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Gourmet Winter Dinner @ Chega
Monday, February 18, 6:30 pm

Those of us who have previously enjoyed the excellent fare prepared by Tony Xavier will instantly know that his new restaurant, **Chega**, will be a repeat best seller. Tony's previous experience was at Um No Mundo, Paese, Windsor Arms Hotel and Centro. We have asked Tony to prepare our Gourmet Winter Dinner this time around.

Join us for a food experience second to none. Bring your favourite date and leave the dining decisions to us. As has been our recent tradition, this event is being held jointly with the Ezzo Annuitants Club. There will be a full house.

Menu & wines

1st

Pan-seared black cod on chorizo & tomato stew

Mulderbosch Sauvignon Blanc 2006

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2nd

Stuffed portobello on baby greens with truffle aioli

Paul Cluver Pinot Noir 2003

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3rd

Prosciutto-wrapped lamb loin on Brussels sprout, fingerling potatoes & port wine jelly

Morgenhof Premier Selection 2001 + Warwick 3 Cape Ladies 2002

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4th

Deep fried bundles of chocolate on berry compote

Lammershoek Cape Vintage Zinfandel Port 2002

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Coffee, Tea

Where: Chega, 3391 Yonge St, south of York Mills on the east side of Yonge and just north of Golfdale Ave.

When: Monday, February 18. Reception from 6:30 pm; dinner 7:30.

Price: \$87.50 members . \$100 non-members. *Non-members who join the club at the event will receive a credit of \$12.50.*

Closing date: Your booking or cancellation must be received by **Friday, February 8**. You will only be contacted if we are unable to accept your booking.

Your cheque payable to South African Wine Society or Visa credit card information will reserve your place at the dinner. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com

Tasting Notes

Mulderbosch Sauvignon Blanc 2006 - consignment (Abcon), \$16.95

Well synchronized weighty fruit, energetic build to mouthwatering finish; usual mineral/steely features shot with equally distinctive gooseberry enticements.

Paul Cluver Pinot Noir 2003 - from the cellar

Long, dark & handsome; rich fruit firmly supported, subtly oaked; classy.

Morgenhof Estate Premier Selection 2001 - Vintages #046250 \$33.75

Classically styled blend – cab, merlot, cab franc, malbec (60/25/9/6); concentrated, refined dark fruit with ripe sweetness; firm tannins but balanced, lengthy dry finish; more accessible & graceful than previous.

Warwick Estate Three Cape Ladies 2002 - from the cellar

Pinotage blend with cab & merlot; vibrant, warm summer pudding notes with some leather, vanilla; chalky tannins, long finish.

Lammershoek LBV Cape Vintage Zinfandel 2002 - Vintages #058172 \$18.95

Port-style fortified wine, characterized by berry flavours, bursting with candied red fruit, vanilla and hints of chocolate. It has moderated tannins and earthy tones that lead to a long, dry finish.

Event Registration

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Mail to:
SAWS
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WILLOWDALE ON M2M 4J0

Enclosed find our cheque payable to *South African Wine Society* or **Visa*** credit card information for

_____ member/s @ \$87.50 and _____ non-members @ \$100 = \$ _____

* Visa charges will appear as **Pushka Holdings**. If we have your credit card information on file, you may book by e-mail to sawsinfo@rogers.com

Name(s) _____

Phone _____

Visa Card Number _____ Expiry ____ / ____

Name on card _____

WAIVER, RELEASE AND INDEMNITY

Participation in any event acknowledges that I, for myself, my heirs or assigns, hereby release and forever discharge and indemnify the South African Wine Society (SAWS), its executive, all members and their guests, from any and all damages, claims and actions relating to SAWS activities, at society functions or on society grounds. I also certify that I, and my guests, are 19 years of age or older.