

Selections



Volume 6, Issue 7
September 2006

An Arthur's Cellar Special Event

You are cordially invited to join us for

"A Minervois Evening"

presented by

Graham Nutter, Proprietor, Château Saint Jacques d'Albas
and

Paul Biggs, Chef/Proprietor, Bodega Restaurant.

Wednesday November 22 and Thursday November 23rd, 2006

(Just \$90 per person – all inclusive)

Together with The Honourable Company of Freeman of the City of London of North America, we are pleased to invite you to Arthur's Cellar's first wine-tasting event.

When we heard that Graham Nutter, the proprietor of Château Saint Jacques d'Albas was going to be in Toronto this November, we seized on the opportunity to have him present his excellent and very popular wines to our Members. Our good friend David Moorcroft, Master of The Honourable Company (www.freemenlondon.org), suggested we co-host the event at one of his favourite restaurants, Bodega (www.bodegarestaurant.com). So we lugged several of Graham's wines to Bodega where Chef Derek Kennedy and Leona Gardiner, General Manager sampled them (expressing several ohs and ahs in the process) in order to create a menu to match the wines. When restaurant owner Paul Biggs heard about the project, he insisted on preparing the meal himself!



Graham Nutter

Graham and Beatrice Nutter became owners of Château Saint Jacques d'Albas in early 2001 (www.chateaustjacques.com). The 180 acre property (65 acres of which are under vine) is in the Minervois appellation of the Languedoc, situated some 15 kilometres to the north-east of the storybook town of Carcassonne. His wines have already won recognition throughout Europe. He describes his operation this way, "We are somewhat typical of the new wave of wine-makers in the Languedoc, taking over vineyards of strong potential, investing capital in the fields, as well as the wineries and contributing to the general uplift in the reputation of the region."

Paul Biggs has always been a lover of fine food. *Good food, good drink and good company* is the motto he brings to Bodega. A master Chef, Paul continues to explore new ideas and ways to express his passion for food, while maintaining a balance between classic French and new cutting edge techniques and flavours.



Paul Biggs

Hotel trained by several world class Chefs, he has been in the kitchen, cooking up a storm, for over 25 years. For 18 of those years, Paul headed the kitchen at *Le Select Bistro*. Paul purchased the Toronto landmark, *La Bodega Cuisine Française* in May of 2003. Reopening its doors as *Bodega*, it is now fulfilling Paul's dream: a place where people can dine on great food, sip a fine glass of wine and enjoy the company of their friends in a relaxed and unpretentious atmosphere.

The Menu

Hors d'oeuvres

Smoked whitefish mousse with grilled eggplant and focaccia
Niçoise tart with tomato confit and goat cheese
Cured duck breast with pear and salad
Foie gras on toasted brioche

Champagne Forget-Brimont Brut

Dinner

Sesame marinated tuna tartar and pan seared tuna medallion
Asian slaw micro green salad with carrot ginger vinaigrette

2005 Saint Jacques d'Albas Minervois Rosé

Provimi sweetbreads and prunes in a thyme crêpe
with oyster mushroom and port sauce

2004 Domaine Saint Jacques d'Albas Minervois Red

Rillettes of duck confit with grilled Belgian endive and radicchio
Rosemary and walnut oil dressing

2003 Château Saint Jacques d'Albas Minervois Red

Alberta rack of lamb and braised buffalo short rib
Truffle mushroom tart, shallot seared spinach and
2003 La Chapelle veal reduction sauce

2003 La Chapelle Saint Jacques d'Albas Minervois Red

Warm sautéed figs and port with sabayon

The Details

A Minervois Evening

Date: Wednesday, November 22nd or Thursday, November 23rd
Time: 6:00 PM
Price: \$90.00 per person (tips, taxes and everything included)
Location: Bodega Restaurant, 30 Baldwin St.; Tel – 416.977.1287 (see map below)
Parking: A bit of a pest – if you can't find street parking, parking lots are indicated on the map.

Please note – there is room for **only 44 people** each evening. Initial response to the concept has been very positive, so we expect spaces to go very quickly. Reservations will be on a first paid basis, so please confirm your participation as soon as you can.

We look forward to seeing you on the 22nd or the 23rd of November.

To reserve, either click [here](#) and order through Arthur's Cellar and PayPal or print, complete and mail the following with a cheque:

Email: gmoorcroft@arthursellers.com

Mail: Gail Moorcroft, Honorary Clerk, 401 Queens Quay West, #508, Toronto, ON
M5V 2Y2

Please make cheques payable to: The Honourable Company of Freemen

Name: _____

Number of tickets: _____ Wednesday: _____ Thursday: _____

Names of guests: _____



Co-hosted by



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&



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