



KITCHEN76
BY TWO SISTERS

AN EVENING WITH CHEF MICHAEL SMITH & KITCHEN76 BY TWO SISTERS VINEYARDS

PRESENTED BY THE AVION COLLECTION®

The Inn at Bay Fortune Signature Shellfish Chowder
Crab Fritters | Potato Anchor | Seaweed
Paired with 2019 Chardonnay

The Inn's Signature Smoked Salmon
Sustainable Blue | Bay Spice Cured | Maple Hot Smoked
Paired with 2018 Chardonnay

TSV Farm-Inspired Salad
Paired with 2020 Sauvignon Blanc

Island Beef Short Ribs
Carrot Horseradish Jam | Smoked Parsnip Puree | Oxtail Jus |
Pickled Chanterelles
Vegetarian option: Red Lentil Fritters
Paired with 2017 Cabernet Franc

TSV Olive Oil Cake
Paired with 2019 Riesling Icewine



THE
AVION
COLLECTION



TWO SISTERS
VINEYARDS

AWARD-WINNING WINE PAIRINGS



LUSH SPARKLING ROSÉ

LUSH has a pronounced mousse giving way to a persistent stream of small bubbles. Generous flavours of ripe citrus, tart cherries, red currants and cranberries are evident on the nose and palate. It is rich and surprisingly creamy, with a wonderful texture that is the synergy of the complexities of a well-made sparkling wine! LUSH lingers on the palate and has a delightfully long, crisp finish.

2021
NATIONAL TROPHY
CHAMPAGNE &
SPARKLING WINE WORLD
CHAMPIONSHIPS



2020 SAUVIGNON BLANC

The nose is bursting with juicy grapefruit, lemon zest, white peach, fresh herbs and underlying mineral notes. The palate is a pop of lively acidity, amplifying the citrus character, along with a generous hint of green gooseberry. It also has a backbone of asparagus, lemongrass and green bean. All of it really plays on the finish, combined with nuances of melon and tropical fruits, bitter citrus peel and minerality.

JOHN SZABO
WINEALIGN
91 POINTS
APRIL 2021



2019 CHARDONNAY

The palate is rich, demonstrating exceptional balance of flavour, acidity and texture. The French oak barrel notes are evident, with the flavours of pear, citrus, apricot and a subtle nuttiness rounding out the taste of the wine.

The minerality along with enjoyable nuances of ginger, citrus zest and toasted almonds all contribute to the beautiful lingering finish.

MICHAEL GODEL
WINEALIGN
94 POINTS
SEPTEMBER 2021



2018 CHARDONNAY

The nose is expressive with green apple, peach, ripe citrus, oak, smoke, and toast, with hints of ginger, vanilla and cinnamon. The palate reflects the nose, smooth with a wonderful balance of fruit, barrel notes and spices. The exceptional texture is immediately evident, as the richness of the mouthfeel enhances the flavours. The finish is long and complicated, with a subtle nuttiness and contrasting bitterness becoming evident.

CHARDONNAY DU
MONDE 2021
GOLD
MEDAL



2017 CABERNET FRANC

An expressive union of dark fruit, sweet herbs, and an enticing spiciness. Pronounced notes of ripe blackberries and black cherries, tomato leaf, sweet basil and red peppercorn are evident on the nose. The palate is dazzling with flavour, texture and character. The very dark berry and cherry fruit harmonize perfectly with the notes of basil, sage and roasted red bell pepper. There's a spiciness that accentuates the other flavours as hints of peppercorn season the taste of the wine.

GLOBAL FINE WINE
CHALLENGE
95 POINTS
2021



2019 RIESLING ICEWINE

Riesling is a perfect variety for icewine because of its stellar acidity which creates great balance with the sweetness on the palate. Add the exceptional weight and richness of this wine and the result is an amazing tasting experience. Flavours of peach, pear, mango and tropical citrus are evident. A lovely, lingering finish of vibrant fruit and spicy ginger, with meringue notes, completes the tasting.

MICHAEL GODEL
WINEALIGN
96 POINTS
SEPTEMBER 2021