



***From Champagne to Late Harvest:
An Elegant Dinner with Classic Wine Pairings***

Tuesday November 24, 2026

Reception 6:00 PM, Dinner 6:30 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Price (HST & Gratuity included) Member: \$190; Guests'/Non-Members' Fee: \$230

Our events have showcased a wide spectrum of wine varieties and styles this year. To finish the year with a flourish the **Toronto Vintners Club** is pulling some bottles from the cellar and has tailored a dinner menu to pair with the wines. This dinner is about sitting with the friends we've all made at the Club, both old and new, and comparing notes about the bouquet and palate from the selection of wine chosen for your table.

This format promises both an elegant dinner and a lively tasting experience, with Champagne at reception, an aromatic white for the opening course, Burgundy for the next, Rhone for the main savory course, and a late harvest wine to finish. The menu has been designed to complement these themes beautifully, with options available for vegetarian and other dietary preferences noted on the menu.

Menu & Pairings

Reception

Champagne from the TVC Cellar

Foie Gras Mousse, Poached Pear Tart, Mushroom Duxelles Crostini (V)

First Course

Aromatic Whites from the TVC Cellar

Seared Scallop, Sunchoke Puree, Chorizo and Shallot Hash, Apple Cider Reduction GF

Second Course

Burgundy from the TVC Cellar

Grilled ½ Quail, Cheddar Cheese Polenta, Roasted Brussel Sprouts, Gastrique Jus GF

Third Course

Rhone from the TVC Cellar

Pan Seared Muscovy Duck Breast, Potato Rosti Roasted Asparagus, Honey Glazed Heirloom Carrots,
Lingonberry Jus GF

Dessert

2023 Vega Sicilia Oremus Late Harvest

Grand Marnier Crème Caramel GF

Vegan menu is available upon request. We look forward to seeing you there!

REGISTER/ BUY TICKETS online at **Wine Pairing Dinner November 24, 2026**, and pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. If you did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again. **Cancellation Policy:** We will provide a full refund for any cancellations up to 7 days prior to an event and 50% refund for cancellations between 7-3 days prior to an event. There is no refund for cancellations 3 days or less prior to an event, unless the event is sold out and the tickets can be sold to someone on the waitlist



WINE LIST

Champagne :

NV Frederic Savart L'Ouverture 1er Cru
NV Savart Ouverture
2012 Henriot Brut Rose Champagne

Aromatic White:

2021 Egon Muller Wiltinger Braune Kupp Le Gallais Riesling Kabinett
2019 M. Chapoutier Invitare Condrieu
2019 Domaine Weinbach Cuvée Ste Catherine Pinot Gris
2019 J. De Villebois Sancerre Les Bouffants
2024 Bruno Giacosa Roero Arneis
2024 Jermann Vinnæ Ribolla Gialla
2019 De Morgenzon Reserve Chenin Blanc
2004 Berncasteler Doctor Dr H Thanisch Erben Thanisch Kabinett
2004 Scharzhofberger Egon Muller Kabinett
2003 Wehlener Jj Prum (Mosel) Kabinett
2004 Balthasar Ress Hattenheimer Schutzenhaus Kabinett

Burgundy:

2002 Rossignol Trapet Latricieres Chambertin Grand Cru
2009 Fernand & Laurent Pillot Pommard Rugiens 1er Cru
2009 Antonin Guyon Corton Grand Cru Clos Du Roy
2002 Robert Arnoux Nuits St. Georges 1er Cru Les Proces
2009 Antonin Guyon Corton Bressandes Grand Cru
2009 Maison Roche De Bellene Gevrey-Chambertin Champeaux
2009 Dubreuil-Fontaine Corton Bressandes Grand Cru
2009 Daniel Rion Et Fils Nuits St. Georges 1er Cru Les Vignes Rondes
2015 Rene Bouvier Marsannay Clos Du Roy Vieilles Vignes
2009 Domaine Des Chezeaux Gevrey-Chambertin 1er Cru Lavaux St. Jacques
2009 Henri Gouges Nuits St. Georges Villages

Rhone Valley:

2004 Pegau Cuvee Reserve
2018 Domaine Saint-Préfert Chateauneuf du Pape
2004 Vieux Telegraphe La Crau
2004 Raymond Usseglio Cuvee Imperiale
2004 Le Vieux Donjon Chateauneuf du Pape
2004 Andre Brunel Les Cailloux

Hungary:

2023 Vega Sicilia Oremus