



Dinner & Cellar Clear Out at Trevor Kitchen & Bar

38 Wellington Street East, Toronto M5E 1C7

Tuesday, June 17, 2014; Reception: 6:30 PM, Dinner: 7:00 PM

Members' Fee: \$112; Guests'/Non-Members' Fee: \$137

Every few years, Toronto Vintners Club offers its members an occasion to enjoy its surplus collection of premium vintage wines with a gourmet dinner prepared by one of Toronto's foremost chefs. Our "Bin End Dinner" or "Cellar Cleaning" helps clear out single and double bottle leftover from past tastings to create space for future events. As a result, you have an opportunity to dine well and drink lots of sensational wines. Our loss is now your gain!

[Trevor Kitchen & Bar](#) is a fitting place to hold a wine club event, given the restaurant has won the Wine Spectator Award of Excellence consistently for the past six years. Chef Trevor Wilkinson and the TKB staff have prepared a unique menu of sensational creations specifically for the TVC to accompany the array of wines from our cellar. (See page 2 for the menu and page 3 for some of our bin ends. Wines include sparkling delights, crisp and fruity Chablis, elegant red Bordeaux, hearty Syrahs, and assorted dessert wines to cap off the meal. This event is going to sell out fast, so reserve your ticket today!

Owner & Executive Chef, Trevor Wilkinson, fell in love with food after graduating from university. His résumé includes Jump, Centro and Lobby restaurants, where he was the executive chef. After 17 years working in other people's kitchens, Trevor opened up TKB in 2007. According to the TKB website, "Trevor blends his unique cooking style with classic French techniques, seasonal & regional ingredients and a contemporary approach to his cuisine." This approach to cooking has won Trevor praise from some industry heavy hitters. Here is what some of Toronto's top restaurant critics have to say about TKB and Trevor:

"Beautiful menu... Wilkinson is an inventor... his food is loaded with flavour." - Joanne Kates, The Globe and Mail

"Food shines in this modern bistro...[Trevor] takes the beef to an 11 as the boys in Spinal Tap would say." - Amy Pataki, Toronto Star

Top Ten Best Restaurants: "It's easy to love Trevor the place and it's equally easy to love Trevor for the food." - Toronto.com

Each table will receive a few bottles with the style or grape to pair with the menu the chef has prepared. 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'll find something fabulous to rave about and there is plenty of exceptional wine to go around. Because of the amount of wine available at this event, please take public transit or taxi, or have a designated driver. The closest subway station is King Station (Yonge line). There is a Municipal parking lot located at Church and The Esplanade.

If you have any dietary restrictions or allergies, please let us know on the registration form and we will pass your information to TKB. If you wish to contact us before buying tickets, call 416-209-1442 or email chris@torontovintners.org.

Tables seat 8 – 12 and are on a first come basis. We'll have a sign-up sheet at check-in to select your table but you can also indicate on the registration form if you want to be seated with someone specific and we'll try to accommodate your request.

Sparkling wines and appetizers will be served as people arrive so please be on time for a 6:30 start.

REGISTER/ BUY TICKETS

Seating is limited to 80 so reserve early. You **MUST** register [online](#) and then pay by credit card or by cheque. Cheques must be received by Friday, June 13th. The cheque option will be disabled at midnight Tuesday, June 10th after which only credit card sales will be accepted until 6 PM Tuesday June 17th or earlier if the event sells out. You will be sent an email confirming your registration. If you tried to register but did not receive your confirmation email, please contact Chris Morris (chris@torontovintners.org) before trying to register again.



trevor

KITCHEN AND BAR

menu dégustation - june 17th, 2014



shrimp & bacon potsticker with peppered tamari

watermelon & spearmint gazpacho

cognac steak tartar tacos

sparkling wines



sweet pea & lettuce with feta & mint in champagne vinaigrette

chablis



roast pork loin with jalapeno & cheddar polenta, bacon, pickled peppers & honey mushrooms

bordeaux



pepper seared sirloin & braised beef cheeks with horseradish, crispy shallots & sunchoke purée

syrah



thunder oak gouda with fig & thyme flower honey

dessert wines



chef de cuisine: sean vodden

executive chef: trevor wilkinson



Sample Bin End Wines

Sparkling Wines for appetizers

NV Hinterland Blanc de Blancs
08 Huff Cuvee
NV Ferrari Rose Metodo Classico
NV Quartz Reef Method Traditionelle
09 Raventos Cava Rose De Nit
NV Beaumont Grand Prestige
NV Shramsberg Mirabelle

Chablis with no or very little oak

2004 Louis Michel Chablis 1er Cru Montee de Tonnerre
2004 Jean-Marc Brocard Chablis Grand Cru Les Clos
2009 William Fevre Chablis 1er Cru Montee de Tonnerre
2009 Domaine Servin Chablis 1er Cru Montee de Tonnerre
2009 Gerard Duplesis Chablis 1er Cru Montmain
2009 William Fevre Chablis Grand Cru Bougros
2009 William Fevre Chablis Grand Cru Les Clos
2009 LA CHABLISIENNE Chablis Grand Cru Les Preuses
2009 Drouhin Chablis Grand Cru Vaudesir
2009 Albert Bichot Chablis Grand Cru Vaudesir

Bordeaux Red for 2nd Course - more elegant reds

1995 Malescot St. Exupery Margaux 3e
1997 LA CONSEILLANTE Pomerol
1997 La Croix du Gay Pomerol
2000 D'Angludet Margaux
2000 D'Issan Margaux 3e
2000 Malescot St. Exupery Margaux 3e

2000 D'Armailhac Pauillac 5e
2000 Grand Puy Lacoste Pauillac 5e
2000 Pontet Canet Pauillac 5e
2000 Grand Pontet St. Emilion GCC
2000 Talbot St. Julien 4e

Syrah Reds for 3rd Course - heartier reds

2002 McNicol
2005 Henschke Mount Edelstone
2007 Clarendon Hills Moritz
2006 Montes Folly
1995 Chateau de Beaucastel CdP
1998 Chateau de Beaucastel CdP
1999 Chateau de Beaucastel CdP
2000 Chateau de Beaucastel CdP
2001 Chateau de Beaucastel CdP
2003 Chateau de Beaucastel CdP
2006 Ferraton Pere et Fils Les Dionnieres Ermitage

Assorted Dessert Wines - lots of sweeties

2001 ZIND HUMBRECHT Wintzenheim
2005 ZIND HUMBRECHT Clos Hauserer
2005 ZIND HUMBRECHT Clos Saint Urbain
2005 ZIND HUMBRECHT Clos Saint Urbain
2005 ZIND HUMBRECHT Clos Windsbuhl
2005 ZIND HUMBRECHT Heinbourg
2005 ZIND HUMBRECHT Turckheim
1991 Warre's Vintage Port
1997 Smith Woodhouse Vintage Port
1997 Smith Woodhouse Vintage Port
2000 Delaforce Vintage Port
2007 Inniskillin Icewine-Vidal