

Inniskillin

ICEWINE



ONE OF THE WORLD'S
GREAT WINES



Sparkling with a twist

Harvested over eight separate days — between 27 December 2001 and 5 March 2002 — at under minus 8 degrees Celsius temperatures, Inniskillin's exquisite Icewine is the result of a long wait under extremely unpredictable weather for the proper temperature to produce it.

One very rare and unique Inniskillin Icewine is the 2001 Inniskillin Sparkling Icewine. The precious juice of naturally frozen grapes are turned, using the Charmat method, into a sparkling beauty — offering fine, elegant bubbles and pure fresh apricot, nectarine and peach flavours on the palate.

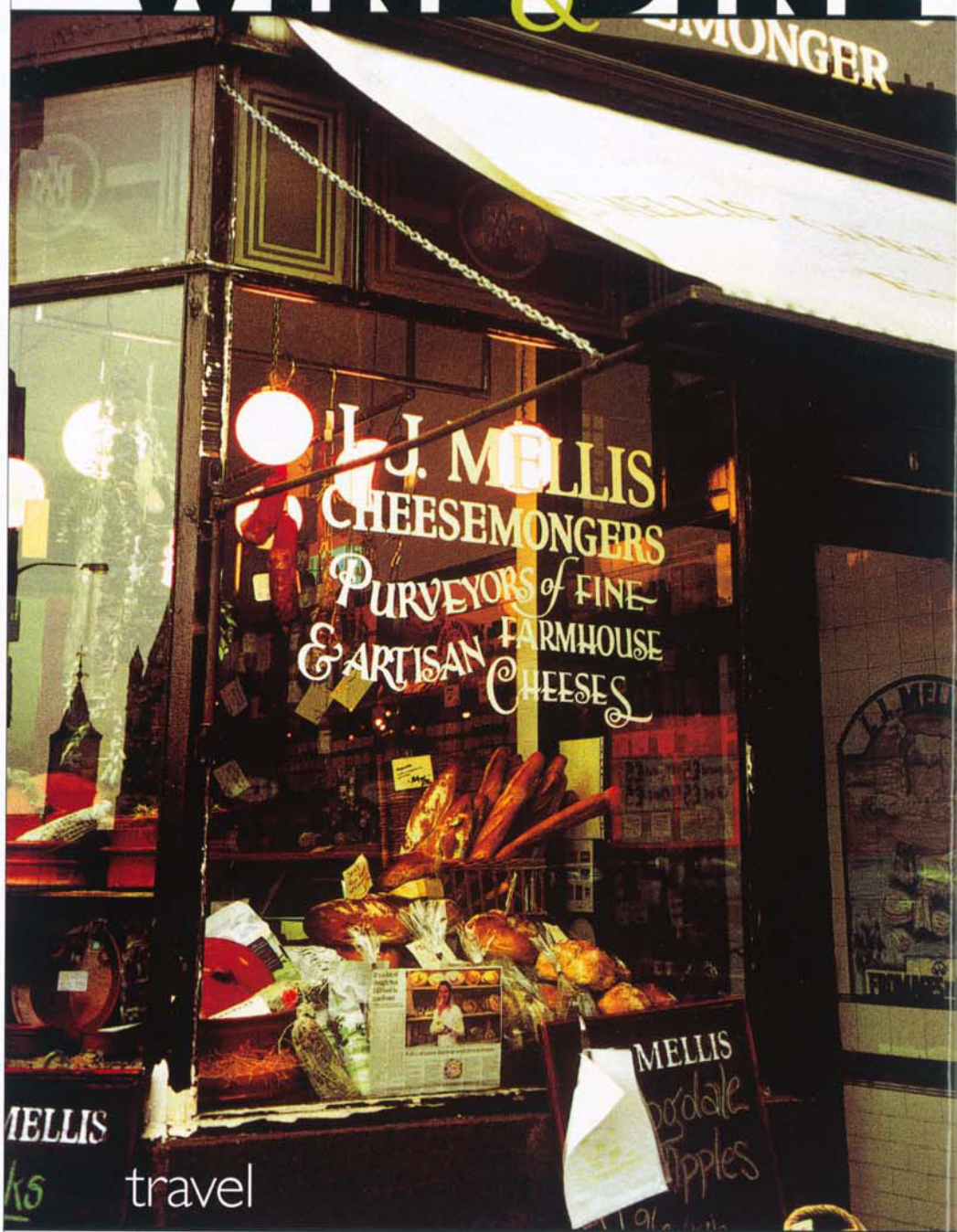
Treat your loved ones to a taste of this very luxurious Inniskillin Sparkling Icewine, as well as the Inniskillin Vidal Oak Aged, at the following locations:

