)	vanilla bean paste
1 cup	(250 ml)	mascarpone cheese, at room temperature
⅓ cup	(75 ml)	superfine sugar (berry or castor)
14		store-bought ladyfingers
10 oz	(300 g)	fresh raspberries, divided
¼ cup	(50 ml)	slivered blanched almonds, toasted, for garnish

Butter 8-in (1.5 L) loaf pan and line with parchment paper, leaving a 6-in (15 cm) overhang on both long sides. Soak 2 gelatin sheets in 2 cups (500 ml) cold water for 5 minutes and drain. Pour 2 tbsp (30 ml) raspberry liqueur into small pan and heat to lukewarm. Remove from heat, add drained gelatin and stir to dissolve. Stir gelatin mixture into prepared Raspberry Coulis. Let cool to room temperature. Whisk cream and vanilla in a large bowl until almost stiff peaks and set aside.

**BC LIQUORSTORES**

Soak remaining 2 sheets gelatin in 2 cups (500 ml) water for 5 minutes and drain. Place in small saucepan over low heat for a few minutes until just melted (alternatively microwave for 5 to 10 seconds). Transfer to a bowl. Add mascarpone and sugar and whisk until well blended and fluffy. Fold into whipped cream until well incorporated and smooth. Spoon 1 cup (250 ml) whipped cream mixture into prepared pan to create a ½-in (1 cm) layer. Dip 4 ladyfingers in remaining raspberry liqueur and place in pan ¼-in (0.5 cm) from side, end to end cutting to size if needed. Repeat on other side. Add some fresh raspberries (holes facing upward) in centre gap between ladyfingers. Add ½ cup (125 ml) Raspberry Coulis and gelatin mix and spread evenly over ladyfingers and raspberries. Spoon half the whipped cream mixture over top, filling gaps and creating a ¼-in (0.5 cm) layer. Repeat layering once more ending with ladyfingers covering surface of pan.

Fold baking paper over and chill for at least 8 hours or freeze until one hour before serving and place in refrigerator. Terrine can be served chilled or semi-freddo (half-frozen). To serve, turn terrine upside down onto a platter. Line any remaining raspberries around the terrine. Sprinkle almonds on top and drizzle with remaining Raspberry Coulis.

#### RASPBERRY COULIS

Makes 1 cup (250 ml)

10 oz	(300 g)	frozen raspberries
½ tbsp	(7 ml)	fresh lemon juice
2 tbsp	(30 ml)	granulated sugar (or more to taste)

Purée thawed frozen raspberries using a blender or food processor. Press through a fine mesh sieve to remove seeds. Discard seeds. Add lemon juice and sugar. Adjust sweetness to taste. Set aside. Coulis can be prepared ahead and kept in refrigerator covered, for up to 3 days and frozen for up to 3 months.

#### PAIRS WITH

##### MARIE BRIZARD RASPBERRY LIQUEUR

France \$24.49 590976

##### GRAHAM'S LATE BOTTLED VINTAGE PORT

Portugal \$25.99 191239



### CHAI CRÈME PARIS-BREST WITH SPICED CHOCOLATE SAUCE

Serves 8

½ cup	(125 ml)	water
½ cup	(125 ml)	homogenized milk
6 tbsp	(90 ml)	butter
1 cup	(250 ml)	all-purpose flour
1 tbsp	(15 ml)	granulated sugar
¼ tsp	(1 ml)	salt
4		large eggs
1		large egg, beaten, to brush on dough
½ cup	(125 ml)	sliced almonds
7 cups	(1.75 L)	Chai Cream (make ahead, recipe follows)
¾ cup	(150 ml)	Spiced Chocolate Sauce (recipe follows)

Preheat oven to 400 F (200 C). Draw an 8-in (20 cm) circle on a piece of parchment paper, turn over and place onto baking sheet. In heavy-bottomed saucepan over medium heat, bring water, milk and butter to a boil. Remove from heat and with a wooden spoon, quickly stir in flour, sugar and salt. Return to heat and stir constantly until dough comes away from sides of pan and forms a thick smooth ball (about 3 to 4 minutes). Transfer dough to the bowl of a stand mixer (or use a hand mixer) and beat on low speed 1 to 2 minutes to release steam from dough. Once dough is lukewarm, add 4 eggs, 1 egg at a time, beating until well incorporated before adding the next egg. Continue to mix until you have a smooth thick shiny paste. (Note: To test if dough is the right consistency, pinch off about a teaspoon of dough. Then with your thumb and index finger slowly pull dough apart. The dough should stretch, not break. If it breaks, beat an extra egg and add in a bit at a time until the right consistency.) Transfer dough to a large piping bag fitted with a large plain ¾-in to 1-in (2 cm to 2.5 cm) tip. Pipe a 1-in (2.5 cm) thick ring of dough just inside the marked ring on the parchment paper. Pipe another 1-in (2.5 cm) ring of dough touching the inside of first ring. Pipe a ring of dough on top of the seam between the first 2 rings of dough. With a pastry brush, gently brush top and sides of dough with beaten egg. Sprinkle with shaved almonds. Bake for 15 minutes and then reduce oven temperature to 350 F (180 C). Bake for a further 15 to 20 minutes or until Paris-Brest is a golden brown color, puffed and crisp. Turn off oven and with oven door slightly ajar allow shell to dry out for 15 minutes. Meanwhile, make Spiced Chocolate Sauce. Remove pastry from oven and finish cooling on wire rack.

To assemble, split pastry shell in half horizontally and remove any wet pieces of dough. Then spoon (or pipe) Chai Cream into hollow centre of shell. Cover with top half of pastry shell and dust with icing sugar. Serve with a drizzle of warm Spiced Chocolate Sauce.

#### CHAI CREAM

Makes about 7 cups (1.75 L)

4 cups	(1 L)	whipping cream
½ cup	(125 ml)	granulated sugar
1	(7.2 g)	envelope gelatin
2		Chai-flavoured tea bags
1 tsp	(5 ml)	cinnamon
1 tsp	(5 ml)	ground cardamom
½ tsp	(2 ml)	freshly ground black pepper
½ tsp	(2 ml)	ground ginger
¼ tsp	(1 ml)	ground cloves

Heat 3½ cups (875 ml) whipping cream and sugar in heavy-bottomed saucepan and bring to a gentle boil over medium heat. While cream is heating, combine remaining ½ cup (125 ml) cream with gelatin. Stir together and let sit about 5 minutes to soften gelatin. Stir until smooth. When the cream mixture comes to a simmer, remove from heat and stir in gelatin mixture until dissolved. Add contents of tea bags along with spices and stir to mix. Steep for 10 minutes and then place saucepan into an ice water bath to cool, covering the direct surface of cream with plastic wrap. Allow to cool for 30 minutes. Then remove plastic and press mixture through a fine sieve removing as much of tea leaves as possible. Cover and refrigerate overnight. Before serving, beat with an electric mixer until cream reaches stiff peaks. Place in a large pastry bag fitted with a large plain tip.



## ...COOKING WITH CHAI FROM PAGE 46

### SPICED CHOCOLATE SAUCE

Makes about ¾ cup (150 ml)

4 oz	(125 g)	semisweet chocolate
½ cup	(125 ml)	whipping cream
1 tbsp	(15 ml)	unsalted butter, at room temperature
½ tsp	(2 ml)	chili powder
¼ tsp	(1 ml)	cinnamon
¼ tsp	(1 ml)	freshly ground black pepper

Combine ingredients in small saucepan and place over low heat. Stir together until chocolate and butter have melted and ingredients are well blended.

### PAIRS WITH CHALMERS CHOCOLATE TAWNY

Australia \$22.95 31369

### GANTON & LARSEN THE LOST BAR VIDAL ICEWINE

BC VQA \$39.99 609974 375 ml



### CHAI CRÈME BRÛLÉE WITH SPICED TUILES

Serves 6

½ cup	(125 ml)	light brown sugar
2		black tea bags
½ cup	(125 ml)	boiling water
6		large egg yolks
½ cup	(125 ml)	granulated sugar
2 tsp	(10 ml)	Chai Spice Powder (make ahead, recipe follows)
¼ cup	(300 ml)	whipping cream
¾ cup	(175 ml)	homogenized milk
6		Spiced Tuiles (make ahead, recipe follows)

Preheat oven to 375 F (170 C). Spread brown sugar in a thin layer over a plate

or small baking sheet to dry out moisture. Set aside. Steep tea bags in ½ cup (125 ml) boiling water for 5 minutes and squeeze tea bags as they are removed. In large mixing bowl whisk together egg yolks, granulated sugar and Chai Spice Powder until well blended. Whisk in steeped tea.

In heavy-bottomed saucepan, heat cream and milk over medium heat just until bubbles form around edges. Remove from heat and slowly pour mixture into egg yolk mixture while whisking constantly until sugar has dissolved. Pour mixture through a fine mesh sieve into six ½ cup (125 ml) crème brûlée dishes or ramekins set in a shallow baking dish. Place baking dish on middle rack in oven and carefully fill baking dish with very hot water so that it comes half way up sides of the dishes. Bake custard for 20 to 25 minutes or until set in middle. Carefully remove to a wire rack to cool. When cool, refrigerate at least 2 hours or until ready to serve.

When ready to serve, preheat broiler. Cover tops of custard completely with a thin layer of dried brown sugar. Place custard dishes on a baking sheet and broil for 2 minutes or until tops have melted. Remove from oven and allow to rest a couple of minutes before serving. Top with Spiced Tuiles and enjoy.

**CHAI SPICE POWDER**

Makes about 2 tsp (10 ml)

1 tsp	(5 ml)	ground cardamom
1 x 4-in	(10 cm)	stick cinnamon, broken
½ tsp	(2 ml)	black peppercorns
¼ tsp	(1 ml)	cloves, whole

Place in an electric grinder and process until a fine powder.

**SPICED TUILES**

Makes about 2 dozen

¼ cup	(50 ml)	butter
¼ cup	(50 ml)	light brown sugar, packed
3 tbsp	(45 ml)	corn syrup
3 tbsp	(45 ml)	all-purpose flour
½ tsp	(2 ml)	ground cinnamon
¼ tsp	(1 ml)	ground cloves
¼ tsp	(1 ml)	ground cardamom
1 pinch		salt

Preheat oven to 375 F (190 C) and lightly butter a baking sheet. In heavy-bottomed saucepan bring butter, brown sugar and corn syrup to a boil over medium heat. Stir in flour and mix well until batter is slightly thickened, about 1 minute. Mix in spices and salt and cool for about 15 minutes. Drop teaspoons of batter about 3-in (8 cm) apart onto baking sheet and pat each with fingers or back of a spoon into a 2½-in (6 cm) round. Place on middle rack in oven and bake until golden, 6 to 8 minutes. Remove from oven and let sit until just firm enough to hold shape, about 2 minutes. Gently loosen one at a time with a thin spatula and immediately drape over a long rolling pin. If cookies become too brittle to drape onto rolling pin, return baking sheet to oven for a couple minutes to soften. Cool shaped tuiles completely on rolling pin, about 1 minute, then transfer to an airtight container keeping layers separate with wax paper.

