



The Chefs of Cuvée 2009

Casa Mia Ristorante

Niagara Falls
Claudio Mollica

Raised in the family restaurant business in Niagara Falls, Chef Claudio Mollica quickly recognized and integrated the family philosophy. "Our cuisine is innovative Italian focusing on healthy, sophisticated and clean flavours drawn from the best quality ingredients with the emphasis on the use of many local growers and purveyors from the region." Mollica and his team have created a legion of appreciative patrons and critics from across the nation as they receive award after award and extraordinary reviews from some of North America's finest food, wine and travel publications including Zagats, Fodors and Wine Spectator.

Tasting Plates

Duck confit crepe with foie gras sauce.
Smoked mackerel with citrus and fennel salad
Hand rolled butternut squash gnocchi with black truffle butter sauce.

The Good Earth Cooking School

Beamsville
Patrick Engel

A few years at George Brown College gave Patrick the inspiration he was looking for. He started his cooking career in Niagara at On the Twenty Restaurant & Wine Bar under the direction of founding Executive Chef, Michael Olson. These were the early days of fine dining in Niagara which served as a real inspiration to Patrick.

With chef knives in hand, Patrick set off for Toronto working as Executive Chef at Rodney's Oyster House. He also worked at Whitehouse Meats at the St. Lawrence Market and Bymark Restaurant.

Patrick returned to Niagara at Inn on the Twenty Restaurant as Sous Chef and later Executive of Twelve Waterfront Grill in Port Dalhousie.

Patrick brings a great deal of food and wine knowledge to our Good Earth team. His gregarious nature and inventive food curiosity ensure that menus are fresh, interesting and unique.

Tasting Plates

A Tartare Trio:

Salmon Tartare on a Sesame Cracker
Beef Tartare on Dijon Mustard & Tarragon Cracker
Remoulade Tartare on a Cucumber Disc

The Niagara Culinary Institute

Niagara on the Lake

Students and Teachers of the Niagara Culinary Institute at Niagara College

We like to say the stars from tomorrow are cooking in our kitchens today. The NCI chefs and students design our Regional Menus. Our students prepare your lunch and dinner meals, and our students serve you. Our students use some herbs grown in The Niagara College Greenhouse and we pour wines from the award winning Niagara College Teaching Winery. The NCI also offers catering services in the College or at off-site locations in the Niagara Region.

Tasting Plates

“VINTAGE FLAVORS”

Escabeche of White Tuna

Slow Braised Ontario Norwich Beef

NCI Handmade Mozzarella

Peller Estates

Niagara on the Lake

Jason Parsons

Jason Parsons is Executive Chef of Peller Estates Winery Restaurant, a Toronto Life 3 star, CAA/AAA Four Diamond restaurant, the Golden Plate Award from Le Clefs d’Or as well as being recognized with Zagat’s highest rating for food – “Extraordinary”.

Jason brings over fifteen years of experience to the kitchen, gathering experiences from some of the world’s most renowned restaurants. He has garnered culinary expertise by time spent at six Relais @ Chateaux properties, two Michelin star restaurants and numerous leading hotels of the world destinations. Chef Parsons is also a featured chef on City TV’s CityLine. Jason is now starting into his fifth year at Peller Estates and is continuing to focus on awakening the palates of those that dine in the restaurant.

Tasting Plates

Foie Gras, Black Truffle Potato Salad

House Cured Elk Bresola, 147 degree Quail Egg and Truffle Brioche

Icewine Poached Lobster

Smoked Bacon, Alberta Parmesan and White Bean Salad

Riesling Braised Pear, Blue Ice Tart

Icewine Caramelized Onions

Ponte Vecchio @ Fallsview Casino Resort

Niagara Falls

Raymond Taylor

Raymond Taylor was appointed Executive Chef for Niagara Casinos in November 2007. His most recent posts were as Executive Chef at the Windsor Casino and the famed Atlantis Casino and Resort in Nassau, Bahamas. Ray managed the One and Only Ocean Club executive brand, operating four premium restaurants for the property voted top 10 on the Gold List by Condé Nast. Chef Taylor brings with him over 23 years of experience in the industry. He began his career in London England for Savoy Hotels, the famous Claridges and Mirabelle Restaurants before moving to Canada with several Fairmont hotels and Westin properties.

