

TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



"Bin End" Dinner

Tuesday, May 11, 2004, 6:15 P.M.

The Ontario Club, 5th Floor, Commerce Court South
(Northeast Corner of Bay & Wellington Streets)
Toronto, Ontario Tel : (416) 862-1270

Every four or five years, Toronto Vintners holds a "Bin End" dinner to clear space for new additions to our cellar. We host a great meal accompanied by single bottles or small quantities of wine left over from past years' tastings, many of them real gems. It's been a few years since our last Bin End dinner at the Tasting Rooms and many will remember the wildly successful and fun time we had at La Maquette restaurant.

This year, the venue for our evening is the Ontario Club. Members who have eaten there after a tasting have reported excellent food at good value. Dinner includes a welcoming glass of white wine, appetizer, choice of main course, and dessert (see over for the menu). We'll be bringing out a wide variety of "mystery" wines from our cellar – "mystery" because brown paper bags will hide their identity as they are set out. There will be an assortment of different wines at the tables. Part of the fun is guessing what country the wine is from and which grape before you tear off the cover to reveal the bottle's identity. There are no prizes for identifying that it's white or red - we assume you're past that learning stage! It's meant to be informal and fun with no scoring unless you want to do your own. Bottle trading between tables is allowed; if your neighbours have something your table prefers, barter, bribe or share! It's all part of the enjoyment.

There are too many bin end, red wines from our cellar to list but they include: from France - '94 Ch. Montrose, '94 Cos d'Estournel, '97 Talbot, '97 Grand Puy Lacoste, '97 Smith Haut-Lafite, '97 Hospices de Beaune, Gigone de Salins (Jadot); from Italy '86 Sassicaia & '93 Barolo, Silvio Grasso; from Australia – '95 Mountadam Cab & '98 Tinarra (Hardy's) Cab; Washington – '95 Staton Hills Cab, '96 Ch. Ste Michelle Cold Creek Cab & Canoe Ridge Cab; California – '91 Stag's Leap & Ridge Cabs; '96 Kenwood Zinfandel; Chile – '98 Porta Grande Reserve.

We will attempt to provide reserved seating if you wish to sit with friends. Please indicate with whom you want to sit (list their names please & the number in the other party) as well as your choice for main course. Price for the evening includes all taxes and gratuities.

NOTE: 112 places available. One guest per member; additional guests & non-members will be accommodated if we are not sold out. First come basis. No telephone or e-mail reservations. Deadline for reservations is May 8. Cancellations without penalty until May 8/04 to Sylvia Dorosh (905-854-2621 or email events@torontovintners.org). You will be contacted only if we're sold out. Make cheques payable to Toronto Vintners Club Inc.

Names:	
Bus Tel:	Home Tel:
Guests' Names:	
I/we wish to sit with: (list names)	
Main course selection (indicate how many): _____ Lamb OR _____ Angus Sirloin OR _____ Salmon	
_____ Member's assessment -	\$ 65 pp \$
_____ Guest / non-member assessment -	\$ 75 pp \$
TOTAL	
\$	

**Bin End Dinner
May 11/04**

Mail to:
Toronto Vintners Club
c/o S. Dorosh
PO Box 1023
TDC Postal Station
77 King St. West,
Toronto, ON
M5K 1P2

I understand and accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: _____

Date: _____

TORONTO VINTNERS CLUB INC.

Bin End Dinner Menu

May 11, 2004

Fresh assortment of breads

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Salmon wrapped sea scallop chanterelles,
Served with blini and beurre blanc

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Choice of:

Roasted Rack of Lamb, rubbed with mint oil with a parsley herb crust
served with a light shallot and rosemary jus

OR

Roasted Angus Sirloin, Brandy Peppercorn Sauce, Roasted Potato and Seasonal Vegetables

OR

Broiled fillet of Salmon with Red Risotto and Parsley cream sauce

*

Crème Brulée

*

Coffee, Decaffeinated Coffee and Tea