



Eleanor Cosman, President  
South African Wine Society  
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## California Roll Fusion Dinner Monday, March 20 @ 6:30 pm

*Test your culinary sophistication and openness to a new dining experience*

The increasing popularity of sushi around the world has resulted in variations typically found in the Western world, but rarely in Japan. A notable exception to this is the use of salmon to help the Norwegian salmon industry sell more fish in the early 1980s.

Such creations to suit the Western palate were initially fueled by the invention of the California roll (a norimaki with crab (later, imitation crab), cucumber, and avocado). It makes sense that a Toronto Japanese restaurant would name itself after the famous roll.

A wide variety of popular rolls and tempura has evolved since. Norway roll is another variant filled with tamago (omelette), imitation crab and cucumber, rolled with shiso leaf and nori, topped with slices of Norwegian salmon, garnished with lemon and mayonnaise.

Combine sushi with the intuition of our Cellar Master **Jon Whitteker** and you are sure to have an interesting and enjoyable evening.

## The Menu & Wines

### Reception

*Graham Beck Brut NV*

### Appetizers

Assorted tempura

Beef short ribs

Edamame

Japanese deep fried dumplings

*Rickety Bridge The Foundation Stone White 2015*

*Klein Constantia Sauvignon Blanc 2015*

### Main

Assorted sushi and shushimi (spicy and not)  
Japanese pizza; Maki roll; Avocado salad with spring greens

*Rickety Bridge The Foundation Stone Rose 2016*  
*Eikendal Charisma 2013*

### Dessert

Deep fried banana/ice cream

We will make every effort to accommodate your food allergies or special dietary needs if requested.

**Where:** California Roll, 1634 Bayview Ave, Toronto M4S 1T3 (At Manor Rd.) (3 blocks south of Eglinton). [Map](#)  
TTC access via bus #11A Bayview ex Davisville Station. Green Parking lot at 1670 Bayview.

**When:** Monday, March 20. Reception 6:30 pm; dinner 7:00

**Price:** \$60 members, \$70 guests.

**Closing date:** Your booking or cancellation must be received by **Monday, March 13**.

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

\* Visa charges will appear as Bokke Holdings.

**Note:** As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

# *Wine Notes*

<b>Graham Beck Brut NV</b>	\$18.95
Chardonnay/pinot noir.	
A pinot noir and chardonnay blend with 15-18 months' bottle-ageing on lees, delivering yeasty, nutty, complex aromas and a creamy, rich palate with fine mousse. Freshness, lemony citrus fruit, crisp acidity and a lingering finish.	
 <b>Rickety Bridge The Foundation Stone White 2015</b>	\$16.50
Chenin blanc/roussanne/grenache blanc/nouvelle/viognier.	
Elegant with spring blossoms, restrained peach, mango and stone fruit on the nose. Subtle hints of oak spice and a refined fruit expression. A rich and well-structured wine that finishes with elegance and freshness on the palate.	
 <b>Klein Constantia Sauvignon Blanc 2015</b>	\$23.85
Bright and light in colour, aromas of white peach and berries fill the nose. The fruit flavours follow through onto the full and expressive palate with an intense long finish, showcasing the typical Klein Constantia minerality.	
 <b>Rickety Bridge The Foundation Stone Rose 2016</b>	\$16.15
Shiraz/grenache/mourvedre/viognier.	
A dry traditional style Rosé with juicy red cherries and strawberries intermingled with Turkish Delight and a touch of spice. A lovely creamy yet fresh palate showing a perfect balance between acidity and sweetness.	
 <b>Eikendal Charisma 2013</b>	\$24.25
Shiraz/petit verdot/sangiovese.	
Intense fruit on the nose which follows through to the palate. Silky tannins with a hint of sweetness ensure a smooth wine with delicious juicy fruit. Exuding classic violets and spice nuance, the shiraz lends a clean, fresh structure to the wine, whilst the petit verdot adds black fruit, spice and spunk to the blend, and the sangiovese the final, refined touches with its clean fruit and smack of tomato paste. A different blend that makes sense once it is in your glass.	

# Event Registration

## California Roll Fusion Dinner Monday, March 20 @ 6:30 pm

When registering by mail, please phone or email to let us confirm your booking promptly.

**Mail to:**  
SAWS  
BOX 37085 RPO, 6428 YONGE ST  
WILLOWDALE ON M2M 4J8

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

member/s @ \$60;  guests @ \$70 = \$

\* Visa charges will appear as **Bokke Holdings**. If we have your credit card information on file, you may book by e-mail to [sawsinfo@rogers.com](mailto:sawsinfo@rogers.com)

Name(s)  \_\_\_\_\_

Guest name(s)  \_\_\_\_\_

Phone  \_\_\_\_\_

Visa Card Number  Expiry  /

Name on card  \_\_\_\_\_

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

### ***WAIVER, RELEASE AND INDEMNITY***

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.