

# An Exploration Of Wine And Food

We invite you to explore some unconventional territory with our next dinner. On the wine side, we want to explore some of the lesser-known varietals that, in our opinion, provide excellent food matches, and deserve to be better known. Chardonnay, Shiraz and Cabernet – be gone! – we don't want you (at this time, anyway).

And if we're going to explore some new tastes, then let's apply the same logic to the food and step outside the familiar. But still embrace a devotion to locally produced products – except introduce some modernist preparations.

Starting with the food we have worked with L.A.B. restaurant, who use seasonally fresh (and sustainable) ingredients, with an occasional innovative twist. This generates excitement, without venturing too far into weird territory. For my money this was the most exciting restaurant debut in Toronto in 2010, and is now a regular stop. This place is tiny, and pays attention to detail on every plate.

For the wines, we have chosen some food-friendly selections that are mostly single varietals, so you can watch out for them on restaurant lists (although for older vineyards some interloper grapes can creep in). Overall, we are generally unexcited by the 'safe' offerings that usually populate restaurant lists. We recognize that lesser-known wines can be a difficult sell but, it's about time that a few more restaurants stepped up and showed wines like these (maybe by the glass at least).

We're also serving the wines in a less-traditional manner! With the Ocean-wise Trout (prepared two ways) we'll serve both a sparkler (Mauzac Grape) and a still white (Grüner Veltliner) – decide for yourself on the better match. The Gnocchi will have two wines from the same country (Spain) – one white (Godello from 80-100 year-old vines); and one red (Mencía grape from the 1990 vintage)! The Flat Iron steak (cooked using the sous-vide method) will be accompanied by wines from the Tannat grape and also Touriga Nacional (most often encountered as one of the grapes in Vintage Port). The Hungarian dessert wine (Furmint) is also too-often ignored.

We are very excited to try innovative preparations with non-traditional wines (in Ontario at least). See over for full menu and wines.

Please be as clear as possible in making your choice of date. If you can come any night, then enter your choices (denoting as '1', '2' and '3') – if, say, one night is not convenient, only enter '1' and '2'. We will try to allocate everyone to their first choice, only moving if a day is sold out (we'll let you know, so assume your #1 choice is valid).

I chose: Tue \_\_\_\_\_, Wed \_\_\_\_\_, Thu \_\_\_\_\_, (make a note of which night(s) you requested on the form below).

**As always with our dinners, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume.**

Date: Tue 3 May/ Wed 4 May/Thu 5 May 2011  
 Time: 6:45 p.m. (for 7:00pm start)  
 Limit: 32 people per night

L.A.B. Restaurant  
 651 College St. (at Grace)  
 Toronto M6G 1B7

Cancellations accepted up to Thursday April 28, 2011 — Alan Gardner (416-961-7005). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

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

Tear and Enclose \_\_\_\_\_

Cheque payable to:  
 Winetasters Society of Toronto  
 c/o Alan Gardner  
 102 Summerhill Avenue  
 Toronto, Ontario  
 M4T 1B2

Names: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 Phone: (\_\_\_\_) \_\_\_\_\_ W (\_\_\_\_) \_\_\_\_\_

Cheque Enclosed for: EXPLORATION DINNER

\_\_\_\_\_ Members @ 95.00 each \_\_\_\_\_  
 \_\_\_\_\_ Guests @ 100.00 each \_\_\_\_\_

Please select One or more in priority:

Tue. 3 May, 2011   
 Wed. 4 May, 2011   
 Thur 5 May, 2011

Total \_\_\_\_\_

# THE MENU

*Woodstock Ontario Trout (Ocean Wise) Served Two Ways  
Himalayan Salt Cured With Chili Yuzu/  
Olive Oil Poached With Compressed Orange  
And a Frito Misto*

*Mauzac Grape: 2008 Blanquette de Limoux, Grande Réserve Brut – Antech (Languedoc-Roussillon, France)  
Grüner Veltliner Grape: 2009 Steinagrund - Leth Vineyards (Donauland, Austria)*  
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*Gnocchi with a Sweet Pea Sauce  
Served With Pea Powder and ‘Crème Fraîche Caviar’*

*Godello Grape: 2009 Almalarga - Pena Das Donas (Rias Baixas, Spain)  
Mencía Grape: 1990 Tinta Gran Reserva - Señorío De Peñalba (Bierzo, Spain)*  
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*Flat Iron Steak Cooked Sous-Vide  
Served with Spring Vegetable Ragoût, Fiddle Head Panna Cotta, and Pancetta Broth with Candied Pancetta*

*Tannat Grape: 2001 Greenwich 45° N Vineyard - Château Peyros (Madiran, France)  
Touriga Nacional Grape: 2003 Touriga Nacional, Quinta da Falorca – Quinta Vale das Escadinhas (Dão, Portugal)*  
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*Rhubarb Cake Served With  
Vanilla White Chocolate Mousse, Long Pepper Crumble and Strawberry Gelée*

*Furmint Grape: 2008 Late Harvest Furmint, Disznókő Tokaji– Compagnie Medocaine des Grands Crus (Hegyalja, Hungary)*  
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*Coffee / Tea*