

DeVine Cafe' & Wine Shop

Supper Club Menu

FRIDAY, MAY 18TH 5:00PM-7:00PM

STARTER

CREAMY ASPARAGUS BISQUE

Suggested Wine Pairing: Valenciso Rioja Blanca

Pale golden yellow in colour with notes of delicate woodsmoke, roast chestnuts and preserved lemon peel on the nose. The palate is broad, well integrated and complete, with nuts, stone fruit, minerality and a dry savoury finish and persistent lemon freshness.

MAIN

CHICKEN MARBELLA WITH RICE

Suggested Wine Pairing: Cellers Unio Perlat

Deep purplish red color with intense dark fruit and spice aromas. On the palate, this blend of Garnacha, Carignan, and Syrah is powerful, silky and elegant, with supple tannins and a long finish that highlights the distinctive spicy character.

DESSERT

STRAWBERRY CHEESECAKE

Suggested Wine Pairing: Enate Rosado

Bright raspberry in color, with aromas of fresh, candied red fruit and subtle spicy notes. This Rosado of Cabernet Sauvignon is dry, fruit forward and juicy with marked notes of sweet red fruit, excellent acidity, and a long, persistent finish.

Supper Club is \$22.50 per person, by pre-paid reservation only. Wine pairing with the meal is an additional \$14.50 per person.

We will accept reservations until May 13th. Seating is limited, and reservations are on a first paid, first booked basis.