

2016

Wine Pairing Menu



ELK RIDGE
RESORT

WINE LIST

PRICES BY THE BOTTLE

BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

BANQUET FOOD & WINE PAIRING SUGGESTIONS

BBQ Chicken and BBQ Pork Ribs with a Memphis-style sauce

WHITE WINE SUGGESTION

Chardonnay, Copper Moon <i>Canada</i>	\$28
Traminer Riesling Red Label, Wolf Blass <i>South Eastern Australia</i>	\$32
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37

RED WINE SUGGESTION

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Shiraz, CopperMoon <i>Canada</i>	\$28
Bloodstone Shiraz Heritage Road, Australian Vintage Ltd. <i>Australia</i>	\$37
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Zinfandel Old Vines, Ravenswood Winery <i>Sonoma, California</i>	\$47

Grilled Pork Tenderloin with Roast Apple and Onion Ragout

WHITE WINE SUGGESTION

Chardonnay, Copper Moon <i>Canada</i>	\$28
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37

RED WINE SUGGESTION

Shiraz, CopperMoon <i>Canada</i>	\$28
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Bloodstone Shiraz Heritage Road, <i>Australia</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38

Maple Glazed Slow Roasted Ham

WHITE WINE SUGGESTION

Pinot Grigio, Copper Moon <i>Canada</i>	\$28
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37
VQA Pinot Gris, Red Rooster Winery <i>Okanagan Valley, BC</i>	\$45
Unoaked Chardonnay, Kim Crawford <i>Marlborough, New Zealand</i>	\$50



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BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

Maple Glazed Slow Roasted Ham

RED WINE SUGGESTION

Shiraz, CopperMoon <i>Canada</i>	\$28
Bloodstone Shiraz Heritage Road, <i>Australia</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38
Ripasso Classico Superiore DOC, Folonari <i>Valpolicella, Italy</i>	\$47

Citrus and Herb Marinated Chicken

WHITE WINE SUGGESTION

Chardonnay, Copper Moon <i>Canada</i>	\$28
Sauvignon Blanc, Copper Moon <i>Canada</i>	\$28
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37
Unoaked Chardonnay, Kim Crawford <i>Marlborough, New Zealand</i>	\$50
Sauvignon Blanc Private Bin, Villa Maria <i>Marlborough, New Zealand</i>	\$50

RED WINE SUGGESTION

Pinot Noir, Mirassou Winery <i>California</i>	\$38
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Pan Seared Salmon with Citrus and Herb Beurre Blanc

WHITE WINE SUGGESTION

Chardonnay, Copper Moon <i>Canada</i>	\$28
Traminer Riesling Red Label, Wolf Blass <i>South Eastern Australia</i>	\$32
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37

RED WINE SUGGESTION

Pinot Noir, Mirassou Winery <i>California</i>	\$38
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Dijon-Crusted Roast Beef

WHITE WINE SUGGESTION

Chardonnay, Copper Moon <i>Canada</i>	\$28
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37

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BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

Dijon-Crusted Roast Beef

RED WINE SUGGESTION

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38
VQA Merlot, Wayne Gretzky Okanagan N°99 <i>Okanagan, BC</i>	\$45
Zinfandel Old Vines, Ravenswood Winery <i>Sonoma, California</i>	\$47
Cabernet Merlot, Wee Angus <i>Central Victoria, Australia</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr <i>Paso Robles, California</i>	\$61

Pan Seared Saskatchewan Walleye

WHITE WINE SUGGESTION

Pinot Grigio, Copper Moon <i>Canada</i>	\$28
Sauvignon Blanc, Copper Moon <i>Canada</i>	\$28
Traminer Riesling Red Label, Wolf Blass <i>South Eastern Australia</i>	\$32
VQA Pinot Gris, Red Rooster Winery <i>Okanagan Valley, BC</i>	\$45
VQA Pinot Blanc Sandhill, Sandhill Estate Winery <i>Okanagan Valley, BC</i>	\$47
Unoaked Chardonnay, Kim Crawford <i>Marlborough, New Zealand</i>	\$50
Sauvignon Blanc Private Bin, Villa Maria <i>Marlborough, New Zealand</i>	\$50

RED WINE SUGGESTION

Pinot Noir, Mirassou Winery <i>California</i>	\$38
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Goat Cheese and Cranberry Stuffed Chicken Supreme

WHITE WINE SUGGESTION

Chardonnay, Copper Moon <i>Canada</i>	\$28
Traminer Riesling Red Label, Wolf Blass <i>South Eastern Australia</i>	\$32
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37



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BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

Goat Cheese and Cranberry Stuffed Chicken Supreme

RED WINE SUGGESTION

Shiraz, CopperMoon <i>Canada</i>	\$28
Bloodstone Shiraz Heritage Road, <i>Australia</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38

