

Summer Burgers

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.



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

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

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

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 Rousseau
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

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 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

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

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 Caramelized 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

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!