Tasting Plates

Italian Charcuterie Platter

Agro dolce, Mustarda Fresca, Duck Prosciutto, Speck, Bresola, Roasted Chestnuts, Cured figs, Fig Crostini, Burrata Cheese, Taggiasce Olives

Grilled Octopus

Barlotti Beans, Citrus Salmoriglio, Fresh Treviso

Prosciutto di Para Veal Tenderloin

Salsa Verde, White Asparagus, Fiddlehead and Morel Ragu, Marsala Reduction

Hospitality on Hand. The Deck at Creekside

Jordan

J Mark Hand

Mark Hand has prided himself at working in only quality establishments throughout his entire career. In the early years apprenticing at one of Niagara's first fine dining restaurants, The Auberge Suisse, Hand learned skills and formed habits that stick with him today. Regional and seasonal cooking was the norm at the Auberge.

Career highlights include the openings of On the Twenty, Kat's Fourth Avenue and of course the Niagara Culinary Institute at Niagara College where Hand stayed for ten years as Executive Chef.

Now, Hospitality on Hand continues to service not just the public, but also our industry with catering, consulting and culinary coordinating services. Hand is linked to many of the regions finest events and celebrations and is thrilled to be back at Cuvee for his eleventh appearance.

Tasting Plates

Pinot Gris Steamed Halibut "Puttanesca" on Sautéed Winter Greens.

Whole Roasted Cumbrae Farms Beef Tenderloin with "Broken Press" Rub Celeriac & Ernite Bleu Mash & Kettle Fried Parsnip Chips

Roasted Garlic Custard with Truffled Mushroom Cream

Wellington Court

St. Catharines
Erik Peacock

A passionate professional, Erik continues his love for food at Wellington Court Restaurant and The Coach House at Henry of Pelham Family Estate Winery. Erik has found the perfect contrast between a formal, intricate, stylized cuisine in the city to smart-casual, approachable fare in the country. His intensity for passing along his knowledge of food has developed into teaching roles at Niagara College as well as other specialty venues and events.

A firm believer in keeping much of his focus in Niagara, he has developed deep rooted relationships with local farmers, wineries, the culinary arts and education. *"Relationships are our strong suit. We are fortunate to work so closely with friends in all industries, whether it's education, the growers, or the wineries. I think we benefit from seeing the beginning and controlling the end result"*.

Tasting Plates

Lobster Chaud Froid and Verjus Jelly

Lamb tartare, quails egg, jalapeno and mint pesto

Duck Pierogi, Truffle Crème Fraiche and Bacon Vinaigrette

Fine Canadian Cheese

sponsored by Dairy Farmers of Canada

Ask for these cheeses in Toronto and Niagara specialty cheese stores.

Champfleury (Agropur Fine Cheese Montreal Quebec) A luxurious soft cheese with a poppy on the label surrounded by a pale white to golden mixed rind that enhances the flavour of the cheese. The aroma is slightly earthy while the lingering rustic flavours are of cultured butter and mushroom. Made from pasteurized cow milk.

Niagara Gold (Upper Canada Cheese Co., Jordan Station, Ontario) Handcrafted from the milk of a single herd of Guernsey cows pastured in Niagara, then hand washed and turned regularly during ripening to create the aromatic golden washed rind and complex sweet, grassy to fruity flavours that become more pronounced with age.

Provolone Mezzano (International Cheese Co., Toronto, Ontario) This handcrafted 'pinata' shaped provolone is tied with string and hung to age for 6 months to bring out the smokey nuttiness of an authentic provolone.

Criveller Cakes

Niagara Falls

Giovanni Del Priore

In 1887 Robert Louis Stevenson, the well known British author wrote: "If a man loves the labor of his trade, the Gods have found him". Clearly Giovanni Del Priore and Leonardo Priore, the accomplished principals of Criveller Candies Canada, provide a dedicated, driven, living, breathing personification of Stevenson's insightful observation.

From meager starts following separate regimens of persistence, strenuous work ethics and focused ambitions these two artisans acquired this more than a quarter of a century old established in 1998. Criveller Candies creates and produces a multitude of specialties including delicate and exquisite pastries, masterpiece wedding cakes and a selection of truffles and chocolates that are second to none.

Tasting Plates

Assorted desserts, pastries, cakes and chocolates

Italian Ice Cream

Niagara Falls

Andrew Vergalito

Andrew Vergalito owns and operates The Italian Ice Cream Company, in Niagara Falls. Italian Ice Cream was established in 1978 by his parents Joe and Anna. After his fathers passing, 15 years ago, Andrew took over the business making gelato.

Andrew has had the fortune to work with many of Niagara's top chefs, creating and customizing new flavours for them and their customers, creating a product from what Niagara has to offer. Wines, cheese, herbs, fruits, milk and spices are all ingredients that Andrew loves to work with.

It is a joy and a passion of Andrew to produce gelato for people to enjoy, especially when it is a new exotic flavour they have never tried.

Tasting Plates

An assortment of gelato