The American Club
Andorra Restaurant
Bacchus Wine Shop
BarCelona Wine Bar
Cafe Amigo
Club Chinois
Two Rooms
8 on the Bay
Figleaf Restaurant
The Grand Hyatt
Morton's of Chicago
Raffles Hotel
The Ritz-Carlton
The Tower Club

A special festive gift pack including a basket full of tasty treats to complement the pleasures of Inniskillin Icewine is also available at

Culina Pte Ltd | Tel: 6753 6966

WINE & DINE



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A distilled look at The Macallan's main man.

Delicious Berkswell

A hard ewe's milk cheese, eaten at around eight months of age. Reminiscent of Pecorino, but sweeter, and more moist. By Ramhall Dairy.

£9.51 / 100g

Berkswell, England, vegetarian

story by Roberta Muir
photography by Franz Scheurer

destination

city of good living

HAVING BUILT A NAME AMONG THE CULTURED AND INTELLECTUAL, EDINBURGH IS NOW SETTING HER SIGHTS ON DELIGHTING THE EAGER GOURMAND.

Durrus

An Irish classic, this semi-soft washed rind cheese is mellow & fruity with the distinctive hint of russet apples in autumn...

£1.81 / 100g

11 MELLIS CHEESEMONGER

Edinburgh has long been known for her architecture, her cultural and intellectual life, and a lively music and bar scene. Until recently, however, it wasn't a city known to attract major foodies. Now it seems Edinburgh is undergoing a food revolution, with restaurants such as the new Forth Floor Restaurant in the recently opened Harvey Nichols store, and the one-Michelin star Restaurant Martin Wishart plus a host of good, honest mid-range eateries.

Scottish home cooking, once the province for smoked fish, haggis and root vegetables is opening up to a world of possibilities with quality butchers, fishmongers and cheese retailers selling the very best of local produce to a discerning clientele alongside specialty grocers offering quality produce from around the world.

RESTAURANT MARTIN WISHART

The Shore of Leith, Edinburgh's seaport since the 14th century, has undergone a recent transformation with old warehouses converted into fashionable apartments. Newly opened trendy bars, cafes and restaurants now cater to this new clientele. Four years ago, Martin Wishart (having cooked under Michel Roux Jr, Marco Pierre White and Albert Roux) opened his very own restaurant here. Nestled among tiny waterfront houses, Restaurant Martin Wishart's image is somewhat modern minimalist. They serve fresh, creative, modern French cuisine using the best local ingredients and changing their menu weekly, according to the availability of the fresh produce.

A tian of crab, avocado, tomato, apple and endive salad with tomato vinaigrette, presented beautifully is refreshing with individual flavours merging harmoniously. Likewise a roulade of foie gras with a compôte of Agen prunes and toasted French country bread is simple in its presentation and impresses with the quality of the produce — the bread is among the best I have ever tasted! Main courses, such as pot-roasted pork cheek cooked with aromatics and served with glazed vegetables and potato purée, and steamed fillet of wild sea bass served with mushroom and fennel mousse, crushed

potatoes, morels and rosemary jus, are just as impressive, with the quality of the produce shining through with each dish. Although dessert choices are limited, the warm raspberry and almond tart with vanilla anglaise is hard to beat.

The wine list is far more extensive than the menu, with a selection from all four corners of the globe. The professional team is friendly and efficient with their wine recommendations. Reservations placed three to four weeks in advance (and up to five to six weeks in summer) are advised.

54 The Shore, Edinburgh, tel: (44) 131-553-3557

LA GARRIGUE

This comfortable restaurant in the Old Town is named after a beautiful, arid area in the Languedoc region of France, originally home to the affable French chef, Jean Michel Gauffre. The décor is relaxed yet smart with splashes of French blue and white complementing the wooden tables, chairs and floor. The happy buzz of regular diners mingles with modern French music in the background. Service is friendly and helpful. The menu is in French but with clear English descriptions. La paleron de boeuf en daube au minervois is described as a rustic French stew using Scottish beef (*vive la différence!*). Le salade de thon confit maison — a salad of tuna, green beans, tomato and fennel is, to my palate, an excellent variation of the more familiar salad Niçoise. Traditional garlic snails are given an interesting twist with the addition of ham, tomatoes and mushrooms. It's important to save room for worthy desserts such as the superb clafoutis (summer fruits baked in a light batter accompanied by cherry ice cream) and an unusual, but delicious, thyme-scented crème brûlée. Dessert wines from Languedoc are also served by the glass.

