



Bin End Dinner at Trevor Kitchen and Bar

38 Wellington Street East, Toronto, Ontario, M5E 1C7

Tuesday, May 18, 2010; 6:30 PM

Members' Fee: \$95 Guests'/Non -Members' Fee: \$120 (all inclus.)

Every few years, Toronto Vintners Club offers its members a rare occasion to relax and enjoy a surplus collection of premium vintage wines from our extensive cellar, combined with a gourmet dinner prepared by one of Toronto's foremost chefs. We usually refer to this type of event as our "Bin End Dinner" or "Cellar Cleaning" as it helps to clear out the cellar to make space for new wines. As a result - and this year being TVC's 35th anniversary so why not celebrate? - you have an opportunity to taste some sensational wines left over from past events which didn't sell out. Our loss is now your gain!

We will host our spring Bin End Dinner at [Trevor Kitchen and Bar](#) in downtown Toronto. This exciting downtown restaurant has received accolades for its inspired cuisine in a private and cozy setting. Trevor Kitchen and Bar was voted one of the top ten Toronto restaurants in 2008 and 2009. "Now" Magazine calls it "one of Toronto's hottest tables". Joanne Kates of the Globe and Mail calls Wilkinson "an inventor". Chef Trevor Wilkinson has prepared a unique menu of sensational creations specifically for the Toronto Vintners Club to accompany the array of wines from our cellar. (See over for the menu and suggested wine pairings.)

Our cellar is brimming with scores of single bottles from all around the world and in particular, we have an *overabundance* of leftover Bordeaux and Burgundy! Here's just a small sampling of what we'll be enjoying with dinner. From France: 1999 Dauzac, 5e (Margaux), 2004 Chateau Troplong Mondot St Emilion Grand Cru; 1999 Pavie Decesse, St Emilion; 2000 Vosnee Romanee Suchots; 2000 Nuits St George Les Boudots Rodet; 1999 Santenay 1cru Maladiere L Muzard; 1999 Antonin Guyon Volnay, Clos des Chenes, 1er Cru; 2002 Meursault Les Genevrieres 1er Cru, Michel Coutoux. From Italy's Super Tuscan region: 2000 Solaia; 2000 Ornellaia; 2000 Ardingo Calbello, Cantina Costanti. From California: 2001 Cline Cellars, Big Break Zinfandel; 2001 Cabernet Sauvignon, The Hess Collection (Napa); 2002 Chardonnay 'Les Pierres', Sonoma, Sonoma-Cutrer. From Australia: 2001 Art Series Cabernet Sauvignon, Leeuwin (Margaret River); 2001 Shadrach Cabernet Sauvignon, Grant Burge (South Australia); 2002 Chardonnay Picadilly Valley, Petaluma. From Germany: lots of Rieslings from Mosel and Reingau. From Canada: 2001 Osoyoos Larose (BC); 1998 Pinnacle, Sumac Ridge (BC); 2006 Le Clos Jordanne Grand Clos Pinot Noir and Chardonnay (ON). From Spain: 2004 Alion, Ribera del Duero Tempranillo; 2004 Costers del Siurana Clos de L'Obac. From South America: 1998 Quebrada de Macul, Domus Aurea; 1999 Chateau Los Boldos, Requinoa; 2006 Clos De La Siete. And to finish our dinner, we will serve a glass of fine Port.

So how will this work when we may have only one bottle of a wine? Each table will receive several bottles with the style or grape and quality as comparable as possible to other tables, to pair with the menu Trevor has prepared. But if you see something better at another table, create some fun and meet more people by bartering or trading your bottle or a glass for another! We're sure you will find something fabulous to rave about for years to come and there is *plenty* of exceptional wine to go around, we assure you.

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Trevor's Kitchen & Bar is situated at 38 Wellington Street E., between Church and Scott Streets. The closest subway station is King Street on the Yonge line. The closest Parking Authority lots are located at 1A Church St., 2 Church St. (.3 km); 87 Richmond St. E and 37 Queen St. E (.5 km). We strongly encourage you to take public transit or taxis because of the amount of wine being served. Otherwise, please have a designated driver who drinks moderately.

Tables seat 8. There will be a sign-up sheet upon check-in to select which table to be seated at on a first come basis.

The Champagnes and first course will be served at the bar as people arrive so please be on time for a 6:30 start to the evening!

If you have any dietary restrictions (i.e., you're vegetarian), please tick the box on the registration form as Chef Trevor can accommodate some alternatives to our menu. We will contact you for the details and pass on your requests to the Chef. If you wish to contact us before buying tickets, call 416-209-1442 or email chris@torontovintners.org.

Seating is very limited so reserve early. Go to <https://www.onlineregistrations.ca/tvcevent5/> for tickets. Ticket sales are final; we can offer refunds (exclusive of credit card processing fees) ONLY if we have a waiting list and can fill your spot with someone else. Don't miss the dinner event of the year!

trevor

KITCHEN AND BAR

menu dégustation spéciale for Toronto Vintners Club

May 18, 2010

foie gras reuben with onion choucroute & russian dressing
Champagne

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smoked duck terrine with vanilla poached apricots & duck fat brioche
Chardonnay and German Riesling

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ricotta gnocchi with venison ragout, sage & reggiano
Burgundy and Bordeaux

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smoked beef shortribs with potato crusted sweetbread, soft polenta & naturel jus
Full bodied reds from California, Italy, Australia, S. America

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goat cheese cake with concord grape compote & rosemary caramel
Port

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chef de cuisine: jesse vallins executive chef: trevor wilkinson