

**Winter Dinner**  
**Revere on the Danforth**  
**Monday, February 26<sup>th</sup>**

For our Winter Dinner we go to **Revere**, a culinary bright spot on the Danforth, *East* of Pape. Revere was opened on September 16, 2016 by Chef James Harrison and General Manager Sean Clarke. Revere is a restaurant that is not only an expression of what these two admire and respect about the food and wine business but also their family, friends and community. They met working together at F'Amelia in Cabbagetown. Prior to F'Amelia, James honed his skills as a chef at the eponymous Splendido, rising to become its sous chef. Sean worked at Allens under the tutelage of John Maxwell for a number of years prior to meeting up with James. Sean has a great love of wine and has completed his Sommelier Certificate at George Brown and joined the Canadian Association of Professional Sommeliers.

We are offering a four course menu that captures the best of what their Italian themed menu offers and includes **scallops with fennel, mushroom risotto, steak with braised red cabbage and red wine sauce, and a mini chocolate budino.** (See the full menu/wine pairings below)

Our wines include special selections from our cellar as well as some currently available bottles. The evening will begin with the award winning *Duran Cava Gran Reserva Brut 2013 by Ramon Canals* to accompany the *amuse-bouche*. Next we have a little bit of a *Bachelor* theme: pairing the scallops with his *Saunders Vineyard 2013 Niagara Chardonnay* (rated 94 pts by John Szabo) and the risotto with the excellent and now fully mature *Clos Jordanne Claystone Terrace Pinot Noir 2005* from our cellar. These wines show just what Niagara is capable of, particularly in the hands of a wine maker of his ability.

The steak dish cries out for great reds such as Cabernet Sauvignon or Syrah. So we have decided to pour one of each and you can decide what works best! We have reached into our cellar for Chateau Montelena, 2006 from Napa. This highly rated wine (18 pts, in May 2017, by Jancis Robinson) is just hitting its maturity plateau. As Jancis put it last year, "Sweet and round. Polished tannins. Just right for now." With our other hand we pulled out *Chapoutier Cornas Les Arènes 2007*, classic northern Rhone Syrah from a leading producer, which is also entering its mature phase. We will wind down with a taste of Port to go with the chocolate budino – *Taylor LBV 1994, bottled 1999*.

Due to a limited supply of some of the wines this event is limited to 24 people. Note that the price includes dinner, wine, service and tax. A vegetarian menu will also be offered.

Come out for a great evening – good food, good wine, and of course good company!

**As always with our events, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Please don't drink & drive.**

Date: Monday 26<sup>th</sup> Feb, 2018

Revere

Time: 6:30 for 7:00 p.m.

804 Danforth Ave Toronto ON (at Jones, N side)

Limit: 24 people

Cancellations accepted up to noon on Feb 22rd, 2018 — (Jennifer Curran 905-829-4675). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis.

**You can register online using a credit card at [winetasters.ca](http://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

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

And mailed to:  
c/o Jennifer Curran  
1534 Prince John Circle  
Oakville, Ontario  
L6J 6T3

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\_\_\_\_ vegetarian option for both Appetizer and Main Course

Phone: H (\_\_\_\_) \_\_\_\_\_ M (\_\_\_\_) \_\_\_\_\_

\_\_\_\_ Members @ \$135.00 each (incl. HST) \_\_\_\_\_

\_\_\_\_ Guests @ \$145.00 each (incl. HST) \_\_\_\_\_

Total \_\_\_\_\_



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## AMUSE-BOUCHE

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**House Made Ricotta**  
toast, rosemary & lemon zest  
*Duran Cava Gran Reserva 2013*

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## APPETIZER

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**Pan Seared Scallop**  
fennel, endive, pickled radish, preserved lemon & chives  
or  
**Fig Salad (V)**  
arugula, frisee, grilled treviso, pistachio & balsamic  
*Bachelor Chardonnay, Saunders Vineyard, Niagara 2013*

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## MID COURSE

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**Mushroom Risotto**  
mixed mushroom, Marsala & parmesan  
*Clos Jordanne Pinot Noir, Claystone Terrace, 2005*

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## MAIN COURSE

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**AAA Beef Striploin**  
braised red cabbage, granny smith apple, onion, brussels sprout  
& red wine sauce  
or  
**Cavatelli Primavera (V)**  
arugula pesto, roasted red pepper, zucchini, mushroom, pine  
nuts, confit garlic & ricotta  
*Chateau Montelane Estate Cabernet Sauvignon, 2006*  
*Cornas, Les Arènes, Chapoutier, 2007*

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## DESSERT

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**Mini Chocolate Budino**  
maldon salt  
*Taylor LBV Port, 1994, bottled 1999*