
FOR IMMEDIATE RELEASE

NIAGARA'S ELITE CHEFS CREATE A RED CARPET FOOD CELEBRATION FOR CUVÉE GALA

St. Catharines, ON, February 14, 2007 -- On Friday, February 29, Ontario's culinary excellence will be on display at the Cuvée Gala. Part of Niagara's foremost wine and food celebration, Cuvée Weekend, the Gala boasts eight award winning chefs alongside wines poured by Ontario's best-known producers.

This year's stellar group of chefs include CAA Four Diamond Award winners, cookbook authors, Niagara wine country cuisine pioneers, and students poised to become the star chefs of the future, all representing the best known restaurants of Niagara. The chefs will each present three different creations at individual live cooking stations throughout the Gala, with the menu for the evening consisting of "tasting plates", such as Braised Pork Belly on a Winter Bean Salad, Triple Seared Kobe and Butter Poached Lobster, Rare Seared Venison Tenderloin and Terrine of Foie Gras.

Included are local wine country stars Tony de Luca of Old Winery Restaurant and Kevin Maniaci of Inn on the Twenty. For the first time, Ross Midgely of Zees Patio and Grill, William Brunyansky of the Charles Inn and Christopher Smythe of Riverbend will join the chef's roster. They will be joined by the hosting sponsor, Fallsview Casino Resort, who will showcase Ray Taylor and his culinary team. The evening will be capped off with desserts prepared by the students and chefs of The Niagara Culinary Institute.

Cuvée Weekend tickets are \$200.00 per person and include admission to the Cuvée Gala at Fallsview Casino Resort and all Cuvée En Route (weekend passport program) activities. Ticket and event information and details about each winery's Cuvée En Route tastings can all be found on the Cuvée web site, www.cuvee.ca. Tickets can be purchased online or by calling 905-684-8688. Proceeds from the weekend go to the Niagara Community Foundation and are used in its work with community groups across the region.

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For further information, contact:

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The Chefs of Cuvee 2008

AG at The Sterling, Cory Linkson, Niagara Falls

- Braised Pork Belly on a Winter Bean Salad
- Lake Huron Pickerel on an Allspice Carrot Salad with a Gingered Carrot Vinaigrette
- Celery Root and Quince Veloute with Toasted Hazelnuts

The Charles Inn, William Brunyansky, Niagara-on-the-Lake

- Confit of Atlantic Salmon: House Cured Atlantic Salmon Glazed with Homemade Teriyaki and Toasted Black and White Sesame Seeds
- Boudin Blanc: Pan Seared Chicken and Foie Gras Sausage Accompanied by a Salad of Pickled Chanterelles and Port Braised Cherries
- Risotto of Celery Root & Black Truffle: Creamy Arborio Rice Enhanced by a Rich Puree of Roasted Celery Root, Baby Spinach and Black Truffle Oil

Fallsview Casino Resort, Ray Taylor, Niagara Falls

- Triple Seared Kobe, Butter Poached Lobster, Parsnip Gratine, Brandied Béarnaise, Micro Arugula
- Ahi Tuna Ribbons, Crushed Avocado, Spicy Radish, Yuzu Ginger Vinaigrette
- Grilled Vegetable Pave, Sweet Pepper Chili Tea Topped with the "Kings" Greens

Inn on the Twenty, Kevin Maniaci, Jordan

- Rare Seared Venison Tenderloin with Cabernet and Currant Preserve
- Smoked Huron Trout with Truffled Yukon Gold Galettes and Citrus Crème Fraiche
- Icewine and Pear Shooters with Chai Foam

The Old Winery Restaurant, Tony De Luca, Niagara-on-the-Lake

- Terrine of Foie Gras with Mache Lettuce, Icewine Jelly and Moutarde Violette
- Canadian Crab Cakes on Citrus Salad with Chipotle Vinaigrette
- Hand Cut Gnocchi with Wild Mushrooms and Goat Cheese Sauce

Riverbend, Christopher Smythe, Niagara-on-the-Lake

- Fried East Coast Oyster Po' Boy with Fordhook Mustard Leaf
- Potted Berkshire Pork Foie Gras Tart with Riverbend Chardonnay Infused Niagara Apple Butter
- Slow Roast Wyndym Farms Chiogga Beets, Romano Bean Pate and Fresh Red Walnut

Zees Patio and Grill @ The Shaw Club Hotel, Ross Midgley, Niagara-on-the-Lake

- Duck 'Suzette': Crêpes with House Cured Duck Confit, Brie de Manoir, Shallots and Thyme, Fresh Orange Butter and Grand Marnier Infused Duck Jus
- Shrimp and Brandade: Chilled Soya Poached Tiger Shrimp on House Cured and Lightly Smoked Halibut Brandade with Spiced Pineapple and Bacon Vinaigrette
- Wild Mushroom and Truffle 'Shooters' with Parmesan Crisp: Wild Mushroom Soup Infused with Truffle and Fresh Parmigiano Regianno and Herbs, Topped with a Crisp Parmesan 'Wafer'

Desserts by the Students and Teachers of the Niagara Culinary Institute at Niagara College and Cheeses by the Dairy Farmers of Canada