31 Jeffrey St, Edinburgh, tel: (44) 131-557-3032

VALVONA & CROLLA

At the back of Scotland's oldest delicatessen and an Italian wine merchant, a modern and simple space with wooden tables and green chairs is today, one of Edinburgh's most popular cafes. With black and white family photos along the walls, a vase of bright sunflowers on the counter, excellent coffee, and a bustling atmosphere, Valvona & Crolla Caffè Bar is a little Italian haven in the heart of Edinburgh. They serve a simple Italian all-day menu of focaccia, antipasti, pasta and delicious, thin-crust pizzas, alongside more substantial offerings like tiger prawns, pan-fried with garlic, chilli and parsley; and roasted salsicce casalinghe sausages served with olive oil mash and caramelised shallots. It's worth dropping in any time of the day for a coffee and a dessert — be it a wonderfully wobbly panna cotta or a semifreddo of stem ginger and pistachio praline. The small wine list changes regularly and the menu also recommends a wine to match each dish.

With prosciutto, salamis, and plaits of chillies, garlic and onions hanging from the ceiling, the Valvona & Crolla store is an absolute Aladdin's cave of Italian quality produce. This is where the best chefs and keenest cooks come for their olive oils, balsamic vinegars, breads, meats and sausages, Italian cheeses, pasta, condiments and sauces, antipasto store-cupboard staples, and confectionary

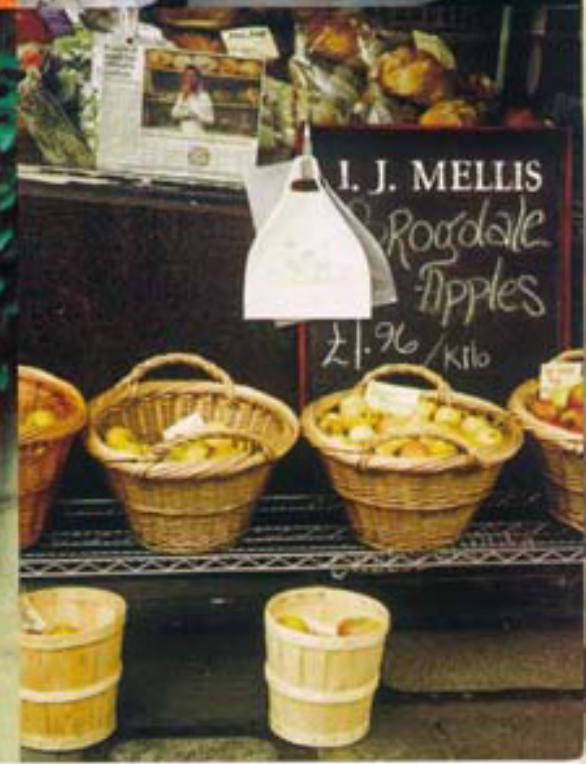


ON SOLE - £17.40
 Y SOLE - £13.25
 ICE FLTS - £13.25
 ALMON SINS - £13.25
 ALMON FRS - £14.25
 SCALLOPS - £22.05
 SEA BREAM FISH
 TUNA SINS FISH
 WHOLE MOU - P
 HAKE - P
 ROCK TURBOT - P
 FRESH MACKEREL
 (OUR VERY OWN) HOME-CURED

GEORGE BOWE
 BUTCHER & POULTERER
 TEL: 33



Mimolette
 Two years maturation creates the cratered rind of this cheese that bright orange flesh with a taste and walnuts.
 £ 26.75



