



## Spring Dinner at Mistura Restaurant / Sopra Upper Lounge

265 Davenport Road, Toronto, ON (416) 515.0009

Tuesday, June 19, 2012

6:30pm - Reception

7:00 PM - Dinner

Members' Fee: \$115; Guests'/Non-Members' Fee: \$140 (all inclusive)

It's that time again. Time for Toronto Vintners Club to clear out the surplus collection of premium vintage wines from our extensive cellar. These events allow us to take the opportunity to enjoy a wonderful dinner and get to know each other in a more relaxed environment. In June, TVC members will have the opportunity to taste some sensational wines left over from past events which didn't sell out.

This year, the TVC Board of Directors has worked hard with chef Massimo Capra of Mistura Restaurant to prepare a feast to compliment the fine quality of wines from our cellar. Mistura offers patrons "contemporary Italian cuisine reflective of a simplified, yet refined approach to taste." The restaurant focuses on seasonal ingredients and June's menu should not disappoint.

Since opening in 1997, Mistura has been accumulating rave reviews. Referring to Mistura, Joanne Kates wrote in The Globe and Mail: "Mistura has me flushing with pleasure. It has that alluring combination of upscale service and comfort, blissful food and no starched shirts. So very few good restaurants manage to create an easy-going feeling. Mistura does it." While Alan Vernon of Toronto.com gives similar compliments to the chef: "This place was packed on a Tuesday night. Chef Massimo Capra, formerly of Michael Carlevale's Prego Della Piazza, seems to have found the perfect niche; provide no-compromise, upscale, quality Italian cuisine in a very relaxed, almost private-club-like, environment."

So how will this work when we have only one or 2 bottles 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 the chef 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.

Mistura Restaurant is located at [265 Davenport Road](#). The closest major intersection is Davenport Road and Avenue Road. The closest subway station is St. George Station. The closest parking lots are located at 174 Pears Avenue and 106 Pears Avenue. We strongly encourage you to take public transit or taxis because of the amount of wine being served. Otherwise, have a designated driver who drinks moderately.

Guests will be seated on a first-come first-serve basis.

**NOTE! Seating is limited to 60 people. Enter via the Red Door leading upstairs to Sopra Upper Lounge where the Prosecco and canapes will be served at the bar as people arrive. Please arrive on time for 6:30.**

Don't miss the dinner event of the year!

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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 15<sup>th</sup>. The cheque-payment option will be disabled at midnight Tuesday, June 12<sup>th</sup> after which only credit card sales will be accepted until midnight Sunday, June 17<sup>th</sup> 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.



## 4-Course Spring Dinner at Mistura Restaurant / Sopra Upper Lounge

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**Tuesday June 19<sup>th</sup> 2012**

### ***Reception & Canapés***

Prosecco toast with Warm Goat Cheese Truffles with Vin-Cotto &  
Crostoni with Duck Liver Pate, Mustard and Pickled Vegetables

### ***Dinner Menu***

#### **APPETIZERS**

Choice of:

#### **BUFALA MOZZARELLA**

Fresh Imported Mozzarella, Eggplants, Tomato Salad, Arugula, Celery & Basil

#### **MISTICANZA DI STAGIONE**

Mixed Lettuces, Crispy Vegetables, Slivered Pear & Organic Honey Dressing

#### **MAINS**

Choice of:

#### **RISOTTO ROSSO**

Red Beet Risotto, Classically Mistura Topped with Baby Golden Beets & Greens

#### **AGNOLOTTI AL CINGHIALE**

Wild Boar Agnolotti with Sour Cherries, Brown Butter, Wilted Greens & Roasting Jus

#### **BRANZINO**

Pan Seared Mediterranean Sea Bass Fillets, Chick Peas, Potatoes, Cherry Tomatoes, Taggiasche Olives,  
Fresh Thyme & Extra Virgin Olive Oil

#### **SCALOPPINE DI VITELLO**

Veal Loin Cutlets Crusted in Parmigiano Reggiano, Peperonata, Belgian Endive,  
Frisee, & Parmigiano Shavings

### ***An Assortment of our Finest Desserts on Platters***

### ***Coffee or Tea (Upon Request)***

#### **WINES**

Assortment of fine and aged white and red wines from TVC's wine cellar.

#### **COST**

TVC Members: \$115

Guests/Non-Members: \$140

(Inclusive of all taxes and gratuities)

[www.torontovintners.org](http://www.torontovintners.org) 416-209-1442