

# SUMMER BURGERS

All wine pairings for the burgers was provided by Frank Romantini who is the Managing Director of Profile Wine Group, [www.profilewinegroup.com](http://www.profilewinegroup.com).



## Matt's Seared Veal Cheek Burger With Foie Gras, Basil Mayonnaise And Caramelized Onions

Kitchen Galerie  
60 Rue Jean Talon, East  
Montreal, Quebec  
Telephone: 514.315.8994  
[www.kitchengalerie.com](http://www.kitchengalerie.com)

Coriole Redstone Shiraz 2007  
McLaren Vale, Australia \$19.95 +GST

A complex burger such as Matt's requires a wine with good intensity and balance. The Coriole Shiraz is just that wine. A harmonious wine with ripe, even tannins, this wine displays ripe, rich aromas of chocolate and liquorice along with hints of cigar box and toasty, nutty oak. Enjoy!







## FREE RANGE ALBERTA LAMB BURGER SERVED WITH ROASTED RED PEPPERS AND TZATZIKI

Loungeburger  
#270 - 14th Ave SE  
Macleod Trail South  
Calgary, Alberta  
Telephone: 403.250.2747  
[www.loungeburger.com](http://www.loungeburger.com)

Peter Franus Brandlin Zinfandel  
Napa \$46.95 +GST

2007 was an outstanding year for Zinfandel, and this wine offers lush, ripe, flavours with very supple tannins. Red raspberry, lavender, white pepper, clove, ginger, anise, and ripe plum notes. The mouth is voluptuous, seductive, and lush, with a low tannin profile. Good acidity conveys liveliness. This is a great combination that is sure to please.







## Lago Beef, Veal & Game Slider With Coleslaw And Piri, Piri Sauce

Lago Restaurant  
Eagles Nest Golf Club  
Chef Shonah Chalmer  
10,000 Dufferin Street  
Maple, Ontario  
Telephone: 905.417.2300  
[www.eaglesnestgolf.com](http://www.eaglesnestgolf.com)

Ben Marco Malbec 2007, Mendoza, Argentina \$22.95 +GST

One of my own personal food and wine pairing favourites is actually a great hamburger and a good robust red. Ben Marco Malbec, a robust, ripe and lush Malbec has all the pedigree to match this rich and flavourful burger. It's a true example of food and wine synergy where both are improved through the pairing.







## Patty Melt With Cranberry Pear Relish, Canadian Bacon And Cheese

### The Rosseau

A JW Marriott Resort & Spa  
Sous-Chef Andreas Drechsel  
1050 Paignton House Road  
Minett, Ontario  
Telephone: 1.705.765.1900

Velenosi Ludi 2006, Italy \$43.95 +GST

This blend of Montepulciano, Cabernet Sauvignon and Merlot is a rich and full bodied wine that shows incredible balance for a young wine. I would recommend that you decant this lovely wine the moment you start to put this complex burger together. This will allow the wine to open and once it does, it shows wonderful mix of fruit (cherry and blackberry) with lovely tannin and acidity, all of which are sure to make for an awesome experience in food and wine. Salute.







## Bacon-Wrapped Lamb Burger On Grilled Ciabatta Bun With Apricot And Raisin Chutney, And Smoked Gouda

The Waring House Inn  
Executive Chef Luis de Sousa  
Hwy 33 & County Rd 1  
1.5 km west of Picton  
Prince Edward County, Ontario  
Telephone: 613.476.7492  
[www.waringhouse.com](http://www.waringhouse.com)

Feudi di San Marzano Primitivo SUD,  
Italy \$20.95 +GST

DNA studies at the University of California Davis show that the Zinfandel Grape is the same as Primitivo and Primitivo, like California Zinfandel, makes a for a great companion to a great burger like this great lamb burger. Deeply coloured, rich, full, and concentrated with flavours of zesty cherry, clove, wild blackberry, raspberry and spice. I have yet to run into a burger that does not welcome the company of the San Marzano Primitivo!







## GRILLED BISON BURGER WITH APPLE SMOKED CHEDDAR CHEESE

Queen's Landing  
Executive Chef James Olberg  
155 Byron Street  
Niagara-on-the-Lake, Ontario  
Telephone: 905.468.1362  
[www.vintage-hotels.com](http://www.vintage-hotels.com)

Terrabianca Campaccio 2006  
Tuscany. \$36.95 +GST

For this seriously kicked up burger, I decided to pair it with the Terrabianca Campaccio from Tuscany Italy. The wine is made of 70% Sangiovese and 30% Cabernet Sauvignon and is rich enough to integrate with the full flavours of this burger. The Sangiovese brings lovely acidity, soft fruit and some earthiness while the Cabernet Sauvignon adds body, richness and dark fruit flavours, all of which work incredibly well with this delicious burger. Add home cut fries and you're good to go!







## Grizzly Ground Bison Burger With Cambazola Cheese And Daikon Sprouts

The Grizzly Paw  
Chef Niall Fraser  
622 – 8 Street  
Canmore, Alberta  
Telephone: 403.678.9983  
[www.thegrizzlypaw.com](http://www.thegrizzlypaw.com)

Chateau Ste. Michelle Merlot,  
Washington State \$21.95 +GST

For this burger, I recommend the complex yet approachable Merlot for Chateau Ste. Michelle. The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit. Very inviting and a wine that will pair so well with this delectable burger.







## Lamb-Beef Burger With Grilled Halloumi Cheese, Topped With Caramalized Onion In Tahini Sauce

Flaming Stove Express Gourmet  
Executive Chef Costa Warwar  
(Back of the Hasty Market)  
21 Davisville Ave  
Toronto, Ontario  
Telephone: 416.644.5051

Columbia Crest Cabernet Sauvignon  
\$19.95 +GST

The Columbia Crest Cabernet Sauvignon is supple and seductive, showing lovely black cherry notes with harmonious oak integration and just the right level of complexity to complement chef Warwar's fabulous gourmet burger. Enjoy this combo with family and friends over the summer months... great wine, great food, great company! Chef's orders!







MASSIMO'S DUCK-DUCK-DUCK  
BURGER WITH CARAMALIZED  
ONIONS, SEARED FOIE GRAS,  
CHEDDAR CHEESE, GRILLED  
APPLES, FRIED DUCK EGG & BACON

#### MISTURA

Executive Chef Massimo Capra  
265 Davenport Road  
Toronto, Ontario  
Telephone: 416.515.0009  
[www.mistura.ca](http://www.mistura.ca)

Cristom Mt. Jefferson Pinot Noir 2007  
Oregon. \$39.95 +GST

A special burger of this calibre, created by one of the best chefs in Toronto, requires a special wine to match the level of complexity in this delicious burger. To complement the layers of flavour in Massimo's burger, I selected one of the best Oregon producers of Pinot Noir. I chose the Cristom Mt. Jefferson Pinot Noir for its slight herbal notes, spiciness, its medium body and savoury flavour profile which will only work in harmony and embrace the flavour of this gourmet burger. Enjoy!

