

The Looking Glass

Executive Chef Arturo Montes

Chef's Table Dinner
Friday, October 19

Welcome Reception 6:30pm

Dinner 7:00pm

APPETIZER

Shrimp, Scallop & Lobster Quinoa Pilaf

Pol Roger Cuvée Sir Winston Churchill Champagne, France, 1990

SOUP

Savory Autumn Pumpkin Soup

Steele Winery Writer's Block Roussanne, Lake County, California, 2009

SALAD

Fresh Garden Herb Salad with 18-Year Fiore Balsamic

Columna Albariño, Rias Baixas, Spain, 2011

SORBET

Pear Riesling

ENTRÉES

Grilled Grouper with Mousseline Eggplant Herb Sauce over Lentil Pilaf

Prunotto Barbera D'Asti Fiulot, Piedmont, Italy, 2007

Grilled Quail with Portabella Maple Sauce over Risotto

Château Figeac St. Émilion Premier Grand Crû Classé, Bordeaux, France, 1995

DESSERT

Apple Cranberry Crème Brûlée

Maculan Dindarello Vino Dolce, Veneto, Italy, 2008

6-Course Dinner & Wines \$85 per person plus tax and gratuity

Space is limited, for reservations, please call 207-288-5663

The Looking Glass Restaurant, 50 Eden Street, Bar Harbor, Maine

The Wines

Pol Roger Cuvée Sir Winston Churchill Champagne, France, 1990

“My tastes are simple, I am easily satisfied with the best.” Sir Winston Churchill



The Cuvée Sir Winston Churchill was created as a tribute to the great man, as he was a close friend of the Pol-Roger family and long time consumer of the champagne. The Cuvée is consistently made in the style he preferred: robust, full-bodied, relatively mature and dominated by Pinot Noir which contributes firmness and backbone complemented by the ethereal elegance of Chardonnay. The Cuvée is composed of the only the finest grapes from the very best vineyards (and only those from within the Champagne area under vine in Sir Winston's day), chosen for declaration in only the best vintage years. *Wine Spectator 96*

Steele Winery Writer's Block Roussanne, Lake County, California, 2009

Roussanne is a major white Rhone valley varietal, you don't see it very often because it doesn't have broad market recognition. This 100% Roussanne is a great find. From a small vineyard plot in Lake County, it shows a perfumed nose of white flowers, pears and dried Provençal herbs with an almost oily texture on the palate, in this case full of white flowers, lychee, pear and spice notes. The acidity is pronounced without being sharp or overbearing and evolves on the finish into the drying sensation of eating raw almonds dusted with a little powdered ginger. Intellectually stimulating, a pure pleasure to drink and dynamite paired with braised bird finished in white wine, cream, herbs and a little Dijon mustard.



Columna Albariño, Rias Baixas, Spain, 2011

Columna Albariño was fermented and raised in stainless steel. It reveals an inviting bouquet of mineral, nutmeg, lemon, and spring flowers. This is followed by a ripe, savory, concentrated, dry wine with good balance and a vibrant finish. Made from 100% Albariño grapes tended in granite soil. The vineyards are located in Rias Baixas. The North East of Spain is known for making the best white wines in the Iberian Peninsula. Out of the 200+ indigenous grapes found in this area, Albariño is the queen. She sustains the farmers of the region. Columna is a very unique expression of this queenly grape due to its southern and interior location – resulting in a style that is bright, floral mineral and at the same time rich. A terrific Albariño from vineyards planted in 1978 on granite and slate-based soils, the 2011 Columna Albariño exhibits exotic notes of pineapples, white peaches and honeysuckle, fresh acids, and medium-bodied, intense, concentrated, alluring flavors.



Prunotto Barbera D'Asti Fiulot, Piedmont, Italy, 2007

Vivid, ruby red in color. On the nose, fragrant, with hints of plum and cherry. On the palate it is well structured with soft tannins (typical of the Barbera variety). Both the choice of grapes coming from loose, sandy soil together with modern techniques give this wine a fragrant, vinous character. "Good full red. Richer, more balsamic nose offers tobacco, earth, smoke and chocolate. In a more impressive and mouth-filling style, with a lush texture to the middle palate. Finishes rich, broad and sweet."



Château Figeac St. Émilion Premier Grand Crû Classé, Bordeaux, France, 1995

Archeologists have found evidence of winemaking at Figeac dating back to the 2nd century AD-quite a history. 1995 was Thierry's 50th anniversary bottling at Figeac, and even though his first vintage was 1943, there were a couple of years not made; hence, 1995 was his 50th. The 1995 was the mildest of the bunch but with a classy, pretty nose. Round, smooth and soft, nice, nutty flavors and black olive ones as well. Developed aromas on the nose, nice peppery and farmyardy characters. Well structured, and surrounded by elegant tannin. Very long finish.



Wine Spectator 95

Maculan Dindarello Vino Dolce, Veneto, Italy, 2008

Dindarello is pale straw in color, and offers the textbook Moscato aromas of citrus, honey and orange blossom flowers. Sweet on the palate, balanced and full-bodied, yet simultaneously fresh and lively with a long and persistent finish. Try it with fruit pies, pastries and rich creamy cakes. Few growers in Italy can match Maculan when it comes to sweet wines, and the 2008 Dindarello is no exception. Tropical notes of mango, passion fruit and spices come together in a polished, refined wine.

