



November 2013 Newsletter
AWS Holiday Dinner at Vertical Restaurant

Monday, December 9, 2013



Situated in the heart of Toronto's Financial District, the partnership of Joe Alberti and Gary Chivers launched Vertical in 2005 on the mezzanine level of Canada's tallest building, First Canadian Place. Vertical features a 70 seat dining room, two private dining rooms that seat 12 & 18 respectively, and a separate bar/lounge highlighted by a stunning 40 foot sandstone bar top. The mezzanine patio & lounge overlooks the parkette and waterfall of FCP facing King Street.

Chef Giacomo Pasquini's seasonal menu is inspired by the diverse regions of Italy with a focus on simplicity, freshness and local ingredients. Whole fish, fresh handmade pasta and naturally-raised Ontario beef are specialties of Vertical. The menus have been endorsed by *Ocean Wise* for their many sustainable seafood offerings. Vertical has received the Award of Excellence from Wine Spectator magazine each year since 2007.

NOTE: Complimentary parking in First Canadian Place for AWS dinner guests from 5pm, perfect for events at the ACC, Four Seasons Centre and Roy Thomson.

Chef Pasquini has created our menu to match up with our wines as follows:

Reception with passed Hors d'oeuvres.

Olive Poached Halibut on crispy Paprika Potato
Roasted Butternut Squash, Spicy Kale, Crispy Shallots
Served with a chilled Aussie Bubbly

Appetizer Course

Rabbit Terrine with Dates, Frisee Salad, Pistachios and Drizzled Saba
Served with 2004 Yard Dog Petit Verdot.

Main Course

Braised Beef Cheeks in a Coffee Jus, Soft Polenta and Jerusalem Artichokes.
Served with 2004 Margaret River Watershed Shiraz

Dessert Course

“Crostatina” Cheesecake Mousse, Winter Fruit and Elderberry Coulis
Served with Campbell’s Rutherglen Muscat

Coffee and Tea

Members Price for this evening is \$95.00 and \$105 for Guests, all inclusive of tax and gratuity. First Canadian Place is located on the North West corner of King and Bay Streets. Access underground through the PATH Network, from King or St. George Subway Stations. Cutoff for Registration is December 5th at 9:00 pm. Reception starts at 6:30 p.m., dinner at 7:00 p.m.

You can register on-line at <http://holidaydinner2013.eventbrite.com> or mail the attached Registration Form to Barbara Barde as noted on the Form.

Past Event

While the turnout may have been somewhat minimal with only 27 members and guests, those who assembled on the Faculty Club Patio, enjoyed samples of some of our best bottles tucked away in the cellar. While the heaters warmed the patio and the ample platters of pizza, cold cuts and cheeses fed the hungry attendees, the conversations carried on until all the wines were gone. A pleasant way to spend an October evening.

Future Events

We are currently working with Austrade and the CACC for a very special Australia Day event to be held on Friday January 24th. Next months’ news will reveal all the details. For now pencil in January 24, 2014.

March 11, 2104, we will hold a Wines of Victoria Dinner, watch for details in December Newsletter.

Membership Renewal

Just a quick AWS Nudge to remind you that if you have not sent in your Membership Renewal, please do so at your earliest convenience. Membership offers price advantages on all our events and support for the Society.