**PAIRS WITH  
MCWILLIAM'S HANWOOD MOSCATO**

Australia \$14.99 892414

**PINNACLE ICE CIDER**

Canada \$26.99 7674 375 ml



**CHAI BISCOTTI**

Makes 2 dozen

2¼ cup	(550 ml)	all-purpose flour
1⅓ cup	(325 ml)	light brown sugar
2 tsp	(10 ml)	baking powder
¼ tsp	(1 ml)	salt
2 tsp	(10 ml)	ground ginger
2 tsp	(10 ml)	ground cinnamon
2 tsp	(10 ml)	ground cardamom
¼ tsp	(1 ml)	ground cloves
2 tsp	(10 ml)	freshly ground black pepper
1 tbsp	(15 ml)	loose black tea (or contents of 2 tea bags)
2		large eggs
2		large egg yolks
1½ tsp	(7 ml)	almond extract
1½ tsp	(7 ml)	vanilla extract
¾ cup	(175 ml)	dates, coarsely chopped
¾ cup	(175 ml)	almonds, chopped
1		egg white, beaten
2 tbsp	(30 ml)	sugar

Preheat oven to 350 F (180 C). Line a large baking sheet with parchment paper. In a large mixing bowl mix together dry ingredients, including loose tea. In another bowl, beat together eggs, egg yolks, almond and vanilla extracts. Pour egg mixture into flour mixture and mix until dough begins to come together. If dough is too dry to form, add milk 1 tsp (5 ml) at a time, until dough comes together. Add in dates and almonds; mix to combine. On a clean, flat surface, shape dough into a flat log 14-in x 5-in (35 cm x 12 cm). Place on a baking sheet and brush top of log with beaten egg white and sprinkle with 1 tbsp (15 ml) of sugar. Bake for 30 to 40 minutes, rotating baking sheet halfway through, until top is golden brown. Remove and allow log to cool about 30 minutes. Cut cooled biscotti log into ½-in (1 cm) wide slices. Place cut side down on baking sheet. Bake a further 20 to 30 minutes, flipping biscotti over halfway through, until golden brown and crispy. Cool. Store in an airtight container.

**PAIRS WITH  
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## CRANBERRIES FROM PAGE 58



### CRANBERRY, ALMOND AND CARAMEL TARTS

Makes 8 tarts

2 disks		Almond Tart Dough (recipe follows)
1 lb	(500 g)	fresh cranberries
1 cup	(250 ml)	sliced blanched almonds, toasted
2 cups	(500 ml)	Caramel (recipe follows)

Preheat oven to 400 F (200 C). Place disk of dough on lightly floured work surface. Sprinkle with flour and roll out to ¼-in (0.5 cm) thickness. Cut out 4 circles using a 7-in (15 cm) plate for size, re-rolling dough once if necessary. Place each circle in a non-stick mould, gently pressing down on bottom and sides. Remove excess dough. Prick each tart all over bottom with a fork. Repeat with second disk. Place tart moulds on a baking sheet and refrigerate for at least 30 minutes. Transfer baking sheet to oven and bake until golden, 12 to 15 minutes. Transfer to a wire rack and cool completely.

Stir cranberries, almonds and 1 cup (250 ml) Caramel together and mix until well coated. Spoon filling into partially baked tarts. Bake for 8 to 10 minutes until cranberries pop and Caramel is bubbling slowly around the edges. Remove from oven and let stand for 1 hour then gently remove tarts from moulds. Drizzle with remaining Caramel and serve.

#### ALMOND TART DOUGH

Makes 8 tarts

1 cup	(250 ml)	unsalted butter, at room temperature
½ cup	(125 ml)	icing sugar
1		large egg
2 cups	(500 ml)	all-purpose flour
1 cup	(250 ml)	almond flour

In bowl of stand mixer fitted with paddle attachment, beat together butter and sugar until well combined. Add egg and mix, scraping down sides of bowl as necessary. In medium bowl, combine both flours to blend. With mixer on low speed, add flour mix all at once and beat until well combined. Turn dough out onto work surface and form into 2 disks. Wrap with plastic and refrigerate until chilled, at least 4 hours.

#### CARAMEL

Makes 2 cups (500 ml)

1 cup	(250 ml)	whipping cream
1 cup	(250 ml)	sugar
½ cup	(125 ml)	unsalted butter, cut into pieces
1 pinch		kosher salt

Pour cream into a small saucepan and heat through. Keep warm. Spread sugar evenly in medium saucepan and place over medium-low heat. Cook until sugar turns caramel colour, about 10 to 12 minutes. Add butter, one piece at a time, stirring until combined. Gradually stir in hot cream until well incorporated and caramel is smooth and creamy. Stir in salt. Cool for 30 minutes.

BC LIQUORSTORES



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**QUAILS' GATE FORTIFIED VINTAGE FOCH**

BC VQA \$22.99 638148 375 ml



**CRANBERRY AND ORANGE TRIFLE**

Serves 8

2 cups	(500 ml)	whipping cream, chilled
2 cups	(500 ml)	mascarpone cheese, at room temperature
½ cup	(125 ml)	sugar
¼ cup	(50 ml)	orange liqueur, such as Grand Marnier, Cointreau, or Triple Sec
4 cups	(1 L)	Cranberry Relish (recipe follows)
1 8-in	(20 cm)	Sponge Cake (recipe follows)
1 cup	(250 ml)	Flavoured Simple Syrup (recipe follows)
8 to 10		large seedless oranges

Whip cream until stiff peaks form. Transfer to large bowl and set aside. In separate bowl, whisk mascarpone with sugar and orange liqueur until well blended and fluffy. Fold into whipped cream until well incorporated and smooth. Refrigerate. To segment oranges cut ends off each orange just far enough to expose the flesh. Place orange cut end down and cut away the peel. Cut away as little of the peel as possible following orange's shape. Using a sharp knife cut along inside of membranes that separate orange segments. Slice only down to center of orange. Continue around entire orange cutting out each section, leaving membrane. Line bottom of trifle dish with 1 cup (250 ml) Cranberry Relish. Brush cake thoroughly on all sides with Simple Syrup and place on top. Spread with 2 cups (500 ml) whipping cream mixture. Cover with half the orange segments. Add another ½ cups (375 ml) Cranberry Relish, then remaining orange segments and cover with remaining whipping cream mixture. Finish with remaining Cranberry Relish. Layers can be set in any order, as desired.

**CRANBERRY RELISH**

Makes 3½ cups (875 ml)

1½ lb	(750 g)	fresh cranberries, rinsed
1 cup	(250 ml)	granulated sugar
1 cup	(250 ml)	freshly squeezed orange juice
1 tbsps	(15 ml)	orange zest
4 tbsps	(60 ml)	orange liqueur, such as Grand Marnier, Cointreau, or Triple Sec

Simmer cranberries, sugar, and orange juice uncovered in medium-sized saucepan for 15 minutes or until cranberries have popped and mixture is thick, stirring occasionally. Stir in zest. Simmer uncovered another 15 minutes, stirring occasionally. Remove from heat. Add liqueur. Cool to room temperature.

**SPONGE CAKE**

Makes one 8-in (20 cm) cake

3		large eggs, at room temperature
⅓ cup	(75 ml)	granulated sugar
¼ tsp	(1 ml)	vanilla
½ cup	(125 ml)	all-purpose flour
2 tbsps	(30 ml)	unsalted butter, melted

Preheat oven to 350 F (180 C). Butter and flour one 8-in (20 cm) cake pan. Place eggs, sugar and vanilla bowl of stand mixer fitted with whisk. Whisk to combine ingredients. Then place bowl over a pot of boiling water for about 20 seconds and bring mixture to barely lukewarm temperature. Remove from heat and beat with stand mixer on medium to high speed for about 8 to 10 minutes to thick ribbon stage. Sift in flour and fold until well combined. Fold in butter until well combined. Pour batter into cake pan and place on baking sheet. Bake for 20 to 22 minutes or until a toothpick inserted in middle comes out clean. Remove from oven; cool for 5 minutes in pan. Then turn out on a wire cooling rack. Cake can be left whole or sliced horizontally to create 2 layers.

**ORANGE FLAVOUR SIMPLE SYRUP**

Makes 1 cup (500 ml)

½ cup	(125 ml)	water
½ cup	(125 ml)	sugar
2 tbsps	(30 ml)	orange liqueur

Simmer sugar and water in small saucepan over medium heat until sugar has completely dissolved and mixture has thickened slightly. Add orange liqueur. Pour into a bowl or small pitcher and cool to room temperature.

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**CAMEMBERT CANAPÉS WITH CRANBERRY APPLE SAUCE**

Makes 25 canapés

1		red apple, cored and diced
1		green apple, cored and diced
2 tbsps	(30 ml)	red onion, finely chopped
4 tbsps	(60 ml)	sugar (or more to taste)
2 tbsps	(30 ml)	apple cider vinegar
1 pinch		ginger, freshly grated
½ lb	(250 g)	fresh or frozen cranberries
7 oz	(200 g)	puff pastry (½ frozen package)
1 large		egg, lightly beaten
4 oz	(125 g)	Camembert
		fresh thyme leaves, for garnish

To make cranberry apple sauce, combine first 7 ingredients in a heavy-



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### ...CRANBERRIES FROM PAGE 58

bottomed saucepan. Over medium-high heat, bring to a boil. Lower heat and simmer until cranberries have popped and mixture has thickened, about 10 minutes. Let cool completely and set aside. Preheat oven to 400 F (200 C) and line a baking sheet with parchment paper or silicone mat. Roll puff pastry on a lightly floured surface to a 10-in x 10-in (25 cm x 25 cm) square and cut into 2-in (5 cm) squares. Brush pastry disks with egg. Refrigerate for at least 30 minutes. Remove from refrigerator and place in oven. Bake for 10 to 15 minutes until golden and risen. Top with a small slice of Camembert and return to oven to 1 to 2 minutes to melt cheese. Top with a small spoonful of sauce, garnish with thyme leaves and serve immediately.

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Spain \$14.99 5835



### CRANBERRY-STUFFED TURKEY BREAST

Serves 8

1 cup	(250 ml)	unsweetened dry cranberries
1/3 cup	(75 ml)	cranberry wine
1/2 cup	(125 ml)	walnut halves
5 tbsp	(75 ml)	butter, divided
2		large shallots, finely minced
1 tbsp	(15 ml)	fresh sage, minced
1/2 tsp	(2 ml)	salt, divided
1/2 tsp	(2 ml)	freshly ground black pepper, divided
3 cups	(750 ml)	fresh bread crumbs
2 tbsp	(30 ml)	fresh parsley, chopped

## THAT'S THE SPIRIT FROM PAGE 68

3 lb (1.5 kg) boneless, skinless turkey breast  
White Wine Sauce (recipe follows), optional

Preheat oven to 350 F (180 C). In small saucepan combine cranberries and wine. Bring to a boil, simmer for 1 minute then cool to room temperature. Spread walnuts on cookie sheet. Place in oven and toast until golden, about 8 minutes. Cool to room temperature; chop and set aside.

Over medium heat melt 4 tbsp (60 ml) butter in medium skillet. Add shallots, sage and half the salt and pepper and cook, stirring occasionally until shallots have softened, about 5 minutes. Transfer to large bowl. Add bread crumbs, cranberry mixture, walnuts and parsley. Stir to combine and set aside.

Place boneless turkey breast, skin side down, on cutting board. With sharp knife held horizontally and starting at rounded side, cut almost but not all the way through; open like book and pound turkey to an even thickness. Spread stuffing evenly over turkey. Starting at short edge of side, roll up breast to enclose filling. Using kitchen string, tie at 1-in (2.5 cm) intervals. Brush with butter and sprinkle with remaining salt and pepper. Place on rack in roasting pan and add just enough water to cover bottom of pan. Roast until internal temperature registers 140 to 150 F (60 to 65 C), 45 to 60 minutes. Transfer to plate and tent loosely with foil. Let rest for 15 minutes before slicing. At serving, remove string from the turkey and slice thinly. Arrange slices on warmed plates and spoon sauce over (if using).

