

WINE MONDAYS

To get your week off to an enjoyable start we have a schedule of events called Wine Mondays at Hadskis. The events will consist a series of food and wine pairings taking in the seasons, travelling from classic wine and food regions to the organic and undiscovered.

Wine Mondays will start from 5pm to 9pm and can be booked at a time that suits you. You will get to taste a delicious 3 course meal with paired wines. Michael will be on hand to offer lively discussion on the wine picks.

Tables are bookable for a minimum of 2 and will be available from 5pm until 9pm each Monday on the dates detailed below.

We plan the following trip around the wine world and we are looking forward to you joining us on this journey. For more information give us a call or make a booking via our website here: www.cookinbelfast.co.uk/classes-events

The charge is £30.00 per person, bookable for a minimum of 2 people. To make a reservation please give us a call on 028 9032 5444.

06.05.19 A Trip to Loire

The Loire Valley has some of the best French wines and Cuisine. Join us and sample 3 of the best, paired with locally inspired dishes.

Pork Rillettes with Pickles – **Chateau de Jannier Muscadet Sur Lie**

Confit Duck Leg & Purple Sprouting Broccoli – **La Grille Gamy Noir**

Lemon Posset with Sable – **Vouvary Tuffiers Demi Sec**

13.5.19 Sizzling South America

A country that is producing great value wine and delicious food. Join us and sample what this fascinating place has to offer.

Seabass Ceviche – **Saladini Pilastris Falerio**

Picanha Steak with Chimichurri – **Nieto Malbec**

Susprio de Limena – **Tabali Late Harvest**

20.5.19 Around the World

Rabas Mixtas – **Santa Ana Torrentes**

Braai Chicken & Sweet Potato – **MAN Bosstok Pinotage**

Pistachio & Olive Oil Cake – **Hunters Late Harvest Sauvignon Blanc**

27.05.19 It's Always Sunny in California

Cioppino with Sourdough – **Cline Cellars Viognier**

Butter Milk Fried Chicken and Slaw – **De Loach Pinot Noir**

Apple Pie & Ice Cream – **Orange Essensia Muscat**

3.6.19 Italy, the Home of Great Wines:

Caprese Salad – **Falasco Corvina**

Seabass with Risotto Primavera – **Camillo de Lellis Biferno Riserva**

Tiramisu – **Pasqua Soave**

10.6.19 Australia & New Zealand

Seafood Chowder – **Courtesan Riesling**

Lamb with Summer Vegetables – **Listening Station Shiraz**

Kiwi & Strawberry Pavlova – **Hunters Hukapapa Riesling**

17.6.19 Welcome to the Cape:

Beef Carpaccio, Celeraic Remoulade, Beetroot & Horse Radish – **Underworld Grenache Blanc**

Lamb Curry & Bay Leaf Rice – **Barista Coffee Pinotage**

Milk Tart – **Bon Courage Gewurztraminer**

24.06.19 – Join us for The Best of Wine Monday