



AND THE UNITED STATES
 CONSULATE GENERAL (VANCOUVER) PRESENTS
 VAWS 30th Anniversary

Cellar Dinner at



1728 Commercial Dr.

Fine Italian cuisine, live music and dancing, yesteryear nostalgia and welcoming hospitality awaits you at Federico's Supper Club.

Awarded Reader's Choice "Best Haute Cuisine East Side 2010", under the direction of five star Executive Chef Romy Prasad, guests are treated to fresh simple ingredients and dishes that are a combination of authentic flavour and contemporary flare.

There is something for everyone at Federico's – a timeless and inclusive factor that distinguishes the Supper Club from any other restaurant or live music venue in Vancouver.

Awarded "Best Place to go Dancing 2008" by Vancouver Courier Readers, the live music is retrospective in theme: crooner, legendary favourites, dance hits, Italian and latin. There is something for everyone – a timeless and inclusive factor that truly distinguishes Federico's Supper Club from any other live music venue in Vancouver.



**Thursday, September 30,
6:30 P.M.**

Please see the reverse side of this notice for the menu and wines.

To ensure everyone's full enjoyment of this event

PLEASE REFRAIN FROM THE USE OF PERFUME AND COLOGNE

Reservations are accepted by on-line credit card payment at www.karelo.com (guaranteed reservation) or by mailed cheque. If paying by mail, please include the completed form below. No tickets or receipts are issued for mailed reservations, nor are refunds available. Where an event is oversubscribed, those whose reservations were not received in time are notified by telephone. Admittance is limited to members and their guests, and not generally available at the door. Please print legibly and include telephone numbers. Uncashed cheques cannot be returned, and will be destroyed. Minors are not admitted.

Cellar Dinner at Federico's, Sept 30, 2010

Members' Names _____ @\$100.00 Phone # (H) _____ (W) _____
 _____ @\$100.00 Phone # (H) _____ (W) _____
 Guests' Names _____ @\$125.00 Phone # (H) _____ (W) _____
 _____ @\$125.00 Phone # (H) _____ (W) _____

To attend, please mail this portion, with your cheque(s) in the full amount, to -

**The Vancouver American Wine Society, c/o
 105 - 181 W. 1st Ave. Vancouver, B.C. V5Y 0E3**

**You can also register on-line using credit card at www.karelo.com
 See website for further details www.vaws.org**



VAWS 30th Anniversary Cellar Dinner



Thursday, September 30, 2010

menu

Insalata di Fruita di Mare

calamari, bay scallops, baby shrimp, organic arugula served with fingerling potatoes, white balsamic vinaigrette
Peju Province Winery 2008 Napa Valley Sauvignon Blanc

Zuppa di Funghi

organic pioppini mushroom soup finished with truffle oil
Merryvale Winery 2007 Napa Valley Starmont Chardonnay
Merryvale Winery 2007 Carneros Chardonnay

Cappelletti con Quattro Formaggi

House-made four cheese filled cappelletti, Cardinale sauce
MacMurray Ranch Winery 2007 Sonoma Coast Pinot Noir
MacMurray Ranch Winery 2007 Russian River Valley Pinot Noir

Bistecca

grilled flat iron steak juniper berries, black pepper, sautéed artichokes, mushrooms, natural au jus
Kenwood Vineyards 2006 Sonoma Valley Jack London Vineyard Merlot
Kenwood Vineyards 2006 Sonoma Valley Jack London Vineyard Cabernet Sauvignon

Formaggio

Taleggio cheese served with a warm cheese mousse
Rombauer Vineyards 2006 Carneros Merlot
Rombauer Vineyards 2006 Napa Valley Cabernet Sauvignon

Mousse di Cioccolato

Quenelle of Grand Marnier and callebaut chocolate mousse
Quady Winery 2007 Madera County Orange Muscat Essensia