### WHITE WINE SAUCE

Makes 2 cups (500 ml)

1½ tsp	(7 ml)	all-purpose flour
1½ tsp	(7 ml)	butter, softened
4		shallots, finely minced
2		garlic cloves, finely minced
1 cup	(250 ml)	dry white wine
1 cup	(250 ml)	chicken broth
¼ tsp	(1 ml)	freshly ground black pepper

In small bowl combine flour and butter and stir with a fork. Set aside. Skim fat from turkey pan juices; place turkey pan over medium heat. Add shallots and garlic and cook, stirring, for 3 minutes. Add white wine and bring to a boil over high heat, scraping bottom of pan to remove sticky bits. Boil for about 3 minutes or until wine has reduced by half. Add broth and bring back to a boil. Add flour mixture and cook, stirring constantly, for 5 minutes or until sauce has thickened. Pour sauce through a fine sieve.

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## HALIBUT WITH FENNEL CROQUETTES AND PASTIS SAUCE

Serves 4

4 x 4 oz	(125 g)	halibut fillets
		salt and freshly ground black pepper, to taste
4 tbsp	(60 ml)	unsalted butter
12		Fennel Croquettes (make ahead, recipe follows)
1 cup	(250 ml)	Pastis Sauce (make ahead, recipe follows)

Pat fish fillets dry and season on both sides with salt and pepper. Melt butter in heavy-bottomed sauté pan over medium heat. Increase heat to medium-high, add fish and cook 4 minutes on each side or until internal temperature registers 130 F (55 C). Fish should be springy to touch. To serve, plate some cooked fennel and shallots, add fish on top, surround with Croquettes and spoon Pastis Sauce around plate.

### FENNEL CROQUETTES

Makes 12 to 16 (depending on size)

2		Russet potatoes
2 tbsp	(30 ml)	olive oil
1 tbsp	(15 ml)	butter
1		shallot, finely chopped
½ bulb		fennel, trimmed and thinly sliced
1 pinch		fennel seeds
		salt and freshly ground black pepper, to taste
1 cup	(250 ml)	all-purpose flour
2		large eggs, beaten
1 cup	(250 ml)	Panko bread crumbs
2 cups	(500 ml)	vegetable oil, for frying

Cook potatoes, drain and return to pan. Return to burner and shake pan, for 1 minute or until moisture has evaporated. Using a ricer or food mill set over large bowl, process potatoes until smooth. Allow to cool for about 5 minutes. Heat oil and butter in heavy-bottomed pan over medium-low heat and add shallot, fennel and fennel seeds. Cover and cook until soft, about 6 to 8 minutes. Pour into blender and process until smooth. Add to potatoes and season well with salt and pepper. Cool to room temperature. Roll into 1-in (2.5 cm) balls and lightly roll in flour, then in beaten egg and finally in Panko bread crumbs. Repeat steps with remaining potato mixture. Heat vegetable oil in heavy-bottomed deep saucepan. Fry croquettes in hot oil about 3 to 4 minutes or until golden. Remove to paper towel-lined plate and set aside.

### PASTIS SAUCE WITH VEGETABLES

Makes about 1 cup (250 ml) sauce

1 tbsp	(15 ml)	unsalted butter
1 tsp	(5 ml)	olive oil
1		shallot, finely sliced
½ bulb		fennel, trimmed and thinly sliced
⅔ cup	(150 ml)	dry white wine
1 tbsp	(15 ml)	Pastis (anise-flavoured liqueur)

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...THAT'S THE SPIRIT FROM PAGE 68

1 cup	(250 ml)	fish or vegetable stock
½ cup	(125 ml)	whipping cream

Heat butter and oil in heavy-bottomed saucepan over medium heat. Reduce heat, add shallot and fennel. Cover and cook until soft. Add white wine and Pastis. Bring to a boil and cook until reduced by half. Add stock and reduce by half before adding cream. Bring back to boil and reduce until thickened slightly. Taste and adjust seasoning if necessary. Strain sauce and reserve vegetables and sauce separately.

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**LIMONCELLO RISOTTO**

Serves 4

4 cups	(1 L)	vegetable stock
1 tbsp	(15 ml)	lemon zest
1⅓ cup	(300 g)	arborio rice
2		shallots, minced
½ cup	(125 ml)	Limoncello
6½ tbsp	(100 ml)	unsalted butter
		salt and freshly ground black pepper, to taste
1 cup	(250 ml)	baby lettuce leaves
1 tsp	(5 ml)	olive oil
¼ tsp	(1 ml)	freshly squeezed lemon juice

Place stock in a sauce pan and bring to a boil. Remove from heat; add lemon zest and infuse for about ½ hour. Reheat and keep warm. In medium-sized saucepan heat 2 tbsp (30 ml) butter over medium heat and add shallots. Cook until shallots are translucent and then stir in rice. Cook about 2 minutes, stirring constantly. Add Limoncello and bring to a boil over high heat to evaporate alcohol. Reduce heat to medium-high and slowly add stock, one ladle at a time, stirring until all is absorbed into rice before adding another ladle. After 18 to 20 minutes, check for doneness. When rice is tender but still slightly firm, remove from heat. Add butter and lemon zest and stir to combine all ingredients. Taste and adjust seasonings. Place lettuce in small bowl, add oil and lemon juice and toss to coat. Mould risotto by pressing rice into small ramekins. Invert onto plates. Top with dressed lettuce and serve immediately.

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BC LIQUORSTORES



### FROZEN GRAND MARNIER SOUFFLÉ

Serves 8

2 cups	(500 ml)	whipping cream, chilled
8		large egg yolks
¾ cup	(175 ml)	granulated sugar
6 tbsp	(90 ml)	water
5 tbsp	(75 ml)	Grand Marnier
2 tbsp	(30 ml)	orange zest, divided
		cocoa powder and icing sugar for dusting

Line bottom of 7-in x 7-in x 3-in (18 cm x 18 cm x 8 cm) removable-bottom square pan with parchment paper.\* To make soufflé whip cream in deep bowl until soft peaks form and refrigerate. In bowl of stand mixer fitted with whip attachment, slowly whip egg yolks until thick. Combine sugar and water in small saucepan and bring to boil. Gradually beat sugar syrup into yolks with mixer on low and then continue to whip on high speed until mixture reaches room temperature. Blend in Grand Marnier and 1 tbsp (15 ml) orange zest. Gently fold whipped cream into yolk mixture. Pour into prepared pan and freeze for at least 12 hours, preferably 24 hours. To serve, remove soufflé from freezer and ease out of pan by pushing up removable bottom, inverting onto serving platter. Remove parchment paper. Dust with cocoa powder and then powdered sugar using a fine sieve. Sprinkle with remaining orange zest. To cut, run a long knife under hot water and wipe dry. Slice soufflé diagonally and then each triangle into halves.

\*Alternatively, prepare eight 4-oz (120 ml) ramekins by wrapping a strip of parchment paper on outside of each dish to form a collar that extends 1-in (2.5 cm) above rim. Tie with string to hold. Place ramekins on baking sheet. Using ladle or large spoon, fill each ramekin to ½-in (1 cm) above collar with soufflé mix. Smooth top and freeze for 3 to 4 hours. To serve, unwrap collars from ramekins and dust soufflés with cocoa powder and powdered sugar using a fine sieve. Sprinkle with remaining zest.

**PAIRS WITH**  
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### MUSTARD-CRUSTED PORK TENDERLOIN WITH A WHISKY, MUSTARD CREAM SAUCE

Serves 4 to 6

2 tbsp	(30 ml)	butter
4 tbsp	(60 ml)	whole-grain mustard, divided
2		medium pork tenderloins
		salt and freshly ground black pepper, to taste
1 tbsp	(15 ml)	olive oil
½ cup	(125 ml)	shallots, finely chopped
½ cup	(125 ml)	Canadian whisky
1½ cup	(375 ml)	heavy cream, room temperature

Mix butter and mustard together in a small bowl. Set aside. Pat pork dry. Trim excess fat and remove silver skin and season all sides with salt and freshly ground black pepper. Heat a large Dutch oven over medium-high heat and add oil. When oil is hot, add pork tenderloin and sear, turning until browned on all sides. Reduce heat. With tenderloin still in pot, brush top of each with the butter/mustard mixture. Cover and cook until internal temperature indicates 145 F (63 C). Remove tenderloins to a plate to rest and cover loosely with foil. Increase heat to medium and add shallots. Cook until softened. Add whisky, increase heat to high and bring to a boil. Cook until reduced to a glaze. Lower heat to medium. Stir in mustard and cream and any accumulated juices from pork and cook until sauce coats back of a spoon. Taste and adjust seasonings. Slice pork, arrange on serving platter and spoon sauce over top.

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## ...THAT'S THE SPIRIT FROM PAGE 68



### BREAD PUDDING WITH BOURBON BUTTER SAUCE

Serves 6

6		large egg yolks
½ cup	(125 ml)	granulated sugar
1 cup	(250 ml)	whipping cream
1 cup	(250 ml)	half and half cream
1 tsp	(5 ml)	vanilla
4 cups	(1 L)	cubed day-old brioche or Challah bread, crust removed
½ cup	(125 ml)	raisins
2 cups	(500 ml)	Bourbon Butter Sauce (recipe follows)

Preheat oven to 315 F (160 C). Butter six 1-cup (250 ml) ramekins and place

in deep roasting pan. In a medium bowl, whisk egg yolks and sugar until blended. Set aside. In small saucepan over medium heat, bring cream and half and half to a boil. Stir in vanilla. To temper eggs, slowly whisk ½ cup (125 ml) hot cream mixture to eggs in a slow steady stream. Slowly whisk in remaining hot cream mixture until blended. Strain mixture through a fine mesh sieve.

Divide half the cubed brioche among the ramekins. Sprinkle with half the raisins. Top with remaining bread. Pour in cream mixture dividing equally among 6 ramekins. Press tops lightly and let stand for 5 minutes or until bread has soaked up most of cream mixture. Sprinkle with remaining raisins. Pour enough hot water into roasting pan to come halfway up the sides of the ramekins. Place roasting pan in oven. Bake for 40 to 50 minutes or until liquid no longer seeps out of rims when tops are gently pressed. Remove ramekins from water bath and cool for 10 minutes. Pudding will set as it cools. Run knife around inside of ramekins and invert onto individual plates. Serve with Bourbon Butter Sauce.

#### BOURBON BUTTER SAUCE

Makes 2 cups (500 ml)

½ cup	(125 ml)	unsalted butter, at room temperature
2 cups	(500 ml)	packed brown sugar
1 pinch		salt
1 cup	(250 ml)	whipping cream, at room temperature

## NEW YEAR'S EVE MASQUERADE FROM PAGE 82

¼ cup (50 ml) bourbon  
1 cup (250 ml) pecan halves, optional

In heavy-bottomed saucepan over low heat, melt butter. Add brown sugar and continue cooking, stirring with a wooden spoon, until sugar is completely dissolved. Sauce will be smooth and shiny and begin to bubble, about 5 minutes. Stir in salt and cream and bring to a boil. Add bourbon and boil gently for 1 minute or until slightly thickened. Stir in pecans (if using). Serve warm or at room temperature. Store in the refrigerator for up to a week.