Grilled Striploin Steak

RED WINE SUGGESTION

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Shiraz, CopperMoon <i>Canada</i>	\$28
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Bloodstone Shiraz Heritage Road, <i>Australia</i>	\$37
Ripasso Classico Superiore DOC, Folonari <i>Valpolicella, Italy</i>	\$47
Zinfandel Old Vines, Ravenswood Winery <i>Sonoma, California</i>	\$47
Cabernet Merlot, Wee Angus <i>Central Victoria, Australia</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr <i>Paso Robles, California</i>	\$61

Slow Roasted Elk with Tawny Port and Saskatoon berry reduction

RED WINE SUGGESTION

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Shiraz, CopperMoon <i>Canada</i>	\$28
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Bloodstone Shiraz Heritage Road, <i>Australia</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38
VQA Merlot, Wayne Gretzky Okanagan N°99 <i>Okanagan, BC</i>	\$45
Cabernet Sauvignon Seven Oaks, J. Lohr <i>Paso Robles, California</i>	\$61



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BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

Prime Rib and Yorkshire Pudding

RED WINE SUGGESTION

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38
VQA Merlot, Wayne Gretzky Okanagan N°99 <i>Okanagan, BC</i>	\$45
Ripasso Classico Superiore DOC, Folonari <i>Valpolicella, Italy</i>	\$47
Cabernet Merlot, Wee Angus <i>Central Victoria, Australia</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr <i>Paso Robles, California</i>	\$61

Grilled Striploin Steak

RED WINE SUGGESTION

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Shiraz, CopperMoon <i>Canada</i>	\$28
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Bloodstone Shiraz Heritage Road, <i>Australia</i>	\$37
Ripasso Classico Superiore DOC, Folonari <i>Valpolicella, Italy</i>	\$47
Zinfandel Old Vines, Ravenswood Winery <i>Sonoma, California</i>	\$47
Cabernet Merlot, Wee Angus <i>Central Victoria, Australia</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr <i>Paso Robles, California</i>	\$61



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BREAKFAST BREAKS LUNCH RECEPTION DINNER WINE & BAR

BANQUET WINE LIST

SPARKLING

Asti DOCG, Martini <i>Torino, Italy (sweet)</i>	\$38
Henkell Trocken Fine Sekt <i>Germany (dry)</i>	\$40

WHITES

Chardonnay, Copper Moon <i>Canada</i>	\$28
Pinot Grigio, Copper Moon <i>Canada</i>	\$28
Sauvignon Blanc, Copper Moon <i>Canada</i>	\$28
Traminer Riesling Red Label, Wolf Blass <i>South Eastern Australia</i>	\$32
VQA Chardonnay, 5 Vineyards Mission Hill <i>Okanagan, BC</i>	\$37
VQA Pinot Gris, Red Rooster Winery <i>Okanagan Valley, BC</i>	\$45
VQA Pinot Blanc Sandhill, Sandhill Estate Winery <i>Okanagan Valley, BC</i>	\$47
Unoaked Chardonnay, Kim Crawford <i>Marlborough, New Zealand</i>	\$50
Sauvignon Blanc Private Bin, Villa Maria <i>Marlborough, New Zealand</i>	\$50

REDS

Cabernet Sauvignon, Copper Moon <i>Canada</i>	\$28
Malbec, Copper Moon <i>Canada</i>	\$28
Shiraz, Copper Moon <i>Canada</i>	\$28
Côtes du Ventoux Récolte, La Vieille Ferme <i>Rhône Valley, France</i>	\$37
Cabernet Sauvignon Reserva Casillero Del Diablo, Concha y Toro <i>Chile</i>	\$37
Bloodstone Shiraz, Heritage Road <i>Australia</i>	\$37
Pinot Noir, Mirassou Winery <i>California</i>	\$38
VQA Merlot, Wayne Gretzky Okanagan N°99 <i>Okanagan Valley, BC</i>	\$45
Malbec, Don Rodolfo <i>Mendoza, Argentina</i>	\$47
Ripasso Classico Superiore DOC, Folanari <i>Valpolicella, Italy</i>	\$47
Zinfandel Old Vines, Ravenswood Winery <i>Sonoma, California</i>	\$47
Cabernet Merlot, Wee Angus <i>Central Victoria, Australia</i>	\$55
Cabernet Sauvignon Seven Oaks, J. Lohr <i>Paso Robles, California</i>	\$61
Malbec Golden Reserve, Trivento <i>Luján de Cuyo Mendoza, Argentina</i>	\$62

* Prices are subject to change

** Wine orders are to be submitted 14 days prior to event date

