

Selections



Volume 07, Issue 03
February 2007

An Arthur's Cellar Special Event

A Spring Soirée

Presented by
Jérôme Caillé of Château Robin
Charles Pacaud of Domaine La Croix Chaptal

In collaboration with
Bodega Restaurant, Toronto – Wednesday, April 18, 2007
Thyme Restaurant and Wine Bar, Oakville – Thursday, April 19, 2007

(\$110 per person – all inclusive)

What better way to usher in spring than with a robin ... Château Robin that is? Jérôme Caillé, proprietor of Château Robin is coming to Toronto and Oakville this April to join us at two wine and food pairing evenings. And, to top things off, he will be joined by Charles Pacaud, proprietor of Domaine La Croix Chaptal. You get two very successful new generation French vintners for the price of ... a great dinner!

We are pleased to invite you to the latest Arthur's Cellar wine-tasting events. Jérôme and Charles will join Chef Paul Biggs of Bodega restaurant in Toronto on Wednesday, April 18th and Chef Justin Miller of Thyme Restaurant and Wine Bar in Oakville on Thursday, April 19th to celebrate spring in a most memorable way. While the same wines will be served each evening, the chefs have created their own sumptuous, distinctive menus to match them.



The Vintners

Jérôme Caillé – Château Robin

We first met the engaging, enthusiastic and innovative Jérôme Caillé at a wine exhibition in Cannes last February. He was very encouraging when we told him about our plans to operate a wine club in Ontario and told us that he would be pleased to support our efforts. When we sampled his classic, merlot-based wines, we knew we had the start of a wonderful partnership.



Jérôme Caillé

Château Robin is a very old estate that was mentioned in the first edition of Guide Féret in 1874. The average age of the vines is 40 years. Owned by the Caillé family since 2004, the property has twelve and a half hectares under production in Côtes de Castillon, right beside St.-Emilion in the fabled Bordeaux region. Jérôme’s wines have been awarded countless gold medals and wine press citations. Response from our wine club Members to the 2002 Château Robin has been extremely positive.

Charles Pacaud – Domaine La Croix Chaptal

Before creating Domaine La Croix Chaptal, Charles Pacaud worked for several wine companies known for their innovative spirit and modern wine-making techniques. He has combined this experience with a healthy appreciation for tradition to produce a range of truly remarkable and enjoyable wines from the Coteaux de Languedoc.



Charles Pacaud

Domaine La Croix Chaptal can be found in a hamlet called Cambous which is located on the western part of the rural district of St André de Sangonis, 30 kms north-west of Montpellier. The estate dates from 804 where it was listed in the area’s first land registry as part of the Seigneurie of Cambous owned by the Benedictine Monks at Gellone Abbey until the French revolution. Then Edouard Auguy de Vitry, a lawyer in Gignac acquired the property, built the existing cellar and festooned it with the Croix du Languedoc, enhanced by a heart which gives rise to today’s name of the estate. Charles purchased the property from Auguy de Vitry’s descendants in 1999 and has been restructuring and restoring it ever since. For more information about the winery, please visit www.lacroixchaptal.com.

The Chefs and Their Creations

Paul Biggs – Bodega – Toronto - Wednesday, April 18, 2007

Paul Biggs, chef/proprietor, 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. (www.bodegarestaurant.com)

Bodega Food & Wine Pairing

(Wednesday, April 18, 2007)

Hors d'oeuvres

Warm brie in phyllo with apple and walnuts

Salmon tartare on toasted focaccio

Château de Montgueret Crémant de Loire

Dinner

Seared scallop with shrimp ravioli,

basil cream and roasted pepper relish

2005 Domaine La Croix Chaptal Blanc "vieilles vignes"

Boneless roasted quail, Toulouse sausage stuffing,

truffle white bean purée and natural jus

2005 Domaine La Croix Chaptal Rosé

Frisée salad with gibier confit, enoki mushrooms,

warm walnut dressing

2004 Domaine La Croix Chaptal "Cuvée Charles"

Duet of Barbary duck

with timbale of scallop potatoes, braised beets and celeriac purée,

ginger cream and cranberry orange relish

2002 and 2003 Château Robin

Chocolate raspberry truffle cake,

raspberry coulis and crème Anglaise

2004 Château Robin

Justin Miller – Thyme Restaurant & Wine Bar – Oakville – Thursday, April 19, 2007

Co-owner with Kate Shelton, Justin Miller has been executive chef at Thyme restaurant since it



Justin Miller

opened in 2005. Justin has worked his way up the restaurant kitchen chain starting as First Cook and Apprentice at the Queen's Landing in Niagara-on-the-Lake and then assuming ever more senior culinary roles in fine restaurants including the Rosewater Supper Club, Liberty Grand, Brasserie Aix, Spoon Restaurant and Crush Wine Bar.



Justin draws on global influences filtered through a French sensibility. He executes a highly sophisticated cuisine using only the finest ingredients. His contemporary views and focus on presentation make Justin Miller's creations anything but ordinary. His skills will all be in play at this wine and food pairing dinner. (www.thymerestaurant.ca)

Thyme Food & Wine Pairing

(Thursday, April 19, 2007)

Hors d'oeuvres

Yukon Gold Potato Bellini
sweet peppers/egg plant caviar
Château de Montgueret Crémant de Loire

Dinner

Escargots
Sun-dried tomato, leeks, shallots, garlic, honey mushrooms,
goat cheese, cream, fine herbes and baguette crouton
2005 Domaine La Croix Chaptal Blanc "vieilles vignes"

Arugula Ravioli
Duck confit, brie, strawberry brimoisette, chervil
2004 Château Robin

Quail "Cuvée Charles"
Red wine marinade, watercress salad, toasted walnuts, blackberries,
balsamic, blueberry emulsion, pommery mustard
2004 Domaine La Croix Chaptal "Cuvée Charles"

Duo of Truffled Pork Tenderloin
Roasted garlic risotto, asparagus, creamed Savoy cabbage,
Honey glazed carrots, apple bacon demi-glaze, pea shoots

2002 and 2003 Château Robin

Mascarpone Panacotta,
Red rhubarb, raspberries
2005 Domaine La Croix Chaptal Rosé

The Details

Dates & Time: Wednesday, April 18th (Bodega – Toronto) **6:00 PM**
Thursday, April 19th (Thyme – Oakville) **7:00 PM**

Price: \$110.00 per person (tips, taxes and everything included)

Locations: Bodega Restaurant, 30 Baldwin St., Toronto (416-977-1287) (see map)
Thyme Restaurant, 266 Lakeshore Rd. East, Oakville (905.815.9351)

Please note – there is room for **only 44 people at Bodega and 60 at Thyme.** Initial response has been very positive, so we expect spaces to go 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 18th or the 19th of April.

Cheers,

Jim and Hélène

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

Email: jaswalker@arthursellers.com

Mail: Arthur Sellers & Company- 286 Spring Garden Road, Oakville, ON L6L 5H4

Please make cheques payable to: Arthur Sellers & Company

Name: _____

Number of tickets: Wednesday (Bodega): _____ Thursday (Thyme): _____

Names of guests: _____

Comments from our last wine and food pairing events held at Bodega last fall (co-hosted with Honourable Company of Freeman of the City of London of North America with special guest, Graham Nutter, owner of Château Saint Jacques d’Albas):

“Awesome evening! Had a great time. Just what the doctor ordered! Everyone had fun and we were a great group. Can't wait to do it all again. Cheers!”

“Mr. Walker, first off kudos on an outstanding event last Thursday night. A good time was had by all!”

Directions to Bodega Restaurant



Arthur's Cellar Wine Club
www.arthursellers.com