### PAIRS WITH BASIL HAYDEN'S BOURBON

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BC VQA \$17.95 438622 200 ml



### DUCK PROSCIUTTO CROSTINI WITH SOUR CHERRY AND FENNEL COMPOTE

Serves 12

¼ cup	(50 ml)	dried sour cherries
2 tbsp	(30 ml)	crystallized ginger, chopped
1 cup	(250 ml)	hot water (not boiling)
1 tsp	(5 ml)	extra-virgin olive oil, plus extra for crostini
½ cup	(125 ml)	fennel, finely diced
1½ cups	(375 ml)	apple (granny smith, pink lady, honey crisp), peeled, finely diced
2 tsp	(10 ml)	honey
1 tbsp	(15 ml)	apple cider vinegar
1 tsp	(5 ml)	ground fennel seeds
1 tsp	(5 ml)	ground ginger
		salt, to taste
1		artisanal baguette, cut across into ½-in (1 cm) rounds
1		apple, (same types as above) peeled, cut into thin matchsticks
24		slices duck prosciutto
		micro greens or sprouts, for garnish

To make compote, soak cherries and ginger in water for 30 minutes. Drain and finely chop. Meanwhile in saucepan, warm oil over medium-low heat. Add fennel and stirring occasionally cook until soft, about 5 to 8 minutes. Add apples and cook until just soft, about 4 minutes. Stir in honey, vinegar, fennel seed and ginger. Cook, stirring constantly, until fennel and apples are soft but not falling apart, about 6 minutes. Stir in cherries and ginger. Transfer to bowl and cool to room temperature. Add salt, to taste. Refrigerate until ready to use.

Preheat oven to 375 F (190 C). To make crostini place baguette slices on baking sheet and brush both sides lightly with olive oil. Bake until crisp and

lightly golden brown, about 6 to 8 minutes. Cool to room temperature on baking tray. To assemble, place crostini on serving tray. Top with some compote and a few matchsticks of apple. Place a piece of duck prosciutto on top and garnish with micro greens or sprouts, if desired.

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### WAYNE GRETZKY PINOT GRIGIO

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### PANCETTA CUPS WITH PICKLED PEAR AND BLUE CHEESE

Serves 12

1 cup	(250 ml)	unseasoned rice vinegar
½ cup	(125 ml)	water
1 tbsp	(15 ml)	kosher salt
1 tbsp	(15 ml)	granulated sugar
1 x 2-in	(5 cm)	piece of fresh ginger, peeled and thinly sliced
1 tsp	(5 ml)	coriander seed
½ tsp	(2 ml)	black peppercorns
1		large, unripe Anjou pear, cored and cut into ½-in (1 cm) cubes
24		slices pancetta
1 cup	(250 ml)	frisée lettuce, washed and dried
⅓ cup	(75 ml)	Stilton or your favourite blue cheese
		fresh chives, chopped, as garnish

In a small saucepan over high heat stir together vinegar, water, salt, sugar, ginger, coriander and black peppercorns to make pickling liquid. Bring mixture to a boil, reduce heat and simmer for 5 minutes. Remove saucepan from heat and let cool until lukewarm. Place pear in a non-metallic bowl or Mason Jar and pour warm liquid overtop. Let cool completely at room temperature before refrigerating for at least 4 hours or overnight. When ready to assemble, preheat oven to 400 F (200 C). Press a slice of pancetta into each cup of a mini muffin tin. On top of pancetta, to help keep their shape while baking, ball up a small piece of aluminum foil and place into each cup. Bake until crisp, about 10 to 12 minutes. Carefully remove pancetta from muffin tin and discard aluminum foil. Place on a paper towel-lined wire rack to cool. Just before serving, set pancetta cups on a serving tray. Fill each with some frisée lettuce, a small spoonful of drained pickled pears and a sprinkling of Stilton or blue cheese. Garnish with chopped fresh chives, if desired.

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...NEW YEAR'S EVE MASQUERADE FROM PAGE 82



## SESAME CRUSTED SCALLOPS WITH PICKLED GINGER

Serves 12

1 tbsp	(15 ml)	toasted sesame oil
1 tbsp	(15 ml)	soy sauce
1 tbsp	(15 ml)	fresh ginger, grated
1		large egg white
3 tbsp	(45 ml)	white sesame seeds
3 tbsp	(45 ml)	black sesame seeds
1 pinch		salt and freshly ground black pepper
24		medium-sized scallops, rinsed under cold water
24		2½-in (1 cm) English cucumber slices
3 tbsp	(45 ml)	pickled ginger, finely sliced
		Japanese mayonnaise, for garnish
		micro greens or mixed sprouts, for garnish

Preheat oven to 375 F (190 C). In medium bowl, whisk together sesame oil, soy sauce and ginger. Set aside. In another bowl, whisk egg white until frothy. Set aside. On a plate stir together sesame seeds and a pinch of salt and pepper. Pat scallops dry with paper towel. Working with one scallop at a time, dip scallop in sesame oil mixture and let excess drip off. Dunk scallop in egg white before rolling in sesame seed mixture until completely coated. Transfer to a parchment-lined baking sheet and repeat with remaining scallops. Bake until firm, about 5 to 7 minutes. Just before serving, assemble by placing cucumber slices on serving platter and topping each with a cooked scallop. Decoratively garnish scallop with a few strands of pickled ginger, a small dollop of mayonnaise and a few micro greens.

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## OLIVE OIL CHOCOLATE MOUSSE WITH SALT AND CHILI SESAME PRALINE

Serves 8

7 oz	(220 g)	dark chocolate, chopped
⅓ cup	(75 ml)	extra-virgin olive oil
4		large eggs, separated into yolks and whites

**BC LIQUORSTORES**



## ...NEW YEAR'S EVE MASQUERADE FROM PAGE 82

6 tbsp	(90 ml)	granulated sugar
1 tsp	(5 ml)	vanilla extract
1 tbsp	(15 ml)	bourbon (optional)
1 pinch		cream of tartar
		Salt and Chili Sesame Praline (make ahead, recipe follows)
		softly whipped cream, for garnish
		cocoa powder, for garnish

Melt chocolate in heatproof bowl over saucepan of simmering water, stirring occasionally until smooth, about 3 minutes. Add oil in a thin, steady stream, stirring until well combined. Remove bowl from heat and set aside. In bowl of a stand mixer fitted with whisk attachment, whisk yolks and 3 tbsp (45 ml) sugar until thick and pale, about 3 minutes. Fold in chocolate mixture, vanilla and bourbon, if using. Pour into large bowl and set aside. Wash and thoroughly dry mixer bowl with whisk attachment. Whisk egg whites and cream of tartar in clean bowl of stand mixer until soft peaks form, about 2 minutes. Gradually add 3 tbsp (45 ml) sugar, a tablespoon at a time, and continue to whisk until glossy, about 2 minutes. Gently fold into chocolate mixture just until there are no white streaks. Divide among serving dishes and refrigerate until firm, about 2 hours. To finish, remove servings of olive oil chocolate mousse from refrigerator. Top with a dollop of whipped cream, a sprinkle of cocoa powder and a shard of Salt and Chili Sesame Praline just before serving.

### SALT AND CHILI SESAME PRALINE

1 cup	(250 ml)	granulated sugar, divided
½ cup	(125 ml)	water, plus extra for brushing down sides of saucepan
¼ tsp	(1 ml)	crushed red chili flakes
3 tbsp	(45 ml)	toasted white sesame seeds
½ tsp	(2 ml)	coarse sea salt

Line a baking tray with parchment paper and set aside. Stir together sugar and water in a small saucepan over medium heat, stirring constantly until sugar dissolves. Stop stirring, increase heat to medium-high and bring mixture to a boil. Boil undisturbed, washing down sides occasionally with a brush dipped in water to dissolve any sugar crystals. Watch closely as sugar can go from golden to overcooked very quickly. As soon as sugar syrup turns light amber, remove from heat and quickly add chili flakes and sesame seeds, swirling saucepan to mix them in. Place saucepan back on heat and continue to cook until golden brown. Immediately remove saucepan from heat and carefully pour mixture onto prepared baking tray. Using rubber spatula, spread praline over tray before tilting tray gently to help spread mixture even further. Take care as both praline and baking tray are very hot. Sprinkle with sea salt before leaving praline to cool and harden at room temperature. Once cool, break off long shards to use as decoration. To store praline shards, layer them in an airtight container between sheets of parchment paper or waxed wrap to prevent them from sticking together. Freeze until needed.

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**CASA DOS VINHOS MADEIRA**  
Portugal \$28.03 101477

**VEUVE CLICQUOT ROSÉ**  
France \$82.99 945261



## LOBSTER PROFITEROLES

Makes about 20

¼ cup	(50 ml)	homogenized milk
¼ cup	(50 ml)	water
¼ cup	(50 ml)	unsalted butter, cut into cubes
¼ tsp	(1 ml)	kosher salt, plus extra
½ cup	(125 ml)	all-purpose flour
3		eggs, divided
2		pre-made pie crusts, at room temperature
1½ cups	(375 ml)	lobster meat, cooked and finely chopped
2 tbsp	(30 ml)	mayonnaise
2 tbsp	(30 ml)	Greek yogurt
2 tsp	(10 ml)	grainy mustard
2 tsp	(10 ml)	fresh chives, finely chopped
2 tsp	(10 ml)	fresh tarragon, finely chopped, plus extra for garnish
		freshly ground black pepper, to taste

Preheat oven to 400 F (200 C). Place milk, water, butter and salt in saucepan over medium heat. Bring to a boil, stirring occasionally, and immediately take pan off heat. Add flour all at once and stir with a wooden spoon until well combined. Return pan to heat, stirring continuously, and cook dough for 1 minute to get rid of excess moisture. Remove pan from heat and cool slightly. Add 2 eggs, one at a time, mixing well after adding each one. Dough should be smooth, shiny, and fall from spoon in a thick ribbon. Beat remaining egg with 1 tbsp (15 ml) water to make an egg wash.

Spoon 20 small mounds of dough on parchment-lined baking sheet. Lightly brush each with egg wash and bake, one tray at a time, until puffed, golden brown and crisp on the outside, about 20 to 25 minutes. Transfer to a wire rack to cool completely.

While profiteroles are baking, on a lightly floured work surface, roll out pie dough to ¼-in (0.5 cm) thickness. Cut pastry into 1½-in (3.5 cm) rounds using a small round cookie cutter or the rim of a shot glass. You should have 20 rounds. Place on parchment-lined baking sheet and bake until crisp and golden brown, about 5 to 8 minutes. Transfer to a wire rack to cool completely. To finish, mix lobster meat with mayonnaise, yogurt, mustard, chives and tarragon until well combined. Season to taste with salt and pepper. Cut off and discard very top of profiteroles. Fill each with lobster filling and top with pastry crisp. Place on serving platter and garnish with extra tarragon leaves.

**PAIRS WITH**  
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#spotprawnsdown | missionhillwinery.com | glowbalgroup.com/coast/

## LE CROCODILE FROM PAGE 94



### GOLDEN AND RED BEET SALAD WITH FRESH BUFFALO MOZZARELLA

Serves 4

4		red beets, roasted and peeled
4		golden beets, roasted and peeled
3 tbsp	(45 ml)	extra-virgin olive oil
1 tbsp	(15 ml)	balsamic vinegar
2 tsp	(10 ml)	lemon juice
1 tsp	(5 ml)	honey
1 tsp	(5 ml)	fresh basil, finely minced
		salt and freshly ground black pepper
2 cups	(500 ml)	mixed baby greens
2		large pieces fresh Buffalo mozzarella

extra-virgin olive oil, for garnish  
sea salt  
basil flowers, for garnish

Thinly slice peeled roasted beets using a fine paring knife or a mandolin. Arrange on 4 plates in a circular fashion alternating red with yellow slices. Place 3 tbsp (45 ml) olive oil in a deep narrow bowl. Whisk vigorously. Add balsamic vinegar and lemon juice and whisk until emulsified. Then whisk in honey and basil. Add salt and pepper to taste. Place baby greens in a bowl. Drizzle with some dressing and toss to coat. Top each arrangement of sliced beets with a mound of greens. Slice each mozzarella in half and place one slice on each salad. Drizzle with some additional dots of balsamic dressing. Garnish with a sprig of fresh basil.

