



The Ontario Wine Society's

(Toronto)

Annual Dinner

at

Jamie Kennedy Wine Bar

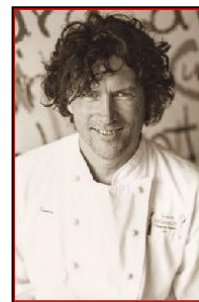
9 Church St., Toronto, south of Front St.

Tuesday, March 18, 2008, Reception - 6:30pm, Dinner - 7:00pm



The Venue – Jamie Kennedy Wine Bar: Located in the historic St. Lawrence Market district, Jamie Kennedy Wine Bar invites patrons to embrace gastronomy and enjoy the best Ontario has to offer in a lively ambiance, geared towards fun and frivolity.

Jamie Kennedy – Owner: Jamie is one of Canada's most celebrated chefs known for his commitment to environmental issues and his support for organic agriculture, local producers and traditional methods. Jamie graduated from the cook apprenticeship program at George Brown College in 1977 and was a cook in Europe from 1977 to 1979. In this learning environment, Jamie experienced what he describes as "a gradual awakening to gastronomy". Back in Toronto Jamie opened in succession Scaramouche, Palmerston and J.K. ROM at The Royal Ontario Museum. In 2003, JK Kitchens was launched at 9 Church St. and included Jamie Kennedy Wine Bar and event space.



Chef Kennedy was the recipient of the Pinnacle Award for Restaurateur of the Year 2005. In 2006 The Wine Bar was named as one of "Toronto's Top 20 Restaurants" by Toronto Life Magazine; and Conde Nast Traveler put Jamie Kennedy Wine Bar on its "Hot List".

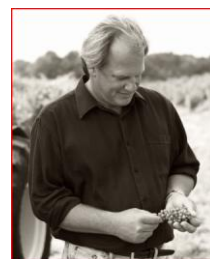


Tobey Nemeth - Chef de Cuisine: Several years of good living and eating in Southeast Asia led to a life-changing decision to become a cook. After completing her chef's training at George Brown College in 1998, she spent several years working in superb Toronto restaurants including Zoom with the Rubino brothers and Lorenzo Loseto, and Avalon with Chris McDonald. She began working at Jamie Kennedy Wine Bar in February 2004.



The Winery – Peninsula Ridge: Its goal is to combine New Age technology with Old World tradition to create wines of outstanding quality and character while revealing the true distinction of Niagara's terroir.

Norman Beal – Owner: Norm, from Hamilton Ontario, was a successful international oil trader working for Shell in Calgary and for Glencore in Connecticut which he still represents in Canada. As a lifestyle change and to pursue his passion for wine, he came back to Niagara to open Peninsula Ridge. Norm is the Chair of the Wine Council of Ontario. He has also created The Founder's Club of Peninsula Ridge to raise money for local charities and community projects through his annual Jazz on the Ridge gala.



Jean-Pierre Colas – Winemaker: At the 2006 Ontario Wine Awards, Jean-Pierre was named Winemaker of the Year. Before joining the winery in 2000, Jean-Pierre had been the winemaker for 10 years in Chablis at Domaine Laroche where his Domaine Laroche Grand Cru Les Clos 1996 received the Wine Spectator's 1998 White Wine of the Year award. Jean-Pierre has spent time in Chile, Argentina and New Zealand and has studied and worked under a number of exceptional winemakers including Michel Givors of Morgon in Beaujolais and Gilbert Picq in Chablis. Jean-Pierre will be on hand to talk about Peninsula Ridge and the wines.

The Menu and Accompanying Wines

Reception Wine

Peninsula Ridge, 2006 Syrah Rosé VQA

Appetizer

*Yukon Gold Fries with Lemon and Mayonnaise
Grilled Flatbread with Three Dips*

Peninsula Ridge, 2006 Sauvignon Blanc VQA

First Course

Northern Woods Mushroom Soup

or

Local Lettuces with Sherry Vinaigrette and Cured Tomatoes

Peninsula Ridge, 2006 Dubois Reserve INOX Chardonnay VQA

Second Course

Moroccan-Spiced Tuna with Fennel Salad

or

Duck Confit with Soft Polenta and Northern Woods Mushrooms

Peninsula Ridge, 2006 Shiraz VQA

Dessert

Chocolate Pot de Crème with Hazelnut Praline

or

Sparkling Sorbets with Preserved Fruits

Peninsula Ridge, 2005 Ratafia VQA

Please note: Where a choice is indicated above, you will make the choice at the dinner.

Member and one guest - \$95.00 each. Non-members - \$105.00 each. (Max. 64 Spaces available)

Jamie Kennedy Wine Bar, 9 Church Street south of Front St. on the east side of Church. 416 362 1957

Please mail the form below with a cheque, **payable to the Ontario Wine Society, by Tuesday, March 11, 2008, to Stephen Stein, 311 – 5444 Yonge St., North York, M2N 6J4.** Your cheque is your reservation. Unless you hear from an OWS representative, you are confirmed. Refunds will not be made for cancellations received on or after Tuesday, March 11, 2008. For information only or to confirm that we have received your cheque, please call 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 2008 *Annual Dinner*, Tuesday, March 18, 2007. Members \$95; non-members \$105. Members may bring 1 guest at the member price. Enclosed is my cheque for \$_____.

Name: _____ Guest's Name: _____

Non-member(s) Name(s) _____

Telephone: (day) _____ (evening) _____

I understand and accept my personal safety responsibilities when attending an OWS event.

SIGNED: _____ DATE: _____