



## An Evening of Tapas and Fine Wines at Cava Restaurant

Tuesday, June 21, 2011; 6:30 PM

Cava Restaurant, 1560 Yonge Street, Toronto

Members' Fee: \$108; Guests'/Non-Members' Fee: \$125  
(Fee inclusive of taxes and gratuities)

In June TVC members have the unique opportunity to enjoy some rare fine wines with an extensive variety of delicious tapas (see attached menu) at **Cava Restaurant**. Cava, a Spanish tapas restaurant in downtown Toronto, was voted **Best New Restaurant** by *Toronto Life* magazine in 2007 and most would agree that it has only got better with time. Head chef and co-owner, Chris McDonald, with his years of experience brings a unique twist to Cava's Spanish tapas menu. Chris is one of Canada's most respected chefs, having worked in Italy, Mexico, the United States, and Canada. Some of his past endeavours in Toronto include chef/executive chef at Avalon, Zocalo, Centro, Jump, Stadtländer amongst others. To read about a recent interview with Chris Macdonald, check out this link: <http://www.tasteto.com/2010/08/04/stirring-the-pot-with-chef-chris-mcdonald/>

Since opening in 2006, Cava has continued to generate positive buzz, with Joanne Kates recently including the restaurant as **#3** on her Second Annual 100 Best Toronto Restaurants list - up from #6 in 2010. Kates enthuses about the restaurant, stating "Cava is the closest Toronto gets to a tapas bar in Barcelona." Here are a few more rave reviews of Cava:

*"Cava is a wine and tapas bar featuring more than two dozen small plates, whose eclectic flavours reflect the culinary breadth of renowned Chef Chris McDonald's current interests, ranging from Spanish, Italian and French with occasional Mexican flourishes." - Dine.TO*

*"This jewel of a dining room is hidden in an alleyway, so the trick is finding it. But the effort is worth it since Cava offers exquisite tapas like plates and sparkling wines at prices that won't break your budget." - Frommer's*

Of course this would not be a TVC event without some fantastic wines. Along with our meal, Cava will be serving an assortment of fine bin-end reds from our own cellar and some Spanish wines from their wine list. This is a unique opportunity to taste some great wines you may have missed at past tastings along with some of the restaurant's favourites. This is definitely an event not to be missed. Capacity is limited to 56 people, so be sure to sign up early.

For even more decadence be sure to stop by Xococava, Cava's chocolate shop - voted Toronto's Best Chocolatière by *Toronto Life* magazine.

Note: Cava is located one block north of St.Clair, just south of the intersection of Yonge St and Heath St in the Delisle Court.

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### REGISTER/ BUY TICKETS

Register/buy tickets online at <http://www.onlineregistrations.ca/tvcevent6>. You must register online and then can pay by credit card or by cheque. Cheques must be received by Friday, June 17. The cheque-payment option will be disabled at midnight Tuesday, June 14 after which only credit card sales will be accepted until midnight Sunday June 19 or earlier if the event sells out. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact [torontovintners@onlineregistrations.ca](mailto:torontovintners@onlineregistrations.ca) before trying to register again. Note: cancellations are permitted up to June 16. Refunds will be issued for all credit card payments for all but the OnlineRegistration processing fee which is non-refundable. After June 16<sup>th</sup>, no refunds are permitted.



## Cava Menu

Chipotle-Caramel Popcorn

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Papas Fritas

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"Supergilda"

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Pincho of Gamay-Poached Foie with Pomegranate and Onion

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Cava Charcuteria

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Bruschetta of Edamame, Green Onion, Black Olives, and Sicilian Tomato

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Watercress and Roasted Beet Salad, Valdeon Blue, and Marcona Almonds

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Smoked Kingfish Ceviche, Frisée Salad, and Tortilla

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Fried Japanese Eggplant, Queso Fresco, Honey, and Tomatillo Sauce

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Grilled Squid, Fingerling Potatoes, Hazelnut Romesco, and Green Onion

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Line-Caught Albacore Tuna, Jamon Serrano, and Oyster Mushrooms

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Asparagus a la Plancha, Lemon-Pepper Aioli

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Venison Anticucho, Warm Red Cabbage Salad

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Wild Mushroom and Sweet Corn Tamal, Pasilla Chile-Wild Plum Sauce

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Roasted Quail, Pozole Rojo

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Cauliflower and Kabocha Squash Tagine, Medjool Dates, Spanish Saffron

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Grilled Flank Steak, White Vegetable Purée, and Chimichurri

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Swiss Chard, Pine Nuts, and Currants

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Churros Con Chocolate

(Final menu subject to change.)



## Wines

Cava (reception wine)

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Albarino

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Various bin-end, fine reds from TVC's cellar:

E.g., 2004 Bodegas Castano, Casa Cisca (Spain), 2006 Clos De La Siete (Argentina), 2004 Nicolas Catena, Alta Cabernet (Argentina), 2004 Poesia - Bodega Poesia (Argentina), 2004 Cesca Vicent - Abat Domenech (Spain) and more!

## Prices

All inclusive of taxes and gratuity

TVC Member: \$108

Non-Member/Guest: \$125

## Buy Tickets

Seating is very limited!

Maximum of 56 tickets available.

[www.onlineregistrations.ca/tvcevent6/](http://www.onlineregistrations.ca/tvcevent6/)

Cancellations permitted up to June 16<sup>th</sup>.

Refunds in full except for OnlineRegistrations' processing fee.