**PAIRS WITH**  
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Italy \$18.99 813790



## KING PLUM AND ALMOND TART WITH CARAMEL ICE CREAM

Serves 8

### TART SHELL

1 cup	(250 g)	all-purpose flour
½ cup	(125 g)	unsalted butter, diced
2 tbsp	(30 ml)	granulated sugar
1 pinch		salt
¼ cup	(50 ml)	water
10½ oz	(300 g)	King or Italian fresh plums, halved and pitted
		Tart Filling (recipe follows)
1 cup	(250 ml)	sliced, blanched almonds
		Chocolate Disks (recipe follows)
		Caramel Ice Cream (recipe follows)
		Chocolate Tuiles (recipe follows)
		Vanilla Lacy Tuiles (recipe follows)
		fresh mint, optional

Combine flour, butter, sugar and salt together in bowl of a stand mixer fitted with a paddle. Beat at low speed until butter is fully incorporated. Gradually beat in water at low speed until dough is smooth. Be careful not to overwork dough or it will have too much elasticity. Wrap in plastic and refrigerate for 1 hour. Roll out dough on lightly floured surface into a circle large enough to fit a 10-in (25 cm) tart. Insert into pan and trim the excess dough. Refrigerate tart shell for 30 minutes.

Preheat oven to 240 C (475 F). Slice plum halves into 4 pieces each. Place sliced plums evenly over the bottom of prepared tart shell. Pour Tart Filling over top and sprinkle with almonds. Bake for about 45 minutes or until golden and tart appears firm when slightly jiggled. Rest on a rack until cool in the centre. Refrigerate until ready to serve. Tart may be warmed slightly before cutting and serving. Place a wedge of warmed tart on dessert plate with Caramel Ice Cream on top of a Chocolate Disk. Decorate with Vanilla Lacy Tuiles and Chocolate Tuiles and a sprig of mint.

### TART FILLING

3		whole eggs
⅓ cup +2 tbsp	(100 ml)	granulated sugar
⅓ cup +1 tsp	(80 ml)	all-purpose flour
1 cup +1 tbsp	(265 ml)	cream cheese, at room temperature
1½ cups	(350 ml)	milk
2 tbsp	(30 ml)	unsalted butter, melted

In the bowl of a stand mixer fitted with a whisk, combine eggs and sugar. Whisk at medium speed until blended. Whisk in flour and cream cheese until smooth. Slowly at low speed, gradually whisk in milk until smooth. Then whisk in melted butter. Set aside.

### CHOCOLATE DISKS

7 oz	(200 g)	semi-sweet chocolate
3.5 oz	(100 g)	almonds, toasted, finely chopped

Melt chocolate in a small bowl over simmering water. Stir in almonds. Pour onto a parchment-lined baking sheet and spread into a ¼-in (.5 cm) thickness. Refrigerate to harden and cool. When ready to serve, using a cookie cutter or a thin-edged glass cut into 2-in (5 cm) rounds.

### CARAMEL ICE CREAM

2 cups	(500 ml)	homogenized milk
2 tbsp	(30 ml)	caramel sauce
3 tbsp	(45 ml)	granulated sugar
6		egg yolks

Warm milk and caramel sauce in a saucepan. Do not boil. Remove from heat. Combine eggs and sugar in bowl of a stand mixer fitted with a whisk. Beat at medium speed until blended and ribbons form when whisk is lifted. Continue beating a medium speed and slowly add warm mix in a thin steady stream until all is added. Then transfer mixture back to saucepan. Cook over medium-low heat stirring with wooden spoon until sauce begins to thicken. Immediately remove from heat. Refrigerate until it reaches room temperature. Then transfer to an ice cream maker and freeze mixture according to ice cream maker instructions. Store ice cream in sealed container in the freezer until ready to serve.

### CHOCOLATE TUILES

⅓ cup	(75 ml)	granulated sugar
4½ tbsp	(70 ml)	cocoa, sifted
1 tbsp	(15 ml)	all-purpose flour
1 tbsp +1 tsp	(20 ml)	unsalted butter, melted
1		whole egg

Combine sugar, cocoa, and flour together. Add butter and egg beating with a small electric mixer or whisk until smooth and no lumps remain. Cover and set aside for 2 hours. Preheat oven to 400 F (200 C). Line a baking sheet with parchment paper. Drop a teaspoon (5 ml) chocolate batter on prepared baking sheet. Using a small palette knife, spread it into a ½-in x 4-in (1 cm x 10 cm) strip. Continue with remaining dough spacing strips about ½-in (1 cm) apart. Bake in oven for 5 minutes then while still hot, remove strip with a knife and twist dough around the handle of a wooden spoon to cool. Repeat with remaining strips. If dough hardens too quickly before twisting, return baking sheet to oven to soften.

### VANILLA LACY TUILES

¼ cup	(50 ml)	butter
¼ cup	(50 ml)	light brown sugar, packed
3 tbsp	(45 ml)	corn syrup
3 tbsp	(45 ml)	all-purpose flour
½ tsp	(2 ml)	vanilla extract
¼ tsp	(1 ml)	lemon zest
1 pinch		salt

Preheat oven to 375 F (190 C). Line a baking sheet with parchment paper. In a heavy-bottomed saucepan bring butter, brown sugar and corn syrup to a boil over medium heat. Stir in flour and mix well until batter is slightly thickened, about 1 minute. Mix in vanilla, zest and salt and cool to warm, about 15 minutes. Using a large fork, dip tines into batter and drizzle strands of batter into a 3-in (8 cm) apart onto baking sheet and pat each with fingers or back of a spoon into a 2½-in (6 cm) round. Place on middle rack in oven and bake until golden, 6 to 8 minutes. Remove from oven and let tuiles sit on baking sheet until just firm enough to hold shape, about 2 minutes. Gently loosen one at a time with a thin spatula and immediately

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## LE CROCODILE FROM PAGE 94

drape around the handle of a wooden spoon. If batter become too brittle to drape onto handle, return baking sheet to oven for a couple minutes to soften. Cool completely, about 1 minute, then transfer to an airtight container keeping layers separate with wax paper.

### PAIRS WITH

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## DUO OF DUCK CONFIT AND VENISON MEDALLION

Serves 4

4		small duck legs
1		garlic clove, minced
½ tsp	(2 ml)	dried thyme
		salt and freshly grated white pepper
4 cups	(1 L)	duck fat*
1		bay leaf
		Orange Sauce (make ahead, recipe follows)
		Truffle Sauce (make ahead, recipe follows)

\* Duck fat can be found at specialty food stores. It can be strained, cooled and re-used.

## NEW YEAR'S DAY BRUNCH FROM PAGE 106

4 x 3½ oz      4 (100 g)      venison medallions, each about ½-in to ¾-in  
 (1.25 cm to 2 cm) thick  
 2 tbsp          (30 ml)          unsalted butter

Combine duck legs with garlic, thyme, salt and pepper. Rub seasonings into legs. Cover and refrigerate for 12 hours to 2 days. Preheat oven to 225 F (105 C). Melt duck fat in an oven-proof saucepan just large enough to hold legs snugly in a single layer. Brush off seasonings from duck legs and immerse legs into fat along with bay leaf. Cover and bake in oven for 2 to 3 hours or until legs are tender. Drain off hot fat and return saucepan with legs to oven. Increase temperature to 400 F (200 C). Bake uncovered for 10 to 15 minutes or until legs are crispy and golden. Be careful not to burn. Remove and cover with a foil tent to keep warm while preparing venison medallions.

Season medallions with salt and pepper. Melt butter in a heavy skillet over high heat. As soon as it begins to sizzle add medallions and sear in hot pan for 2 minutes per side for medium rare or longer to taste. To serve, place a medallion on one side of warmed plate and spoon a little warm Truffle Sauce alongside. Place a duck leg on the other side of plate and spoon a little warm Orange Sauce alongside. Serve with baby potatoes and garnish with a sprig of greens.

### ORANGE SAUCE

1 cup          (250 ml)      beef stock  
 1 cup          (250 ml)      veal demi-glace\*  
 2 tbsp          (30 ml)          granulated sugar  
 ½ cup          (125 ml)      white wine  
 ½ cup          (125 ml)      orange juice  
 1 tsp          (5 ml)          lemon juice  
    salt and fresh ground black pepper

Combine stock and demi-glace in a small heavy saucepan. Bring to a gentle boil then reduce heat to medium-low and simmer for 20 minutes or until reduced by half. In small heavy saucepan combine sugar and water. Swirl saucepan over medium heat to dissolve sugar completely. Cook for 5 minutes or until sugar is melted and begins to turn golden. Continue cooking and swirling for 3 minutes longer or until colour deepens to medium amber. Immediately remove from the heat and slowly stir in orange juice. Be careful not to splatter as mixture will be very hot. Then slowly stir in reduced stock until blended. Return sauce to medium heat and cook, stirring often, until it thickens slightly and is shiny. Stir in lemon juice and add salt and pepper to taste. Set aside and cover to keep warm.

### TRUFFLE SAUCE

1 cup          (250 ml)      veal stock  
 1 cup          (250 ml)      veal demi-glace\*  
 4 tbsp          (60 ml)          whipping cream  
 2 tbsp          (30 ml)          shaved, chopped truffles  
 1 tbsp          (15 ml)          unsalted butter

Combine stock and demi-glace in a small heavy saucepan. Bring to a gentle boil then reduce heat to medium-low and simmer for 20 minutes or until reduced by half. Then whisk in cream and continue to cook over medium low heat until thickened and shiny. Stir often. Whisk in butter and truffles until emulsified. Add salt and pepper to taste. Set aside and cover to keep warm.

\* Demi-glace is a rich flavourful sauce available at fine food shops and markets.

### PAIRS WITH

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Australia \$21.99 481820



## CRAB CAKE BENEDICT WITH CHAMPAGNE SABAYON AND CAVIAR

Makes 8 servings

½		loaf white bread
⅓ cup	(150 ml)	flat leaf parsley, finely chopped
⅓ cup	(75 ml)	mayonnaise
1 tsp	(5 ml)	fine lemon zest
2 tsp	(10 ml)	Worcestershire sauce
1 tsp	(5 ml)	Tabasco sauce
1 tbsp	(15 ml)	Dijon mustard
½ tsp	(2 ml)	paprika
½ tsp	(2 ml)	dried thyme
½ tsp	(2 ml)	celery seeds, (optional)
		salt and freshly ground black pepper
1 lb	(500 g)	fresh Dungeness crabmeat
¼ cup	(50 ml)	onion, finely chopped
2		green onions, finely chopped
¼ cup	(50 ml)	red bell pepper, finely diced
		unsalted butter, for frying, about 6 tbsp (90 ml)
		Champagne Sabayon (recipe follows)
8		large eggs, poached to desired texture
		Northern Divine caviar and finely chopped chives or dill, for garnish

Tear bread into small pieces and place in food processor. Pulse until fine soft crumbs. You should have about 6 cups (1½ L). Transfer crumbs to shallow pan; add half the chopped parsley and mix well. Set aside. Mix together mayonnaise, lemon zest, Worcestershire sauce, Tabasco sauce, Dijon, paprika, thyme and celery seeds, if using. Add salt and pepper to season. Cover and refrigerate.

