



# Winefest

## The Menu

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*This menu is curated by Winefest and the world-class culinary team at the Malcolm Hotel, led by Executive Chef Graham Smith. With more than three decades of culinary experience, Chef Smith's culinary style blends classical training with modern creativity. With a focus on bold flavours, refined technique, sustainability, and a strong sense of place - The Malcolm creates dishes that tell a story and leave a lasting impression.*

# Winefest

## Stationed

### LOBSTER RISOTTO

Wasabi-Infused White Chocolate Popcorn | Creamy Arborio Rice | Parmesan Cheese | Lobster Claw | GA

**Perfect Pair:** Popcorn, lobster, and cream call for a high-acid white with a mineral edge. Bright freshness lifts the richness of the dish without overpowering it, setting the tone for its overall intensity. The wasabi plays a subtle seasoning role, adding intrigue rather than driving the pairing.

### MASHED POTATO MARTINI BAR

Buttery Mashed Potato's | AAA Alberta Beef with a Mini Yorkshire Pudding | House-Made Mild Butter Chicken with Crispy Cilantro | Wild Mushroom Ragout with Crispy Beet Curls | GA and V option

**Perfect Pair:** The beef in demi and mushrooms are best matched with an earthy French or Spanish red such as a Pinot Noir. These styles mirror the dish's depth while keeping the balance intact. The butter chicken is the wildcard here and shines best with a white wine. For spice-forward dishes, bright fruit, freshness, or even a subtle touch of sweetness helps keep the pairing balanced and smooth.

### GOURMET GRILLED CHEESE BAR

Duck Confit with Brie and Cranberry Ketchup | Baby Shrimp with a Dill Havarti and Cocktail Sauce | V option

**Perfect Pair:** While red wine and cheese may be the expected pairing, these bites practically beg for white wine. Cheese is rich and high in fat, calling for bright acidity to cut through the Brie. Crisp bubbles are a perfect match (and a great way to start the evening), or opt for a fresh, vibrant white to keep the palate lifted and refreshed.

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## Hand Passed

### MINI CAPRESE TOMATO CUPS

Vegetarian

**Perfect Pair:** What grows together goes together. Match the caprese and tomatoes with a regional pairing like an Italian red.

### POMMES DAUPHINE

Smoked Crème Fraîche | Vegetarian

**Perfect Pair:** The fried element naturally calls for bubbles, while the crème fraîche benefits from bright acidity. Potatoes are fairly neutral, which means this pairing leaves room to play and drink what you love. If sparkling isn't your thing, a white or even a lighter red will all work beautifully here.

### STUFFED CRAB LOLLIPOP

Crab Claw | Balsamic

**Perfect Pair:** Shellfish naturally points to minerality in wine. With crab as the star, a white with a touch of body complements its delicate sweetness while staying firmly in the background. French whites shine here, offering balance, texture, and quiet elegance without stealing the spotlight.

### SALMON GRAVLAX TARTAR

Bagel Chips | GA Option

**Perfect Pair:** Look for a dry, high-acid white wine, like a crisp Chardonnay or Sauvignon Blanc. These wines will offer the freshness and lift needed to balance the richness of the salmon, keeping the finish clean and bright.

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## Hand Passed

### TUNA TATAKI SLICE

Onion Slaw | GA

**Perfect Pair:** Rosé is the move here. Matching intensity without tannin is key, and a touch of fruit helps tame the punch of the onions while holding its own against any soy-driven savoury notes. Fresh, vibrant, and effortlessly balanced, this pairing keeps the palate happy from start to finish.

### GRILLED PRAWN SPOON

GA

**Perfect Pair:** Prawns are delicate and subtly sweet, making coastal wines a natural fit. Styles grown close to the sea echo the dish's salinity and freshness, with Northwest coastal Spain, Portugal, or even the Pacific Northwest offering beautifully aligned pairings. Clean, vibrant, and ocean-influenced, these wines let the prawns shine.

### BRIE & CRANBERRY PARCEL

Vegetarian

**Perfect Pair:** Acid is the key here. Tart elements like cranberries can be tricky, but flavour-matching keeps everything in balance. A fresh, cool-climate red brings bright acidity and tart red-fruit notes - avoiding overly ripe flavours and echoing the dish rather than competing with it.

### TRUFFLE MUSHROOM ARANCINI

Vegetarian

**Perfect Pair:** Northern Italy is calling. The world's most celebrated truffles come from the hills of Piedmont, and what grows together truly goes together. Rustic reds from this region are a natural match, echoing the earthiness of the dish and grounding the flavours beautifully.

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## Hand Passed

### MAPLE GLAZED BACON SCALLOPS

GA

**Perfect Pair:** Scallops with maple glaze bring a natural sweetness, calling for a wine with enough fresh fruit to avoid bitterness or astringency. This opens up plenty of options - France shines here, from white wines to lighter reds from southern Burgundy, all offering balance and lift without overpowering the dish.

### CRISPY PORK BELLY

Heirloom Tomato Chutney | Maple Candied Bacon | GA

**Perfect Pair:** Crispy, savoury pork, bright tomato, and sweet-salty bacon - this dish hits all the senses. The wine needs to match that energy: fresh, bright, and with a touch of fruit. Think a young, vibrant red from Spain which offers just the right balance, letting the dish shine.

### CHICKEN TONKATSU

**Perfect Pair:** This is a “drink what you love” moment. Perfect for when you catch yourself overthinking wine and food - just grab this crunchy fried chicken, pour your favourite glass, and enjoy the simple joy of the dish with a friend. Fried chicken doesn't need to be complicated.

If you require vegan options, please email [info@celebratewinefest.com](mailto:info@celebratewinefest.com) for more information one week prior to the festival.

V = VEGETARIAN | GA = GLUTEN FRIENDLY | DF = DAIRY FREE | VG = VEGAN

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## Dessert

### **BEIGNET FOSTER**

Caramel | Banana | Fried Beignets | Vegetarian

### **SALTED CARAMEL CHOCOLATE MOUSSE CUPS**

Vegetarian | GA

### **ALMOND CAKE**

Vegetarian

### **DESSERT PERFECT PAIR**

Dessert calls for a wine that can keep up, and Port does exactly that. Its natural sweetness and warmth complement a wide range of dessert styles.

The rule is simple – the wine should be at least as sweet as the dessert. Without that balance, desserts can feel heavy and the wine will fade into the background.

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## *Additional Booths*

### THE SALT CELLAR

Popcorn with All-Natural Sea Salt Blends and Seasonings | GF & DF

### HOLT FINE ART

### TRACY FINE PRODUCTS

### LIQUOR CONNECT

### SOBEYS LIQUOR AND SAFEWAY LIQUOR