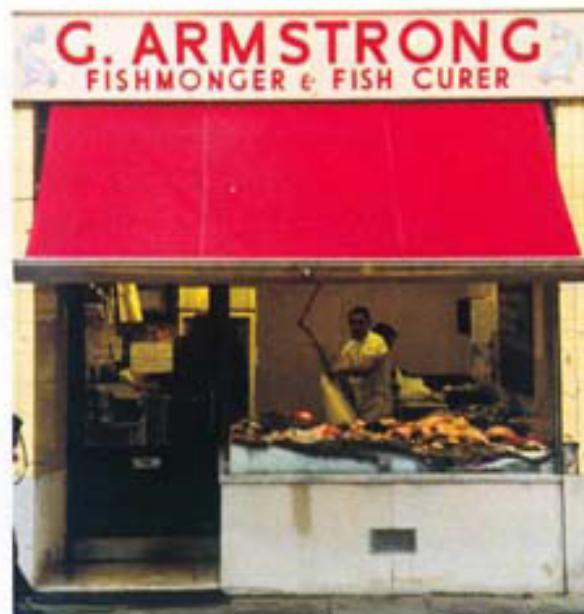
items. Above one of the most extensive collection of Italian wines in Scotland, they also stock an impressive array of wines from around the world, malt whiskys, spirits and liqueurs.

19 Elm Row, Edinburgh, tel: (44) 131-556-6066

GEORGE ARMSTRONG FISHMONGER AND FISH CURER

The display on ice in the front window looks like an artwork that could be entitled "Beasts of the Deep". Small, large, flat and round fish gape through the glass, alongside scallops, crabs, sea urchins, cockles and whelks, with a waterfall down the inside of the window to keep it all fresh. Inside this narrow, tiled space are two filleting troughs, a blackboard price list and eager staff. Other than the range of fresh seafood (including hard-to-find wild salmon) they sell dressed crabs, and an array of smoked and cured fish. By lunchtime on Saturday, customers are queued down the street, patiently waiting their turn.

80 Raeburn Place, (Stockbridge) Edinburgh, tel: (44) 131-315-2033



GEORGE BOWER BUTCHER AND POULTERER

This butcher shop is the place to go for game and aged meat, as well as a good range of poultry (whole and pieces, including quail, pigeon, partridge and pheasant). Pies of all sizes, shapes and meat fillings (nothing for the vegetarian here) are available as are sausages, both gourmet (pork and leek, lamb and mint, chipolata) and traditional (haggis, black and white puddings), as well as blood by the bag for homemade blood sausages!

75 Raeburn Place, Stockbridge, Edinburgh, tel: (44) 131-332-3469

IAIN MELLIS CHEESEMONGER

Iain Mellis is THE name for cheese in Edinburgh with three stores (plus another in Glasgow) and custom-built cheese maturing rooms. His range of British and Irish cheeses (mostly unpasteurised) is second to none and he carries an impressive range of imported cheese as well. All cheeses are well labelled with tasting notes and informed assistants are more than happy to provide guidance. His Stockbridge shop also carries a select range of gourmet products.

6 Bakers Place, Stockbridge, Edinburgh, tel: (44) 131-225-6566

30A Victoria St, Edinburgh, tel: (44) 131-226-6215

205 Bruntsfield Place, Edinburgh, tel: (44) 131-447-8889



HERBIE OF EDINBURGH

Here you'll find a rather eclectic mix of a corner-store convenience and gourmet goods, with a slight lean towards Spanish and South American products. A range of cheeses, meat and vegetable antipasti, breads, and ready-made goodies like rich duck pâté, and incredibly rich chocolate cake, make this a one-stop shop to grab all the makings of a delicious meal.

66 Raeburn Place, Stockbridge, Edinburgh, tel: (44) 131-332-9888

TATTIE SHAW'S

A good range of quality fruit and vegetables is still the hardest thing to find in Scotland. Luckily, cassava, figs, sweet corn, pineapple, coconuts, marrows, guava, tangelos, pomegranate and very fresh herbs are just some of the exotica you'll find in this tiny shop a block down Elm Row from Valvona & Crolla.

35 Elm Row, Edinburgh, tel: (44) 131-557-6720

REAL FOODS

This is where you find all the things you can't find anywhere else. Their focus is on organic produce and they have a good range of Japanese goods, grains, pulses and imported canned goods, as well as some fruit and vegetables. They also carry the boutique Black Isle Organic Beers.

37 Broughton St, Edinburgh, tel: (44) 131-557-1911

PAT'S CHUNGYING

Asian goods are always the most challenging to find in European cities, but this shop carries an excellent range of Asian products, spices, fresh vegetables and herbs as well as platters, bowls, spoons, chopsticks and kitchen accessories.

199 Leith Walk, Edinburgh, tel: (44) 131-554-0358 **WD**

...
MONGER

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CHEESEMONGER

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PURVEYORS of FINE
& ARTISAN FARMHOUSE
CHEESES



MELLIS
chocolate