

Food



Wine



Seafood and Wine Matching Event

Come and experience the tastes of the sea with a variety of fresh seafood matched with some delicious wines from around the world. Your taste buds will be transferred to the ocean for this special event.

The evening will be a casual, standing event located in the Siehbachsaal in Zug and be hosted by Australian chef Scott McKay and Master of Wine Paul Liversedge.

Throughout the evening, as we serve each course, Paul will be taking a minute to explain why he believes each wine matches perfectly with all the flavours in the dishes.

The evening will be hosted in English, with German translations on an individual basis if desired.

The details for the evening are listed below, and to get your taste buds watering, browse over the menu on the next page.

Date: Friday 26th September 2014, 18:30-22:00

Location: The Siehbachsaal, Chamerstrasse 33, Zug

Price: CHF 120.- per person

with a 10% group discount for groups of 6 people or more

Payable in advance

Registration

Please contact Scott, Paul or Nicky to reserve your places

Scott McKay: customcatering@gmx.ch, 078 824 67 61

Paul Liversedge/Nicky Mole: paul@realwines.ch or nicky@realwines.ch,
043 466 0890



CUSTOMCATERING

Real Wines



Seafood and Wine Matching

Apero

Charles Heidsieck Brut Reserve NV, Champagne, France

Fresh fish, prawn and mango ceviche served in porcelain spoons

Harewood Estate Chardonnay, Great Southern, West Australia 2012

King prawns marinated in sweet soy, ginger, coriander and chilli

Schloss Lieser Riesling Kabinett Brauneburger Juffer, Mosel, Germany 2011

Yellow Thai curry served with barramundi fillet and fresh pineapple

Zind Humbrecht Pinot Gris Rotenberg, Alsace, France 2010

Green lip mussels stuffed with a tomato, lime and herb butter

Domaines Ott Chateau de Selle Rose, Cotes de Provence, France 2013

**Scallops served in the shell with spicy chorizo, an orange balsamic syrup
and topped with a fried quails egg**

La Crema Pinot Noir Willamette Valley, Oregon, USA 2012

Moroccan chermoula spiced salmon fillet served with cous cous royale

D'Arenberg The Laughing Magpie Shiraz Viognier, MacLaren Vale,

South Australia 2009

