



# TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



## DINNER AT CHIADO

Tuesday, November 14, 2006

Reception: 7:00 PM, Dinner to start @ 7:30 PM

864 College Street  
(between Dovercourt & Ossington)  
Toronto, Ontario Tel: (416) 538-1910

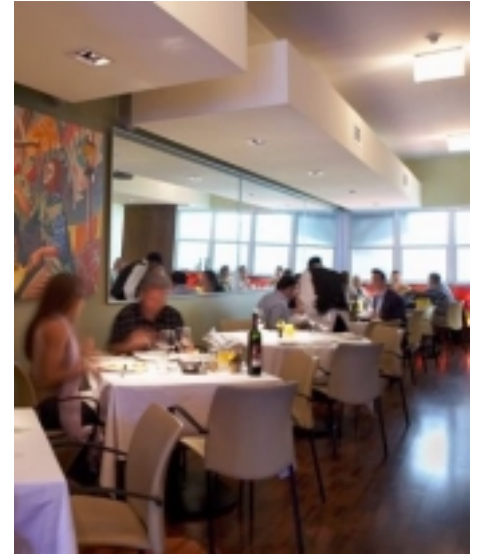
We finish an extraordinary year of events in 2006 with a fine wine and dinner pairing at **Chiado** – one of Toronto’s finest restaurants. As the well-known Frommer’s guide put it, “this is one of the most elegantly formal dining rooms in the city. The opulent dining room has marble floors, oil paintings, and fresh orchids, and draws a sophisticated crowd. Servers are models of professionalism, attentive without hovering.”

Restaurateur Albino Silva is well known for many things, among them, flying in all his fish – fresh, and daily. Some of the lauds Chiado has received recently:

9<sup>th</sup> best restaurant in Toronto and voted best Portuguese restaurant (2006) – *Toronto Life*: “Good, honest Portuguese cuisine crossed the Atlantic and found big-city polish and sophistication, but never lost its cultural integrity.”

“French doors lead to a dining room with polished wood floors, tables set with starched white napery, and plum velvet armchairs – all relaxed elegance.” (Fodor’s)

“Fine food prepared with heart and heritage.” (toronto.com)



The menu and wines for the evening (see over) have been artfully created and assembled exclusively for the Toronto Vintners Club. If you attended Toronto Vintners’ Iberian wine event in 2005, you’ll recall the outstanding quality of the Duoro and Alentejo wines we tasted. Tonight, we’ll be serving three wines from these regions along with a sparkling wine from Setubal to start with and we’ll end the dinner with a vintage port. While many diners typically pay upwards of \$150 or more per person before taxes and tip for a dining experience at Chiado, we are able to offer a stunning 5-course, food and wine experience at one of the city’s top restaurants for only \$110 pp all inclusive. So begin the holiday season early and celebrate with Dinner at Chiado!

**NOTE: Capacity: 50. Please mail in your reservation early – a sell-out is anticipated. For this special occasion, members and guest may attend at the same rate. First come basis; no telephone or e-mail reservations. Deadline for reservations/cancellations without penalty is Nov. 8, 2006. To cancel, call 416-209-1442 or email [events@torontovintners.org](mailto:events@torontovintners.org). Cheques payable to Toronto Vintners Club. Join us at 7 p.m. for a glass of reception wine prior to dinner, will begin at about 7:30. Chiado has a dress code of business casual (no jeans please).**

Names:		
Bus Tel:		Home Tel:
Email:		
_____ Member’s assessment -	<b>\$110.00 pp</b>	\$
_____ Guest / non-member assessment -	<b>\$110.00 pp</b>	\$
<b>TOTAL</b>		\$

**Nov 2006  
Dinner @ Chiado**

**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 & accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

TORONTO VINTNERS CLUB INC.

DINNER AT CHIADO  
Hosted By Toronto Vintners Club

Reception Wine: *JP Vinhos, Loidos Sparkling, NV (Setubal)*

Hors d'oeuvres: Rissoles, cod quenelles, cured ham on corn toast, salmon tartar  
Fresh cheese



Wine: *CARM, Castelo d'Alba Branco, Reserva, 2004 (Douro)*

Grilled tiger shrimp with piri assorda cake  
Sea scallop, orange and fennel sauce, purée of peas



Wine: *Encosta do Guadiana, Paco de Conde, Reserva, 2003 (Alentejo)*

Nova Scotia fresh black cod, porcini crust, red wine sauce, quenelle of fava bean  
Monkfish wrapped in presunto, honey, mustard piri piri glaze, esparragado



Wine: *Quinta Seara d'Ordens, Garrafeira, 1999 (Douro)*

Pan roasted breast of duck, Porto and sun dried fig sauce, sweet potato, almonds  
Beef tenderloin, wild mushroom risotto, red Douro wine sauce, rosemary

Cheese plate of lourais, azeitao, glazed pecans, fig compote



Wine: *Quinta Seara d'Ordens, Vintage Port, 2000*

Dessert: Ginger bread, Madeira poached Anjou pear cake,  
white chocolate crème anglaise, drunken fruit