Place crabmeat into a cheesecloth-lined sieve. Pull cheesecloth tightly around crabmeat and squeeze as much liquid out as possible. To a large bowl, add drained crabmeat, onion, green onions, chopped red pepper and remaining chopped parsley. Add chilled mayonnaise and lightly toss to combine. Do not over-mix as it will become gummy. Divide mixture and gently form into 8 patties then pat tops and bottoms lightly in reserved parsley crumb mixture. Leave patties in crumb pan until skillet is ready for frying. Preheat oven to 375 F (190 C). Heat non-stick sauté pan over medium-high heat. Add 2 tbsp (30 ml) butter and melt until it starts to bubble. Cook a few cakes in batches, until golden brown on both sides and place on parchment paper-lined baking sheet as they are browned. When all crab cakes are done place in oven until heated through, about 5 to 8 minutes.

To assemble, place one crab cake on warmed serving dish. Place a well-

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drained poached egg on top and ladle some sabayon over egg. Garnish with a small dollop of caviar and finely chopped herbs.

#### CHAMPAGNE SABAYON

Makes about 1 cup (500 ml) sauce

2		large egg yolks
¼ cup	(50 ml)	Champagne or sparkling white wine
¼ cup	(50 ml)	whipping cream
4 oz	(120 g)	unsalted butter
		sea salt and freshly ground white pepper
1 tbsp	(15 ml)	chives, finely chopped
1 tbsp	(15 ml)	fresh dill, finely chopped

Place a small amount of water in large pot and place mixing bowl on top. Bring water to a simmer. Add yolks and Champagne or sparkling wine to bowl and whisk until mixture's temperature reaches about 140 F (60 C). Mixture should froth up and thicken. In two separate pots reduce cream by half and melt the butter. Slowly add melted butter to yolk mixture while whisking. Once butter is incorporated, add reduced cream. Season with sea salt, freshly ground white pepper and fold in herbs.

#### PAIRS WITH QUAILS' GATE CHARDONNAY

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#### SANTA MARGHERITA VALDOBBIADENE PROSECCO SUPERIORE

Italy \$21.99 618546



#### SPARKLING CITRUS CRANBERRY SPRITZERS

Serves 8

2 cups	(500 ml)	fresh grapefruit juice
2 cups	(500 ml)	fresh orange juice
2 cups	(500 ml)	low sugar cranberry cocktail
1/3 cup	(75 ml)	fresh lime juice
4 cups	(1 L)	chilled sparkling wine or mineral water (for non-alcoholic)
		orange zest, for garnishing

In large pitcher mix together grapefruit and orange juices and cranberry cocktail. Rim each of 8 tall glasses with lime and dip into sugar. Place 2 to 3 ice cubes in each glass. Alternatively place in champagne flutes. Stir lime juice into juice mixture and divide evenly among glasses. Top each glass with sparkling wine or mineral water and garnish with orange zest.

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#### MASCARPONE AND PARMESAN POLENTA CAKES WITH CREAMED MUSHROOMS

Serves 6 to 8

1 cup	(250 ml)	milk
2 cups	(500 ml)	water
½ tsp	(2 ml)	cayenne pepper
1 tsp	(5 ml)	sea salt
1 cup	(250 ml)	polenta
4		sage leaves, finely chopped
¼ cup	(50 ml)	mascarpone cheese
½ cup	(125 ml)	grated Parmesan
		Creamed Mushrooms (recipe follows)
1 tbsp	(15 ml)	olive oil

Combine milk, water, cayenne pepper and salt in medium-sized saucepan. Bring mixture to a boil over medium heat. Add polenta and whisk constantly until smooth. Reduce heat to low and stir with a wooden spoon until polenta thickens and is soft, about 20 to 30 minutes. Stir in chopped sage, mascarpone and Parmesan cheese. Line an 8 x 8-in (20 x 20 cm) square pan with plastic wrap and pour polenta into prepared pan. Cover surface with plastic wrap and refrigerate until chilled and firm, 4 to 6 hours. When ready to use remove polenta from pan and cut into squares or rounds. To assemble, heat a non-stick skillet over medium-high heat. Add 1 tbsp (15 ml) olive oil and add polenta pieces. Sauté until golden, turn over. When golden on both sides, transfer to warm serving plate and ladle creamed mushrooms over top.

#### CREAMED MUSHROOMS

2 lbs	(1 kg)	assorted fresh mushrooms (button, oyster, chanterelles, crimini)
¼ cup	(50 ml)	butter
½ tsp	(2 ml)	salt
¼ tsp	(1 ml)	freshly ground black pepper
		pinch ground nutmeg
½ cup	(125 ml)	whipping cream
2 tbsp	(30 ml)	Madeira wine, optional
1 tbsp	(15 ml)	soy sauce
½ cup	(125 ml)	flat-leaf parsley, finely chopped
¼ cup	(50 ml)	chives, finely chopped

Wipe mushrooms clean with damp paper towel or cloth. Trim stem ends and cut into thick slices.

Heat large skillet over medium heat. When hot, add butter. When sizzling, raise heat to medium-high and add mushrooms. Sauté until mushrooms render their juices, about 5 minutes. Lower heat to medium-low and season with salt, pepper and nutmeg. Cook uncovered for another few minutes. Transfer mushrooms with slotted spoon to bowl and return pan with reserved juices to medium heat. Add cream, Madeira and soy sauce and bring to a boil. Cook until reduced by half. Return mushrooms to skillet and simmer to heat mushrooms through. Mix in chopped herbs.

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...NEW YEAR'S DAY BRUNCH FROM PAGE 106

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### GOAT'S CHEESE PHYLLO TARTLETS WITH CARAMELIZED ONIONS

Makes 12 tarts

- |        |          |   |
|--------|----------|---|
| 4      |          | phyllo sheets, each sheet 13 x 17-in (32.5 x 42.5 cm) |
| 8 tbsp | (120 ml) | melted butter, reserving 2 tbsp (30 ml)               |
| 4 oz   | (120 g)  | lean bacon, coarsely chopped                          |

- |       |         |  |
|-------|---------|--|
| 2     |         | large white or sweet onions, thinly sliced   |
| 3     |         | garlic cloves, finely chopped                |
| ½ tsp | (2 ml)  | fresh thyme leaves, finely chopped           |
| 6 oz  | (180 g) | goat's cheese                                |
| 3     |         | large eggs                                   |
| ¼ cup | (50 ml) | half and half cream                          |
|       |         | sea salt and freshly ground pepper, to taste |

Preheat oven to 375 F (190 C). Lightly grease 12 muffin tins, set aside. Place 1 sheet of phyllo on a clean work surface, keeping remaining phyllo covered with plastic wrap, then damp towel. Brush sheet lightly with butter. Top with second sheet; brush with butter. Repeat until finished with the last sheet. Do not butter the top. Using a sharp knife or pizza cutter cut crosswise into 4 strips and lengthwise into 3 strips to make 12 squares. Press each square into prepared cups. Bake in centre of preheated oven for about 5 to 7 minutes or until slightly golden but not completely cooked. Remove from oven and allow to cool slightly before filling. Lower oven heat to 350 F (180 C).

Cook bacon in a large skillet over low heat, stirring every few minutes, until bacon has rendered its fat and begins to crisp. Remove bacon with a slotted spoon and drain on paper towels. Add reserved 2 tbsp (30 ml) butter to bacon fat and add onions and cook over medium heat, stirring every few minutes, until onions begin to colour. Add chopped garlic and



thyme leaves. Reduce heat to low and continue to cook until onions are tender and caramelized, about 10 to 15 minutes. Mix in bacon. In a bowl, mix goat's cheese, eggs, cream, salt and pepper. Whip with an electric beater until mixture is smooth. Divide onion mixture among the phyllo cups. Top each with about 2 tbsp (30 ml) egg mixture. Place in oven and bake 7 to 10 minutes or until custard has set and phyllo cups are golden brown. If phyllo is browning too quickly, loosely place a piece of tin foil over tartlets.

**PAIRS WITH**  
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**LA FIOLE CÔTES DU RHÔNE**  
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**CURRIED CRAB WITH BEAN THREAD NOODLES**

- Serves 6
- |         |           |                                       |
|---------|-----------|---------------------------------------|
| 2½ lb   | (1.25 kg) | Dungeness crab, cleaned               |
| 3 tbsp  | (45 ml)   | hot curry powder                      |
| ½ tsp   | (2 ml)    | cayenne pepper                        |
| 3 tbsp  | (45 ml)   | cold water                            |
| ¼ cup   |           |                                       |
| +2 tbsp | (80 ml)   | canola oil                            |
| 1 tbsp  | (15 ml)   | garlic, minced                        |
| 1       |           | onion, finely sliced                  |
| ½ cup   | (125 ml)  | water                                 |
| 2       |           | beef bouillon cubes, coarsely chopped |

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12		green onions, cut into 2-in (5 cm) lengths
2-in	(5 cm)	piece fresh ginger, peeled and finely julienned
2 cups	(500 ml)	chicken stock
1½ tbsp	(22 ml)	cornstarch
2 tsp	(10 ml)	sugar
1 tbsp	(15 ml)	light soy sauce
2		bundles bean thread noodles, soaked in warm water for 10 minutes, drained then cut into 3-in (7.5 cm) pieces

Have your fishmonger kill and clean live crab. Break off claws and crack with flat side of cleaver blade. Separate top shell from bottom and remove stomach, gills and stomach interior. Break up legs and interior sections into manageable pieces for eating, cracking shells lightly with the flat side of cleaver.

To make curry paste combine curry powder, cayenne and cold water in a bowl; set aside. Heat large flat-bottomed wok over high heat for 1 minute. Add ¼ cup (50 ml) oil. When hot carefully place half the crab pieces in wok. Stir fry for 3 minutes or until shells change colour. Remove and place in a bowl. Repeat with remaining crab pieces. Wipe out wok with paper towels. Heat remaining 2 tbsp (30 ml) oil in wok until hot. Add minced garlic and onion, stir-fry for 10 seconds. Add curry paste; stir-fry for 1 minute. Add half the chicken stock and stir. Add chopped bouillon, stir and cook for 3 minutes. Add green onions and ginger. Stir-fry well and cook for 1 minute. Mix cornstarch with remaining chicken stock and add to curry mixture. Add reserved crab pieces, stir well and cook for 2 minutes or until mixture begins to boil. Transfer drained bean thread noodles to large Chinese sand clay pot and pour crab mixture over. Cover and heat over medium-high heat until bubbly. Serve immediately.

