

WINE TASTING & PAIRING EVENT

AUGUST 26, 6-8PM

Winetasters
of Toronto 

elle cuisine



A virtual tasting experience with exclusive, cellared wines from *Winetasters of Toronto* & a three course menu pairing designed by Chef Lauren Mozer of *elle cuisine*.

VIRTUAL WINE TASTING

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A BRIEF INTRODUCTION:

COVID-19 has changed the ways in which we get together, socialize, celebrate, and enjoy the simple pleasures of life.

With social distancing measures a priority until further notice, we are all trying to figure out how to safely connect and enjoy one another's company.

In response to these wild and challenging times, ***elle cuisine*** and **Winetasters of Toronto** have come together to curate a virtual wine pairing and tasting experience like no other.

Executive chef and Owner of ***elle cuisine***, Lauren Mozer, has collaborated with the **Winetasters Board** to create a custom tasting menu experience (to be enjoyed from the comfort of your home) that pair perfectly with perfectly aged wines from the **Winetasters** cellar.

elle cuisine's Sommelier, in partnership with the expertise of the Winetasters Board, will host a VIRTUAL tasting via zoom. Jump online at the scheduled time and cook with Chef Lauren while you sip Winetasters wines with SOMM Ian. Bonus is that you get to enjoy this experience virtually with 15 other guests, allowing for a both interactive and social experience.

Winetasters members have the opportunity to experience the virtual tasting with cellared wines from the Winetasters cellar.

For non-members, we've recommended alternative wines that are easily sourced at the LCBO. Should you wish to add these bottles onto the food package, we will happily include them in your box.

Once you've signed on to the experience and paid for the package, a box of prepared foods and ingredients + wine will be delivered to your door (contactless delivery) the day of the event.

You will be invited to a zoom meeting and once you sign on, you will cook alongside Chef Lauren and sip alongside SOMM Ian. SOMM Ian will speak to the wines and how and why they pair nicely with the curated menu items. You are free to engage, ask questions, and add value to the conversation!

HOW IT WORKS

AUGUST 26, 6-8PM



PACKAGE OPTIONS & PRICING:

PACKAGE 1: FOR WINETASTERS MEMBERS ONLY. INCLUDES 8OZ PORTIONS OF THE CELLARED WINES OUTLINED BELOW + FOOD EXPERIENCE.

\$250/PACKAGE
\$125/FOOD FOR TWO
\$125/WINE FOR TWO

to sign on for this experience, email lauren@ellecuisine.ca to secure your food box and head on over to the Winetasters of Toronto [website](https://winetasters.ca/) (<https://winetasters.ca/>) to secure your wine package. Please note that there are limited quantities of Winetasters cellared wine, and we are selling on a first come first serve basis.

PACKAGE 2: FOR ANYONE. INCLUDES THE FOOD EXPERIENCE + LCBO WINE PAIRINGS.

\$270/PACKAGE
\$125/FOOD FOR TWO
\$145/WINE FROM LCBO

See below details on the wine pairings sourced from the LCBO. We are including these at no mark up (true LCBO cost). We have added a small charge for the pick up, delivery and packaging of said wines.

PACKAGE 3: FOR ANYONE. INCLUDES ONLY THE FOOD EXPERIENCE (IN CASES WHERE YOU'D LIKE TO PAIR WITH WINE YOU HAVE AT HOME OR WANT TO MAKE THE TRIP TO THE LCBO YOURSELF).

\$125/PACKAGE
\$125/FOOD FOR TWO

TELL US ABOUT YOUR ALLERGIES, DIETARY RESTRICTIONS AND WE WILL CURATE A SPECIAL MENU FOR YOU FOR A SMALL ADDITIONAL FEE.

DELIVERY WITHIN THE GTA IS INCLUDED IN THE PACKAGE COST.

CONTACT US FOR TICKETS
LAUREN@ELLECUISINE.CA

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FIRST PAIRING - COURSE 1

WHITE WINE

**Louis Jadot
Domaine
Gagey des
Guettes Blanc,
Savigny-Les-
Beaune
Premier Cru**

Incredibly elegant white Burgundy with well integrated oak use. We expect there to be some lively acidity that's balanced by the round-ness the oak provides. We have opted for a decadent seafood dish. Delicate ingredients in a rich preparation. Alternatively, we recommend a parsnip agnolotti with brown butter, sage, toasted pine nuts.

