

SATURDAY, FEBRUARY 22, 2025

AN EXCEPTIONAL
EVENING OF WINE & FOOD



Bacchanalia
GALA DINNER + AUCTION

PRESENTED BY NATIONAL BANK
PRIVATE BANKING 1859

📅 Saturday, February 22 | 6-11 p.m.
📍 Fairmont Hotel Vancouver
💰 \$595/\$4,760 table of 8
To purchase single tickets or tables contact
gala@vanwinefest.ca

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. The incredible live auction items include these iconic Bordeaux red wines:



2006 CHÂTEAU PALMER **VALUE: \$4,980**
Six 750 ml bottles

Château Palmer has for many decades been consistently rated as one of the best wines in Margaux. The 2006 is a clear step up from the 2004, even though the vintages were not dissimilar in style. A more delicate grain of tannins is on display, perhaps because 2006 was the first vintage where they took a more rigorous approach in the vineyard. Very dark fruits: cassis and bilberry. This is gentle in its spicing, finessed and expansive through the mid-palate, mouthwatering on the finish. Opens in waves as it sits in the glass. 96 points *Decanter*



1999 CHÂTEAU PETRUS **VALUE: \$6,625**
One 750 ml bottle

The colour 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 spectacular wine from Pomerol.

All values estimated

PLUS dozens of other renowned wines, trips and culinary experiences in the live and silent auctions!

DINNER

A sparkling wine reception is followed by a five-course dinner, imaginatively created and expertly paired with seven West Coast wines by Mike Reid, executive chef, Fairmont Hotel Vancouver.

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



SPARKLING WINE RECEPTION

Tirriddis Sparkling Wines House Gris Brut NV, Columbia Valley AVA
Tirriddis Sparkling Wines House Rosé Brut NV, Columbia Valley AVA

BEGIN

Mosaic of Winter Harvest
Heirloom Carrot | Spiced Beet Paint | Romanesco | Mint Pistu
Signorello Estate Hope's Cuvée Chardonnay 2021, Napa Valley AVA
Robert Mondavi Winery Sauvignon Blanc 2022, Napa Valley AVA

SURF

Pacific Tidal Pool
Diver Scallop | Uni | Nori Crumble | Saffron Cream | Ocean Scents
Calera Pinot Noir 2023, Central Coast AVA
Lingua Franca AVNI Pinot Noir 2022, Willamette Valley AVA

TURF

Tournedos Rossini
Brioche French Toast | Duck Fat & Beef Tallow Candle | Wild Mushroom
Caymus Vineyards Cabernet Sauvignon 2022, California AVA
McPrice Myers M Cabernet Sauvignon 2022, Paso Robles AVA
FROMAGE À TROIS
Nanaimo Bar
Dark Chocolate Coconut | Buffalo Blue Custard | Ganache Glazed | Herb Fried Happy Days
Pâte à Choux
Iberico Mousseline Cream | Piave Vecchio Craquelin | Smoked Applewood Tuille
Ice Cream Sandwich
Château de Bourgogne | Toasted Sesame Honey Shortbread | Roasted Fig Jelly
Signorello Estate Padrone 2021, Napa Valley AVA
TO FINISH
*Apple Pie 2.0
Apple Mousse | Vanilla Almond Crust | Thyme Crumble | Bourbon Jus*



Ray Signorello,
Honorary Chair



Chris Gailus,
 anchor / Emcee



Christopher Gaze,
Founding Artistic Director,
Bard on the Beach



Mike Reid,
Executive Chef

The Bacchanalia Gala Dinner + Auction is graciously co-hosted by the U.S. Consulate General.

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