

Winetasters  
of Toronto



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Fine friends.

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## Dinner At Melanie's

Our first dinner this season will be at a well established local restaurant, Melanie's Bistro and Patisserie. It is conveniently located on the Danforth, midway between the Coxwell and Woodbine subway stops. It is owned and operated by a husband and wife team. Arul Chettiar is a classically trained chef with an extensive resume of top restaurants in his native India, New York and Toronto. Melanie Ferriera is in charge of the desserts.

Melanie and Arul have fashioned for us a fine menu. We have arranged a selection of wines to match each course, dipping into the club's extensive cellar where appropriate. To start the evening we will, as usual serve a sparkling wine. In this instance it is Chateau d'Avrillé Crémant de Loire to match Arul's Bean Buttered Crostini and Duck Breast.

With the Crispy Crab Cakes and Mango Aioli we will have from the cellar the 2002 Yattarna Bin 144 Chardonnay from Penfolds one night and 1997 Beringer Private Reserve Chardonnay the other. For mushrooms you need Pinot Noir and so to go with the Soft Cheese Polenta and Mushroom Ragu we have retrieved Ontario Jordanne Pinot Noir Le Clos Vineyard from the cellar, 2004 one night and 2005 the other.

To match the slow braised venison we have a couple of classic game accompaniments: the 1998 Gromis Barolo by Gaja and a different Chateauneuf-du-Pape, La Crau – Vieux Télégraphe each night, all from the cellar. To finish the evening we have Chateau Doisy-Védrières 2003 Sauternes, currently available at Vintages.

As usual, a bottle of each wine will be placed on tables of eight guests. The exception is the Sauternes where a 45 ml (1.5 oz) portion will be served. Maybe the wine will influence your selection of evening or maybe you will come both nights.

A vegetarian meal is available. You may not mix and match dishes from each please.

**As always with our events, this will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Please don't drink & drive. The restaurant is 300 meters from both the Coxwell and Woodbine subway stops on the north side of Danforth (taxi also available).**

Date: Tuesday, Oct 25, 2016 OR Wednesday, Oct 26, 2016

Time: 6:30 p.m.

Limit: 24 people per evening

Melanie's Bistro and Patisserie

1879 Danforth Avenue

(between Coxwell and Woodbine)

**Cancellations accepted up to Oct 21 — Jennifer Curran 905-829-4675. No bookings by phone, please. No confirmations will be issued — you will be contacted only if we are sold out. Strictly 'First Come' basis.**

You can register online using a credit card at [www.winetasters.ca](http://www.winetasters.ca), or send in this form with a cheque.

GST/HST account: 844742619RT0001

Business Name: Winetasters Society of Toronto

Tear and Enclose

Cheque payable to:

Winetasters Society of Toronto  
c/o Jennifer Curran  
1534 Prince John Circle  
Oakville, Ontario L6J 6T3

Names: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Cheque Enclosed for: Dinner at Melanie's

Select:

Tuesday, Oct. 25     Wednesday, Oct. 26

Could attend either night

Vegetarian menu for \_\_\_ people

Phone: H (\_\_\_\_) \_\_\_\_\_ W

(\_\_\_\_) \_\_\_\_\_

\_\_\_\_\_ Members @ 125.00 each \$ \_\_\_\_\_

\_\_\_\_\_ Guests @ 135.00 each \$ \_\_\_\_\_

**Menu & wine details overleaf....**

Dinner at Melanie's Bistro, October 25 and 26, 2016

White bean buttered crostini with smoked duck breast and  
house made cranberry relish  
*Château d'Avrillé Crémant de Loire Sparkling*

Crispy crab cakes with mango aioli  
*2002 Yattarna Bin 144 Chardonnay – Penfolds (Tuesday)*  
*1997 Beringer Private Reserve Chardonnay (Wednesday)*

Soft cheese polenta with mixed mushroom ragu  
*2004 Le Clos Vineyard Pinot Noir – Le Clos Jordanne (Tuesday)*  
*2005 Le Clos Vineyard Pinot Noir – Le Clos Jordanne (Wednesday)*

Red wine infused, slow braised Venison with seasonal root veg and  
truffle scented oven roasted potato  
*1998 Gromis Barolo – Gaja*  
*1999 Chateauneuf-du-Pape, La Crau – Vieux Télégraphe (Tuesday)*  
*2000 Chateauneuf-du-Pape, La Crau – Vieux Télégraphe (Wednesday)*

Classic Mini creme brûlée  
Mini Warm apple strudel  
*Château Doisy-Védrières 2003 Sauternes*

*Tea or Coffee*

A Vegetarian Menu is also available, as follows:

White bean and piperade Crostini

Roasted corn Hush Puppies. With herb Remoulade

Polenta and Mushroom Ragu

Grilled Portabello and roasted root Veg tower with goat cheese and Tomato Basil Coulis

Desserts as Above