

Dinner at Boland's Open Kitchen

Our winter has been a little grey! To get us out of the winter humdrums Winetasters will be hosting a dinner in place of our regular March tasting. We will be at the well-established local restaurant, Boland's Open Kitchen, located on Mount Pleasant Road. It is owned and operated by Chris Boland who has been involved in the restaurant industry for more than 30 years. He brings an impressive history including ownership in Telfers, Trappers, The Tasting Rooms and now Boland's Open Kitchen, together with an immense enthusiasm for both food and wine. Boland's has a comfortable atmosphere that encourages good conversation with the enjoyment of the food and wine.

Chris has created a beautiful menu for us. 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 be serving a sparkling wine. The Paul Delane Crémant de Bourgogne Reserve will be matched by Chris's hors d'oeuvres of grilled shrimp in lemon, garlic and olive oil; and double smoked bacon and tomato on baguette.

This will be followed by Ocean Wise Atlantic Salmon Gravlax with dark rye toast points, dill, caper, and chive drizzle. From the cellar we have selected something a little out of the ordinary - a very savoury Hungarian 2009 Oremus Mandolas Dry Furmint (Tokaj).

We continue with Roasted Duck Breast in an apple cider, red onion, and orange red current glaze (I'm getting hungry as I write this!). For duck, you definitely need Pinot Noir and so we have retrieved Tawse's 2007 Pinot Noir 17th Street Vineyard from the cellar. This is now a fully mature top Niagara Pinot that tips a nod to the Cote de Nuits while remaining true to its roots.

To match the main course of slow-cooked veal cheek in a red wine veal stock reduction, with roasted vegetables and mash we've picked two flavourful and complex wines from the cellar: 1997 Lagrazette from Cahors, and 2001 Chateau de Nages Cuvée Joseph Torres, Costieres de Nimes, a premium wine from Michel Gassier.

To finish the evening in style we have selected 1986 Colheita Port - Quinta do Noval, also from the cellar. That will be exquisite with a dessert of two blue cheeses and a lemon curd with brown sugar shortbread.

As usual, a bottle of each wine will be placed on tables of eight guests. The exception is the 1986 Quinta do Noval Colheita Port which will be pre-poured and served.

A vegetarian meal is available. Please note that you may not mix and match dishes from each menu.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Using public transit is strongly encouraged.

Date: Wednesday, March 8, 2017

Where: Boland's Open Kitchen

Time: 6:30 pm.

575 Mt. Pleasant Rd.

Limit: 48 people

Transit Options:

- across the road from a bus stop for the southbound 74-Mt Pleasant bus to St Clair subway station
- a 10 minute walk from the Davisville subway station on the east side of Mt. Pleasant Rd.
- two and a half blocks from a (11-Bayview or 28-Davisville) Westbound Mt Pleasant at Davisville bus stop that takes you into Davisville subway station

Cancellations accepted up to March 3rd — Jennifer Curran 905-829-4675. No bookings by phone, please.

No mail 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, 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: _____

Phone: H (____) _____
W (____) _____

Cheque Enclosed for: Boland Open Kitchen

_____ Members @ \$129.00 each (incl. HST) _____
_____ Guests @ \$147.00 each (incl. HST) _____

Total _____



Fine wine.
Fine friends.

www.winetasters.ca

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MENU

Hors d'oeuvres - grilled shrimp, lemon, garlic and olive oil & double smoked bacon and tomato on baguette
Paul Delane Crémant de Bourgogne Reserve

Ocean Wise Atlantic Salmon Gravlax, dark rye toast points - dill, caper, chive drizzle
2009 Mandolas dry white Tokaji - Oremus (Hungary)

Roasted Duck Breast - apple cider, red onion, orange/red current glaze
2007 Pinot Noir 17th St Vineyard - Tawse (Ontario)

Slow cooked veal cheek with roasted vegetables and mash - red wine veal stock reduction
1997 Cahors - Lagrazette
2001 Chateau de Nages Cuvée Joseph Torres

Tasting plate of two blue cheeses and a lemon curd with brown sugar shortbread
1986 Colheita Port - Quinta do Noval

Tea or Coffee

Vegetarian Option

Edamame and Mushrooms in Phylo Pastry

Guacamole with Shaved Fennel and Currant Slaw

Smoked Carrot and Spinach

Mixed Jump Fried Vegetables.

Tasting plate of two blue cheeses and a lemon curd with brown sugar shortbread

Tea or Coffee