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France \$80.95 9902



### CANTONESE-STYLE STEAMED WHOLE FISH

Serves 4 as part of a multi course meal

2 lb	(1 kg)	whole snapper, cod or salmon (head and tail intact)
1½ tsp	(7 ml)	salt
8 sprigs		cilantro, torn
1 x 1-in	(2.5 cm)	piece fresh ginger, lightly smashed
2		garlic cloves, peeled
2		whole green onions, cut into thirds
2 tbsp	(30 ml)	peanut oil
2 tsp	(10 ml)	salt
2 tsp	(10 ml)	granulated sugar
2 tbsp	(30 ml)	Chinese white rice wine, or dry sherry
2 tbsp	(30 ml)	Soy and Sherry Sauce (recipe follows)
2		fresh ginger, peeled and cut into fine julienne, for garnish
2		green onions, cut into fine julienne
8 sprigs		cilantro, torn, for garnish
3 tbsp	(45 ml)	vegetable or peanut oil

Thoroughly wash and rinse fish, drain and pat dry. Rub salt gently through cavity and outside of fish and rinse again. Place on a baking rack to drain. Use a fish poacher or a saucepan large enough to hold fish and add about 1½-in (3.75 cm) cold water (about 2 to 3 L). Add cilantro, ginger, garlic, green onions, peanut oil, salt, sugar and rice wine. Bring to a boil. When poaching liquid is at a rapid boil, add fish, cover and return to a boil. Cook for 1 minute, covered, then reduce heat to low. Simmer for 5 minutes. Turn off heat and allow fish to rest for a further 4 minutes, covered. To test for doneness, poke thickest part of fish with a fork or chopstick; fish should flake easily. Many prefer fish slightly underdone to keep flesh moist and succulent. If you prefer a well-done fish, allow fish to simmer for another 2 minutes, covered. Prepare Soy and Sherry Sauce. Carefully remove whole fish from saucepan, drain well and transfer to a warm serving platter. Pour prepared Soy and Sherry Sauce over fish and garnish with ginger, green onion and cilantro. Heat 3 tbsp (45 ml) vegetable or peanut oil over high heat until hot but not smoking. Carefully pour hot oil over fish and serve immediately.

#### SOY AND SHERRY SAUCE

3 tbsp	(45 ml)	light soy sauce
2 tsp	(10 ml)	granulated sugar
1 tbsp	(15 ml)	dry sherry

In a small saucepan heat together soy sauce, sugar and sherry.

**PAIRS WITH**  
**KIM CRAWFORD SAUVIGNON BLANC**  
New Zealand \$17.99 100594

**SHAO JIU ER GUO TOU**  
China \$17.01 46623 500 ml



### CHILI SHRIMP

Serves 4 as part of a multi course meal

1 tbsp	(15 ml)	salt
1 lb	(500 g)	medium shrimp, peeled and deveined
3 tbsp	(45 ml)	soy sauce
2 tsp	(10 ml)	chili bean sauce (or substitute chili sauce)
2 tbsp	(30 ml)	ketchup
1 tsp	(5 ml)	granulated sugar
3 tbsp	(45 ml)	canola oil
2 tbsp	(30 ml)	Chinese white rice wine or dry sherry
2 tbsp	(30 ml)	fresh ginger, peeled and minced
2		garlic cloves, minced
½		small onion, coarsely chopped
½		small red pepper, cut into ½-in (1.25 cm) dice
3		green onions, cut into 1-in (2.5 cm) lengths
1		jalapeño, seeded and minced
		cilantro sprigs, for garnish

In a large bowl, combine salt with 3 cups (750 ml) cold water, stirring until dissolved. Add shrimp and let soak 1 hour. Drain, place shrimp on paper towels and dry well. In a small bowl, mix together soy sauce, chili bean paste, ketchup and sugar. Heat a large flat-bottomed wok over high heat until a bead of water vaporizes within 1 to 2 seconds of contact. Swirl in 2 tbsp (30 ml) canola oil, add shrimp and stir-fry 1 minute or until shrimp turns pink. Add rice wine, toss and transfer shrimp immediately to a plate. Swirl remaining oil in wok over high heat. Add ginger and garlic, stir-fry for 30 seconds. Add onion and red peppers, stir-fry 1 minute. Add the green onions and jalapeño and stir-fry another 30 seconds. Add soy sauce mixture and shrimp. Stir-fry 1 minute or until shrimp are just cooked. Garnish with cilantro sprigs and serve immediately.

#### PAIRS WITH

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**ABSOLUT ELYX VODKA**

Sweden \$44.99 837542



### STIR-FRIED LOBSTER WITH GARLIC CHILI AND BLACK BEANS

Serves 4 to 6

1 tbsp	(15 ml)	soy sauce
2 tbsp	(30 ml)	oyster sauce
½ cup	(125 ml)	chicken broth
1 tsp	(5 ml)	salt
2 tsp	(10 ml)	sugar
1 pinch		ground white pepper
2 tsp	(10 ml)	sesame oil
2 tsp	(10 ml)	cornstarch
2½ lb	(1.25 kg)	lobster, cleaned, cut in half lengthwise and cut into 1½-in (3.75 cm) pieces
3 tbsp	(45 ml)	canola oil
2 tsp	(10 ml)	minced garlic
2 tsp	(10 ml)	fresh ginger, peeled and minced
1 tsp	(5 ml)	dried chili flakes
1 tbsp	(15 ml)	chili paste
1		small onion, finely chopped
1		jalapeño chili, seeded and minced
2 tbsp	(15 ml)	fermented black beans, rinsed, drained and finely chopped
2 tbsp	(30 ml)	Chinese white rice wine or dry sherry
3		green onions, finely chopped

To make marinade combine soy sauce, oyster sauce, chicken broth, salt, sugar, pepper, sesame oil and cornstarch in a large bowl. Mix together to blend. Add lobster pieces. Toss well and allow to rest 30 minutes, stirring occasionally. Remove lobster from marinade, and save any remaining marinade. Set each aside.

Heat a large flat-bottomed wok over high heat for 1 minute. Add oil and coat wok with a spatula. When a wisp of white smoke appears add garlic, ginger, chili flakes, chili paste, onion, jalapeño and fermented black beans and stir-fry for 30 seconds. When garlic starts to brown add lobster pieces and spread in a thin layer along the bottom of wok. Turn lobster pieces over as shells start to colour. Add rice wine and mix well. When the lobster meat starts to become opaque, add the reserved marinade and green onions. Mix well and transfer to a warm serving platter. Serve immediately.

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**ROASTED PHEASANT SERVED WITH SAGE SPAETZLE AND ORANGE-GLAZED CARROTS AND ONIONS**

Serves 2

- 1 pheasant
- 1 large yellow onion, sliced into thick rings
- 6 tbsp (90 ml) extra-virgin olive oil or melted butter, divided
- salt and freshly ground black pepper, to taste
- 1 orange
- 1 sprig fresh rosemary
- 2 sprigs fresh thyme
- 2 fresh bay leaves
- 1/3 cup (75 ml) port
- 1 tsp (5 ml) Dijon mustard
- 1/4 cup (300 ml) whipping cream
- Sage Spaetzle (recipe follows)
- Orange Glazed Carrots and Onions (recipe follows)

Preheat oven to 500 F (260 C). Lay onion rings in single layer over bottom of roasting pan. Place pheasant on onions and let sit at room temperature while oven is preheating. Rub pheasant with 3 tbsp (45 ml) oil and season liberally with salt and pepper. Cut orange in half and squeeze juice into cavity. Stuff cavity with orange halves, rosemary, thyme and bay leaves. Roast pheasant for 15 minutes. Remove from oven, reduce temperature to 325 F (170 C) and baste pheasant with remaining 3 tbsp (45 ml) oil. Return pheasant to oven and continue to roast for 30 to 40 minutes longer. Internal temperature of leg meat should read 150 F (66 C). Lean game birds like pheasant are fine to serve slightly pink. If you like your meat well done, continue baking an additional 10 to 15 minutes. Transfer pheasant to cutting board and rest while preparing sauce.

Pour off most but not all fat from roasting pan and place on stovetop over medium heat. Once sizzling, add port and mustard, stirring and scraping up any browned bits from the bottom of pan with wooden spoon. Stir in cream, reduce heat and simmer gently for 2 to 3 minutes until thickened slightly and deep pink. Season to taste with salt and pepper before pouring into serving dish. To serve, carve pheasant and plate alongside Sage Spaetzle and Orange-Glazed Carrots and Onions. Let guests help themselves to sauce.

**SAGE SPAETZLE**

Serves 4

- 1/2 cup (125 ml) light rye flour
- 1/2 cup (125 ml) all-purpose flour
- 3 large eggs
- 1/4 cup (50 ml) milk or water
- 1/2 tsp (2 ml) kosher salt
- 1/4 cup (50 ml) unsalted butter
- freshly ground black pepper, to taste
- 1 tbsp (15 ml) fresh sage, chopped
- 1/3 cup (75 ml) Parmesan cheese, freshly grated, for garnish

In large bowl, whisk together flours, eggs, milk and salt until well combined. Cover and refrigerate for 1 hour or overnight. Bring large pot of salted water to a boil. Have colander and pastry scraper or rubber spatula ready. Pour half the dough into colander. Holding it above the boiling water, press dough through holes in colander with pastry scraper letting dough fall into pot. Allow Spaetzle to cook for about 3 to 4 minutes before removing with slotted spoon to bowl. Repeat with remaining dough. Melt butter in large frying pan over medium heat. When foam subsides, add Spaetzle and stirring often, cook until starting to brown and crisp, about 2 to 3 minutes. Season with a grind of black pepper before adding sage and cooking Spaetzle another minute until aromatic. Transfer to serving dish. Garnish with grated Parmesan cheese and serve immediately.

**ORANGE-GLAZED CARROTS AND ONIONS**

Serves 4

- 1 lb (500 g) baby carrots, peeled and tops cut off
- 1 cup (250 ml) peeled pearl onions
- 2 tbsp (30 ml) unsalted butter
- 1/2 cup (125 ml) chicken stock
- 1 pinch salt
- 1/4 cup (50 ml) orange juice
- 1/2 tsp (2 ml) orange zest
- 3 tbsp (45 ml) toasted slivered almonds, for garnish

In large frying pan bring first 5 ingredients to a boil over medium-high heat. Reduce heat to simmer, cover, and cook until almost tender, about 4 minutes. Add orange juice, increase heat to medium-high, and cook, tossing frequently, until carrots and onions are tender and glazed, about 6 minutes. Transfer to serving dish and garnish with scattering of almonds. Serve immediately.

**PAIRS WITH**

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...COZY COUPLES CUISINE FROM PAGE 124



**CELERIAC SOUP WITH ROSEMARY, CHESTNUTS AND BACON**

Serves 2

2 tbsp	(30 ml)	extra-virgin olive oil, divided, plus extra for garnish
1		small yellow onion, chopped
2		garlic cloves, minced
1.5 lbs	(750 g)	celeriac, peeled and coarsely chopped
1		small yellow potato, peeled and coarsely chopped
½		granny smith apple, peeled and coarsely chopped
2 cups	(500 ml)	chicken stock
⅓ cup	(75 ml)	crème fraîche
		salt, to taste

8		peeled chestnuts, sliced
2 oz	(60 g)	bacon, chopped into even-sized pieces
1½ tsp	(7 ml)	fresh rosemary leaves

Heat 1 tbsp (15 ml) oil in a large saucepan over medium heat. Add onion and cook, stirring occasionally, until translucent, about 5 minutes. Stir in garlic and cook another minute. Add celeriac, potato, apple and chicken stock. Bring to a boil, reduce heat, cover and simmer soup until potato and celeriac is tender, about 25 minutes. Remove soup from heat and stir in crème fraîche. Using a blender, purée soup in batches until smooth. Transfer back to saucepan and season to taste with salt. Heat remaining 1 tbsp (15 ml) oil in a large frying pan over medium-high heat. Add chestnuts and bacon, stirring occasionally until golden and crispy, about 3 to 5 minutes. Stir in rosemary and cook one minute longer. To serve, lightly warm soup over medium-low heat until warm but not boiling. Ladle soup into serving bowls and scatter with fried chestnuts, bacon and rosemary. Garnish with a drizzle of extra olive oil and a grind of black pepper, if desired.

