

VanWineFest 22-30 April 2023



# As You Like It: An evening of food, wine, and the power of love

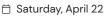


Presented by





K FE BANKING 1859



- (§ 6-11 p.m.
- Fairmont Hotel Vancouver SOLD OUT!

An evening of incredible wine, inventive food pairings, and unparalleled opportunities to enhance your wine cellar through auctions of rare, valuable and unusual wines. Proceeds benefit Bard on the Beach, a perfect pairing of the culinary and performing arts.



# Auctions

Congratulations to Tim Ellison, auction chair, and his team for gathering an amazing selection of auction wines and packages. A few highlights for wine collectors:

**1982 CHÂTEAU LAFITE ROTHSCHILD** 



#### **1999 PÉTRUS POMEROL**

Value: \$7,100

Value: \$7,400

#### One 750 ml bottle

The color is bright and the aroma is precise and extremely pleasing. The bouquet has notes of blueberry, blackberry and juniper, all topped with a balsamic touch. The mouthfeel is extraordinarily soft, this is balanced by a lively acidity. It is decidedly impossible not to like this wine.



### One 750 ml bottle

There is a deep seam of black plum and liquorice with some nuances of minerals and earth, but this is deep, dense and savoury. The palate is wonderfully concentrated and sonorous; it seems to extend in a column of dense black fruit. The core is plummy and rich, with notes of bramble and earth, but then a creamy layer of blackcurrant adds to a fleshy mid-palate. The purity of fruit here really pushes through to the finish.

2011 DOMAINE DE LA ROMANÉE-**CONTI ROMANÉE-SAINT-VIVANT MAREY MONGE** 

Value: \$7,600

One 750 ml bottle

The extraordinarily elegant and airy nose is positively kaleidoscopic in its sheer breadth of spice elements that combine with the stunningly pure red and black raspberry fruit aromas that are liberally laced with rose petal nuances.

All values estimated

#### **PLUS**

And dozens of other renowned wines, trips and culinary experiences in the live and silent auctions with an online auction available for all to bid on.

# Dinner

A Champagne reception is followed by a five-course dinner imaginatively created and expertly paired with nine wines by David Baarschers, executive



chef, Fairmont Hotel Vancouver.

Thank you to the wineries and their proprietors/winemakers, many of whom will be present, for donating these outstanding wines.

#### **Champagne Reception**

**Charles Heidsieck Brut Reserve NV,** Champagne, France

#### **First Course**

Scallop Crudo Nasturtium Salad, Petite Peas, Marinated Olive, Rohesspeck

Enrico Gatti Franciacorta Brut NV, Lombardy, Italy McWatters Collection Brut 2017,

Okanagan Valley, Canada

#### Second Course

Olive Oil Poached Arctic Char Celeriac, Apple & Asparagus Salad, Trout & Citrus Caviars

CedarCreek Estate Winery Platinum Jagged Rock Chardonnay 2021, Okanagan Valley, Canada Bodega Garzón Reserva Albariño 2022, Garzón, Uruguay

#### **Third Course**

Cherry Glazed Lamb Herbed Wheat Berry, Lemon Goat Cheese Pavé Charred Carrot, Jus

Viña Errázuriz Don Maximiano Founder's Reserve Cabernet Sauvignon 2017, Aconcagua Valley, Chile Catena Zapata Malbec Argentino 2020, Mendoza, Argentina

#### **Fourth Course**

Blue Cheese & Fig Crêpe Balsamic Saba, Beet & Chèvre Crema Fried Leek & Parmesan Snow

MASI Costasera Amarone 2017, Veneto, Italy Graham's Quinta dos Malvedos Vintage Port 2012, Douro Valley, Portugal

#### **Fifth Course**

Golden Fool Honey Saffron Cream Semifreddo Vanilla Bean & Elderflower Sponge, Dulce de Leche

Grand Tokaj Tokaji Aszú 5 Puttonyos 2013, Tokaj, Hungary



Anthony von Mandl, O.C., O.B.C. Honorary Chair



Sophie Lui Global anchor / Emcee



**Christopher Gaze** Emcee



**David Baarschers Executive Chef** 



#### MAJOR PARTNERS















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