



# The Ontario Wine Society's (Toronto) Annual Dinner

## at The 5<sup>th</sup> Elementt

1033 Bay St., Toronto, north of Wellesley at Irwin.

*Tuesday, March 24, 2009, Reception - 6:30pm, Dinner - 7:00pm*

### **The Venue – The 5<sup>th</sup> Elementt:**

5th Elementt is a single level restaurant and lounge specializing in fusion food with special emphasis on Italian and Indian food. It has won the VQA Award of Excellence in 2006, 2007 & 2008.



**Vijay Karumanchi - Owner:** At a young age he ventured into the fashion industry and then interior design. Vijay's dream to work in areas that cater to basic human needs - clothing, food and shelter - led him from clothing and shelter to the food industry. After completing a master's degree in international business and marketing, he did research on the restaurant trends and decided that Toronto would welcome his style of fusion restaurant. And the rest is history. Vijay attributes his success to his customers and has a great respect for them.



**Chef Johnee:** As a teenager, he was impressed watching the seniors from his high school working in the hospitality industry traveling to Europe and North America. So, Johnee joined the food industry as a sommelier and took courses at the State Institute of Hotel Management in India. After working for the Taj group of hotels as a sommelier, he joined the kitchen and decided to pursue formal education as a chef. Johnee subsequently worked at Sheraton Hotels and Disney Cruise Lines. To refine his culinary skills he joined The Culinary Institute of America in New York. Johnee was executive chef at the French restaurant Revival in Manhattan for 4 years. He has now teamed up with his good friend Vijay Karumanchi at the 5th Elementt.



**The Winery – Huff Estates:** Huff Estates' goal is to produce wines that capture the essence of the soils and mesoclimates of this unique region of Ontario, Canada – Prince Edward County.

**Lanny Huff – Owner:** Lanny grew up in Prince Edward County and can assure you that, once you have it in your blood, you are bound to return. It is a very special place with a long agricultural history and an exciting new future in fine wine production. That is why he decided to return to

'The County' when his passion for wine making could no longer be put aside. Breezy coastal summers, cool colourful falls and ideal soil conditions were the perfect formula for him.

**Frederic Picard – Winemaker:** Frederic brings his background and experience from France. He has a diploma in Enology and is Professionally Certified in Agricultural Management and Viticulture Oenology. In addition, he has a Master's Degree in Business and Finance. Frederic has been involved in winemaking in France, Italy, South Africa, California, Chile and Ontario. He'll be attending to talk about Huff Estates and the wines he makes there and those that we taste on this evening.



Lanny & Catherine Huff

## The Menu and Accompanying Wines

### Amuse

*Red Lentil & Scallion Soup*

*Huff Estates, 2006 Rosé VQA*

### Appetizer

*A. Salmon Wrapped Scallops, Californian Greens, Soy Reduction  
or*

*B. Mango Clementine Salad, Masala Dressing, Blue Cheese Crumble*

*Huff Estates, 2007 Off-Dry Riesling VQA*

### Main Course

*1. Crab Crusted Halibut Fillet, Coastal Curry Sauce, Mint Pilaf*

*Huff Estates, 2007 Pinot Gris VQA*

*or*

*2. Fillet Mignon, Mashed Potato, Jus Roti*

*or*

*3. Fig Stuffed Paneer Tikka, Makhani Sauce, Mint Pilaf*

*Huff Estates, 2006 South Bay Merlot VQA*

### Dessert

*Surprise!*

*Huff Estates, 2007 First Frost VQA*

*Please note: Where a choice is indicated above, please mark your selection on the form or on-line.*

**Member and one guest - \$99.00 each. Non-members and additional guests- \$109.00 each.**

**5<sup>th</sup> Elementt**, 1033 Bay St., Toronto, north of Wellesley at Irwin, 416 923 8159.

You can register for this event on-line at **OntarioWineSociety.com/Upcoming Events/Toronto Chapter** or by cheque payable to the **Ontario Wine Society** enclosed with the registration form below **postmarked** no later than Wednesday, March 18, 2009 to **Stephen Stein, 311 – 5444 Yonge St., North York, M2N 6J4**. Cancellations will be accepted until Friday, March 20, 2009, by calling the wine line at (416) 921-9798. Reservations will not be taken over the phone and payment cannot be made at the door.

Please reserve \_\_\_\_ space(s) for the *OWS Annual Dinner* Tuesday, March 24, 2009. Members \$99; non-members \$109.

Enclosed is a cheque for \$\_\_\_\_\_. Please print:

Please Circle one of each:

Name of Person Making the Reservation: \_\_\_\_\_

Appetizer

Main

A or B

1 or 2 or 3

Guest's Name: \_\_\_\_\_

A or B

1 or 2 or 3

Guest's Name: \_\_\_\_\_

A or B

1 or 2 or 3

Guest's Name: \_\_\_\_\_

A or B

1 or 2 or 3

Phone (day): \_\_\_\_\_ Phone (Evening): \_\_\_\_\_

So that we may e-mail you a confirmation, please provide your e-mail address:

If you do not have an e-mail address, please make sure that you have provided a telephone number.

WAIVER, RELEASE AND INDEMNITY - I, for myself, my heirs or assigns, and my guests for whom I accept complete responsibility, hereby release and forever discharge and indemnify the Ontario Wine Society (OWS), its executive, all members and their guests, from any and all damages, claims and actions relating to OWS activities, at Society functions or on Society grounds. I certify that I, and my guests, are 19 years of age or older.

Signed \_\_\_\_\_

**Mail cheque to: to Stephen Stein, 311 – 5444 Yonge St., North York, M2N 6J4.**