**PAIRS WITH**  
**CHATEAU DE SANCERRE SANCERRE**  
 France \$29.99 164582

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### COEUR À LA CRÈME WITH ROSE RASPBERRY SAUCE

Serves 4

4 oz	(125 g)	cream cheese, at room temperature
¼ cup		
+2 tbsp	(80 ml)	icing sugar
1 pinch		salt
½ tsp	(2 ml)	vanilla
1 tsp	(5 ml)	framboise liqueur, Cointreau or dark rum
¾ cup	(175 ml)	whipping cream
6 oz	(180 g)	frozen raspberries, thawed
¼ tsp	(1 ml)	rose flower water
2 tbsp	(30 ml)	granulated sugar
		fresh raspberries, for garnish

Line 4 small coeur à la crème moulds each with double layer of cheesecloth large enough to extend beyond the edges of moulds by about 2-in (5 cm). Place on plate or small rimmed baking sheet and set aside. In bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Sift icing sugar over cream cheese in three parts, beating well after each addition and scraping down sides of bowl as needed. Add salt, vanilla and liqueur and mix until well incorporated. Transfer mixture to another large bowl. Place mixing bowl back on stand mixer (no need to wash) and using whisk attachment, whip cream just until it forms firm peaks. Using rubber spatula stir ¼ of the whipped cream into cheese mixture until just incorporated. Gently fold remaining cream into cheese mixture. Divide among prepared moulds and fold cheesecloth over mixture to cover. Place moulds in rimmed baking dish and refrigerate overnight.

Meanwhile prepare sauce by adding thawed raspberries with their juice, rose water and sugar to a blender. Purée until smooth. Strain sauce through fine meshed sieve into small bowl and discard remaining seeds. Refrigerate until ready to serve. Just before plating remove moulds from refrigerator and discard any liquid that has collected beneath them. Pull back cheesecloth and carefully invert onto serving plate. Drizzle with rose raspberry sauce and garnish with additional fresh raspberries if desired.



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**LAMB KORMA IN ALMOND SAFFRON SAUCE**

Serves 4

½ cup	(125 ml)	slivered blanched almonds
1 x 1-in	(2.5 cm)	piece fresh ginger, peeled, coarsely chopped
3		garlic cloves, chopped
3 tbsp	(45 ml)	canola oil
1 x 3-in	(7.5 cm)	piece cinnamon stick
8		cardamom pods
6		whole cloves
2		bay leaves
1½ lbs	(750 g)	boneless lamb shoulder, cut into 1-in (2.5 cm) cubes
1 tsp	(5 ml)	cayenne pepper
½ tsp	(2 ml)	chili flakes
1½ tsp	(7 ml)	salt
½ tsp	(2 ml)	saffron threads
½ cup	(125 ml)	whipping cream
		cilantro, chopped, for garnish
		mint, chopped, for garnish
		Saffron Rice (recipe follows)

Soak almonds in 1 cup (250 ml) boiling water for 2 hours. Transfer almonds along with soaking water to blender and add ginger and garlic. Process until smooth. Set aside.

Heat a heavy-bottomed casserole over medium-high heat and add oil. When hot add cinnamon, cardamom, cloves and bay leaves and fry until fragrant, about 5 seconds. Add half the lamb and brown on all sides. Remove meat with tongs and place in bowl. Brown remaining meat and when done, return the first batch of browned meat to casserole and pour in almond sauce. Add cayenne, chili flakes, salt and saffron. Stir well and bring to a simmer. Cover, reduce heat and simmer gently for 60 to 70 minutes or until lamb is tender. Stir in cream and cook on medium heat for a few minutes or until sauce thickens. Transfer to warm serving dish and garnish. Serve with basmati or Saffron Rice (recipe follows).

**ALMOND SAFFRON RICE**

Serves 6

2 pinches		saffron threads
3¾ cup	(925 ml)	chicken stock or water, divided
1 tbsp	(15 ml)	extra-virgin olive oil
1		onion, finely chopped
2 cups	(500 ml)	white basmati rice

In a small bowl, crush saffron lightly. Pour ¼ cup (50 ml) stock or water over saffron. Set aside.

Wash rice until water is clear. Drain well. In a large heavy casserole, heat oil over medium heat. Add onion and sauté until golden. Add rice and stir until moisture is absorbed. Stir in saffron mixture and remaining broth. Increase heat to medium-high and bring to boil. Cover tightly and reduce to low. Let cook for 20 minutes or until stock has absorbed and rice is tender. Fluff rice.

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**CAULIFLOWER "COUSCOUS"**

Serves 4

1		large head cauliflower
2 tbsp	(30 ml)	olive oil
½ tsp	(2 ml)	cumin seeds
½ tsp	(2 ml)	red chili flakes
1		onion, finely chopped
1		red pepper, cored, seeded and finely diced
¼ cup	(50 ml)	dried currants or raisins
¼ cup	(50 ml)	dried apricots, finely diced
		sea salt and freshly ground black pepper
		sumac powder
1 tbsp	(15 ml)	pistachios, coarsely chopped, for garnish
1/3 cup	(75 ml)	(optional)
½ cup	(125 ml)	fresh mint, chopped, for garnish
½ cup	(125 ml)	fresh cilantro, chopped, for garnish

Cut cauliflower in half and remove any leaves and most of core. Then cut into ½-in (1 cm) thick slices. In batches, place in a food processor fitted with a steel blade and gently pulse until texture is similar to small grains of rice or couscous. The cauliflower can also be grated on large side of a hand grater. Heat a large skillet or wok over medium heat. When hot, add oil, cumin seeds and red chili flakes. Sauté until fragrant, about 5 seconds. Add onion and sauté until lightly browned. Add red pepper, currants, apricots and cauliflower. Season with salt and pepper. Raise heat to medium-high. Sauté, turning often until cauliflower is lightly browned and cooked to desire texture, about 4 minutes. Sprinkle with sumac, pistachios, mint and cilantro. Mix well. Transfer to a warm serving dish.

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## DECONSTRUCTED FATTOUSH SALAD

Serves 10 to 12 as an appetizer

3 tbsp	(45 ml)	extra-virgin olive oil
¼ cup	(50 ml)	lemon juice
2 tsp	(10 ml)	sumac powder
½ lb	(250 g)	cherry tomatoes, quartered
1		English cucumber, cut into small dice
1		small red pepper, cut into small dice
6 to 8		radishes, cut into small dice
4		green onions, finely chopped
1 cup	(250 ml)	flat leaf parsley, coarsely chopped
½ cup	(125 ml)	mint leaves, coarsely chopped
1 tbsp	(15 ml)	sumac powder
		Flatbread Toasts (recipe follows)

In small bowl whisk together olive oil, lemon juice and 2 tsp (10 ml) sumac until well blended. Set aside. Place vegetables and herbs in bowl. Sprinkle with 1 tbsp (15 ml) sumac and drizzle with just enough dressing to moisten. Gently toss to combine. Serve on Flatbread Toasts.

### FLATBREAD TOASTS

Serves 10 to 12 as an appetizer

4		thin flatbread
¼ cup	(50 ml)	olive oil
½ tsp	(2 ml)	dried oregano
		coarse sea salt, optional

Preheat oven to 350 F (190 C). Cut flatbread into narrow triangles. Mix olive oil and oregano together and lightly brush flatbread with oil mixture. Season with salt. Arrange wedges in one layer on 2 baking sheets and bake in upper and lower thirds of oven, switching position of sheets halfway through baking, 7 to 10 minutes, or until golden and crisp. Cool toasts. Toasts may be made 1 day ahead and kept in an airtight container at room temperature.

### PAIRS WITH REGNIÉ MAISON DES BULLIATS

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### ERRAZURIZ ESTATE SAUVIGNON BLANC

Chile \$11.99 286385



## MANGO, PISTACHIO AND SAFFRON KULFI

Serves 8

4 cups	(1 L)	homogenized milk
½ tsp	(2 ml)	saffron threads
¼ cup	(50 ml)	fat-free, cholesterol-free egg product
¾ cup	(175 ml)	granulated sugar
1 cup	(250 ml)	whipping cream
1 tsp	(5 ml)	vanilla
½ tsp	(2 ml)	ground cardamom
1 cup	(250 ml)	mango purée*
½ cup	(125 ml)	unsalted pistachios, coarsely chopped (save a bit for garnish)

In a large saucepan heat milk to boiling over medium-high heat, stirring constantly to prevent scorching, reduce heat to medium. Cook uncovered 40 to 45 minutes, stirring occasionally scraping down sides of pan to release collected milk solids. It should reduce and yield 1¼ cup (300 ml). Stir saffron threads into milk. Cover and refrigerate for 1 hour. Using an electric beater, beat egg product and sugar in a large bowl on medium speed, scraping bowl down, until smooth.

Add whipping cream, vanilla, and ground cardamom to egg mixture and beat 2 to 3 minutes or until slightly thickened. Beat in milk mixture and mango purée until combined. Fold in pistachios. Pour into serving dishes or any ½ cup (125 ml) moulds or ramekins and freeze until completely set. Kulfi can be served in serving dishes or can be unmoulded by placing mould under running water for a few seconds, then inverting onto a cold serving plate. Garnish with a sprinkling of crushed pistachios.

### PAIRS WITH ERRAZURIZ LATE HARVEST SAUVIGNON BLANC

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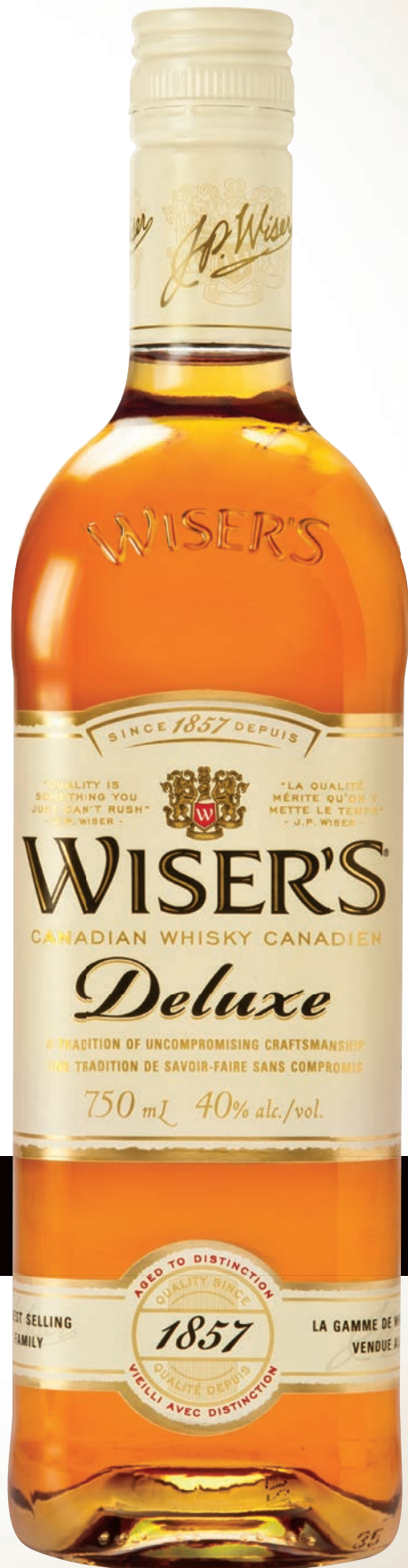
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