



is proud to present

THE GALA DINNER

“A NEW CENTURY”
(another) VINTAGE EVENING

NU Restaurant
1861 Granville Street
Vancouver

Monday, March 22, 7:00 P.M.

Members \$119.00
Guests \$139.00

What a treat this evening will be! We have raided the AWAS Cellar to bring you stellar wines from the 2000 vintage. As a special treat, we have added a special vintage wine to cap off this gala occasion.

We are also fortunate to try a new location – Nu Restaurant! I am sure many of you have dined at Nu, one of Vancouver’s premier spots, but this will be a first for the AWAS. We are grateful to Tim Schofield, Restaurant Director, for helping put together a fine menu for our Gala Dinner.

THE MENU

RECEPTION:

SKILLOGALEE SPARKLING RIESLING NV

FIRST COURSE:

Searched scallop with provençal herbs and roasted garlic
2000 HENSCHKE EDEN VALLEY "LOUIS" SEMILLON

SECOND COURSE:

Soy and honeyed sablefish with pinot sautéed beet greens
2000 DE BORTOLI YARRA VALLEY PINOT NOIR
2000 TYRRELLS VAT 47 CHARDONNAY

THIRD COURSE:

Chantarelle mushrooms and duck confit gnocchi
2000 MITCHELTON VICTORIA "CRESCENT" S/M/G

FOURTH COURSE:

Braised short rib with smoked root vegetables
2000 VASSE FELIX MARGART RIVER CABERNET SAUVIGNON
2000 LINDMANS ST. GEORGE COONAWARRA CABERNET SAUVIGNON

FIFTH COURSE:

Bison with a red wine reduction, gabriel red wine marinated
plums, pomme puree
2000 GREG NORMAN PADTHAWAY RESERVE SHIRAZ
2000 D'ARENBERG "THE DEAD ARM" MCLAREN VALE SHIRAZ

PETITE FROMAGE:

Roaring 40's Blue

DESSERT:

Dark chocolate delice with roasted hazelnuts
1991 CAPOGRECO MILDURA "EIGHTY/TWENTY" CS/SHIRAZ

NOTES FROM THE PRESIDENT

After taking February off, we are going to continue our 2010 season with a fantastic Gala Dinner.

We are raiding the AWAS Cellar to show the 2000 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 2015 or so!

I am especially grateful to Kim Cyr, the Sommelier for Nu, who advised me on the wine & food pairings, and also to Chef Peter Burt, who will be presenting Nu's fabulous food!

Please note that your Executive has managed to shave \$10.00 off the price of last year's Gala Dinner, while still managing to put on a great menu (two more courses and two more wines!) in a wonderful restaurant with our amazing wines!!

Please indicate if you wish to sit with other attendees.

As always, please drink responsibly.

RESERVATIONS FOR THE VINTAGE GALA DINNER

Member(s).....@ \$ 119.00

Guest(s).....@ \$ 139.00

Register on-line at:

www.awas.ca

Or send your reservation and cheque to:

Australian Wine Appreciation Society

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