



THE GALA DINNER

AWAS is proud to present

(Another) VINTAGE EVENING “2002 Edition”

TRAMONTO
River Rock Casino Resort
8811 River Road, Richmond
Thursday, January 26, 2012, 7:00 p.m.

Members \$130.00 Guests \$150.00

What a treat this evening will be! Our Gala Dinner will feature wines from the fabulous 2002 vintage.

Everyone who attended last year's Gala was very impressed with the high quality of the cuisine served at Tramonto Restaurant at the River Rock Casino and Resort Hotel. We have decided to return to this venue for this evening.

Chef Sylvain Cuerrier is really excited to pair his food with our great wines! At this time, he is searching for dishes with a distinct Australian flair, in order to properly celebrate our 30th Anniversary.

Vegetarians take note: This is the first time that we have offered a full vegetarian menu for an AWAS dinner (see the menu below)! Please indicate if you want the vegetarian option on your reservation as it will not be available on the night.

Please indicate if you wish to sit with other attendees when you make your reservation.

Rick Duff, the General Manager at River Rock and an AWAS supporter, has offered our members a great rate for an overnight stay of \$129.00. As well, there is ample parking at the River Rock, and the convenience of being right on the Canada Line.

MENU & WINES

Reception	<i>Wolf Blass Gold Label Sparkling 2002</i>
First Course	<i>Margan Semillon 2002</i> <i>Vasse Felix Chardonnay Heytesbury 2002</i>
Rabbit Terrine grape fruit segments, upland cress, verjus vinaigrette	<i>Vegetarian</i> Goat Cheese Pannacotta grape fruit segments, upland cress, verjus vinaigrette
Second Course	<i>Coldstream Hills Pinot Noir 2002</i>
Parrot Fish seared artichokes, lardons, pine nuts, basil, demi-glace, garlic cream	<i>Vegetarian</i> Parrot Fish seared artichokes, roasted globe eggplant, pine nuts, basil, garlic cream
Third Course	<i>Lengs & Cooter "The Victor" Shiraz Grenache 2002</i> <i>Peter Lehmann Shiraz Muscadelle 2002</i>
Smoked Pork Belly Confit garganelli, Little Qualicum bleu claire cheese, chanterelles	<i>Vegetarian</i> Garganelli <i>smoked tomatoes, Little Qualicum bleu claire cheese, chanterelles</i>
Fourth Course	<i>Rockford Rifle Range Cabernet Sauvignon 2002</i> <i>Penley "Phoenix" Cabernet Sauvignon 2002</i>
Lamb Leg Roast parsnips purée, juniper berry-star anis & clove port reduction Vichy style carrots, gratin Savoyard	<i>Vegetarian</i> Monk Fish Osso-Bucco parsnips purée, juniper berry-star anis & clove port reduction <i>Vichy style carrots, Chateau potato</i>
Fifth Course	<i>Cape Jaffa Siberia Shiraz 2002</i>
Dessert Tasting Assiette vanilla pannacotta, black fruits purée, flowers middle-eastern spiced ivory chocolate-pistachio& fig palette	

Notes from the President

We are going to start 2012 with our annual fantastic Gala Dinner, and this year it's on Australia Day!

We are raiding the AWAS Cellar to show the 2002 vintage. All these wines are irreplaceable, but this vintage is now 10 years old, and we feel that you, our valued members, should have this unique opportunity to taste these great wines. It will also give you a good insight into how the latest vintages of these wines will taste after leaving them in your cellars until 2020 or so! Please note that we have tried to show you a variety of regions to demonstrate the quality of the 2002 vintage across Australia.



*Reservations For The
GALA DINNER, VINTAGE 2002 EDITION
7 pm, Thursday, January 26, 2012
Tramonto Restaurant
River Rock Casino Resort
8811 River Road, Richmond*

Member(s).....\$130.00

Guest(s).....\$150.00

Register on-line at the AWAS Web site (www.awas.ca), by clicking below
<http://www.karelo.com/register.php?BID=376&BT=10#Ev11542>

Or send the completed reservation form and cheque to:

Australian Wine Appreciation Society
c/o Pat Gustafson
5760 Kittiwake Drive
Richmond, British Columbia V7E 3N8
Telephone: 604-276-8541 E-mail: pat@coniah.com

MEMBERS (\$130.00)

Name: _____
Telephone: _____ E-Mail: _____

Name: _____
Telephone: _____ E-Mail: _____

GUESTS (\$150.00)

Name: _____
Telephone: _____ E-Mail: _____

Name: _____
Telephone: _____ E-Mail: _____