

**Shiraz Club of Victoria  
June 2010 Dinner  
at  
Aux Batifolles  
French Brasserie  
400 Nicholson Street, North Fitzroy**

**Hosts: Peter McMeiken & Steve Pierrehumbert**

**Ah! French food and wine. Hard to beat when it is this good.**

**Snail Twisties & Warm Spinach and Fetta Quiche washed down by a true French Champagne. A Vazart-Coquart Brut Reserve. What a start. And things got better.**

**Entrée:**

**Pitivier De Poulet – Langouste: This was a French pie with chicken, crayfish and gruyere cheese with bisque and brandy. A great dish which was accompanied by two 2008 Pinot Gris. One from the Yarra Valley and the other from New Zealand. Chris Davie was on the ball as usual when he picked the variety of these fine wines.**

**Mains:**

**Boeuf Bourguignon: Braised chuck steak marinated in red wine, served with seasonal vegetables and mashed potatoes. This is one great dish for winter, and even better when matched to two lovely reds. A blend (and an acceptable one) of Margaret River and South Australian Cabernet Sauvignon from Hardy's (2005) and an Ingoldby 2001 McLaren Vale Shiraz. True to style indeed.**

**Cheese Platter:**

**Hard Cheese (Comte), Soft Goat Cheese and a Strong Blue cheese, served with croutons, dried fruits and fresh bread.**

**A slip of the tongue from our host, Steve, meant that there were no prizes for guessing the wine. An Innocent Bystander Pink Moscato. A fitting end to a great night.**

**Many thanks to Peter and Steve for carefully choosing a fine restaurant and matching the menu and wines to perfection.**

**This is one restaurant I can truly recommend.**

**Regards all  
Roger Hocking**