8OZ PORTION - SERVES 2



SCALLOP & LOBSTER BISQUE

Seared BC scallop, rich & creamy lobster bouillabaise chowder, sauteed leeks, summer corn, fennel, garlic scape oil, crispy pancetta garnish



OR

PARSNIP AGNOLOTTI

Handmade parsnip agnolotti, celeriac, garlic scapes, brown butter, sage, toasted hazelnuts & pine nuts, parmesan crisps



SERVES 2

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SECOND PAIRING - COURSE 2

RED WINE

**Chateau
Batailley
Grand Cru,
Pauillac 2009**

this was a BANGER year for Bordeaux, and we expect this wine will be a great representation. We expect this wine to be on the medium to full bodied side with lots of black currant and other dark fruit. We anticipate that there will be a healthy amount of earth quality as well.

We've opted to pair this with braised lamb/beef to bring out the more savoury qualities of the wine. There should be some nice acidity to this wine, which is why we've had some fun with the spices in the puree.

8OZ PORTION - SERVES 2



LAMB SHANK OSSO BUCO

braised lamb shank, smoked squash puree, coffee-buttered heirloom carrots, confit cippolini onions, parsnip crisps

&

BRAISED BEEF SHORT RIB A LA BOURGUIGNON

Red wine braised beef short rib on a bed of truffled pomme puree, served with wild mushrooms mushrooms, confit cippolini onions, red wine jus, crispy shallots



SERVES 2

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THIRD PAIRING - COURSE 3

VINTAGE
PORT

**Niepoort
Vintage Port
1992**

This fortified wine should be defined by its concentration of fruit (think dark plum qualities) and hints of chocolate in the background.

8OZ PORTION - SERVES 2



DARK CHERRY
FRANGIPANE

served with almond butter ice cream

&

FLOURLESS
DARK
CHOCOLATE
TORTE

served with cherry & port flambe, vanilla bean
& sour cherry ice cream



SERVES 2



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LCBO WINE PAIRINGS

COURSE 1 **Vins Auvigüe Solutré Pouilly-Fuissé 2018** Chardonnay



The subtle nose on this wine suggests creamy apricot. Gentleness and creaminess carry over to a smooth but warm and textured palate. Freshness and a touch of pleasantly bitter pith counter the fruit and creates a bright and long finish. Score - 91.

\$47.95
750ML

COURSE 2 **Château Pipeau Saint-Émilion Grand CruBlend** Meritage



Lauded by the international wine press, this is a decadent and surprisingly affordable Grand Cru from Saint-Émilion, one of Bordeaux's crown jewels. Fruity, smoky and long with a spicy finish. Try with slow-cooked roast beef or lamb shanks. A great cellar-starter.

\$42.95
750ML

COURSE 3 **Graham's 20 Years Old Tawny Port** Tawny Port



Amber colour; aromas of walnuts, butterscotch, raisins and cloves; sweet, full bodied with flavours of dried fruit, nuts, butterscotch and chocolate. Rich and wonderful.

\$40.00
500ML

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FAQS

- 1. Which areas do you deliver to in the GTA for the price?** See below chart of the GTA.
- 2. What time does the event start?** 6pm
- 3. How much time do I need to prepare the food for a 6pm start?** Give yourself 30 minutes to prepare before you hop online to cook alongside Chef Lauren.
- 4. When should I expect the food/wine to arrive?** Between 1-5pm on August 22 (day of the event).
- 5. I am not a member of Winetasters but would like to participate via Zoom. I bought the recommended wines from the LCBO. Is this OK?** Of course! You receive the zoom link as part of the food experience.
- 8. Are the Winetasters wines filtered?** Yes.
- 9. Will the *elle cuisine* Sommelier comment on both the Winetaster's cellared wines and the Winetasters suggested current LCBO wine matches?** Yes!
- 10. In the *elle cuisine* menu, looks like the default is that we get (in a package of 2) one of each of the menu options. This is good to explore the matching, but if I want, can I choose just one of the offerings for each package of 2?**
Absolutely! Please include any and all preferences or allergies in your email when you purchase your package.
- 11. Who do I call if my orders are messed up?** call the *elle cuisine* team at 647 430 3553 so that we can do our best to solve whatever issue you are having.



VIRTUAL EXPERIENCE



VIRTUAL EXPERIENCE WITH CHEF LAUREN MOZER & IN-HOUSE SOMMELIER

Take advantage of this one-on-one experience with an experienced sommelier & executive chef ready to answer and help you discover new wine adventures!

TIPS & TRICKS

Learn amazing tricks and tips to better your experience when pairing your favourite foods with wine



TASTING NOTES

Follow along as Sommelier & Chef taste exclusive cellared wines with curated food pairings. Take your palate on an adventure and have fun with your family and friends!