

# *The Port Credit Yacht Club Presents*



## *Luxury in the Making: An Evening of Bordeaux at PCYC*

*Sommelier Julian Hitner Presiding*

*Wednesday, October 20<sup>th</sup>, 2010*

*6:30pm Champagne Reception*

*7:00pm Sit-Down Tasting*

*Château Talbot (Caillou Blanc) 2006, Bordeaux A.O.C.*

*Paired with escargots marchands de vin, baby arugula, Roquefort cheese and walnut vinaigrette*

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*Château Loirac 2005, Médoc A.O.C.*

*Paired with honey roasted rabbit with pine nuts and ratatouille*

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*Les Ailes Paloumey 2005, Haut-Médoc A.O.C.*

*Paired with magret de canard (duck breast) sauté*

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*Château Tour St. Joseph 2005, Haut-Médoc A.O.C.*

*Paired with Northern Ontario pork tenderloin with mint*

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*Mystery Wine*

*Paired with Australian herbed rack of lamb*

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*Château Bastor-Lamontagne 2005, Sauternes A.O.C.*

*Paired with cream puffs with chocolate sauce and vanilla ice cream*

*Admission fee is \$85 plus taxes & services*

*Please RSVP by Friday, October 15<sup>th</sup>*

*Dress is Business Casual*

*Vegetarian entrees available upon request*

*Please refrain from wearing colognes or perfumes*

*Please do not drink and drive*

*For Reservations: 905-278-7911 ext 221 or [davids@pcyc.net](mailto:davids@pcyc.net)*