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CONSULATE GENERAL (VANCOUVER) PRESENTS

Cellar Dinner at



**Join us for a social evening
of great food and wine.**

*Campagnolo offers casual,
authentic Italian dining in a warm
and welcoming space. Though
spacious and open, the atmosphere
is warm and intimate.*



*Most of the cuisine is based on the Piedmont and Emilia-Romagna regions of Italy.
Campagnolo specializes in salumi (Italian cured meat products), pizza, pasta, risotto
and seasonally inspired main courses using only the finest ingredients.*

**1020 Main Street, Vancouver
Monday, February 20, 2012 at 6:30 pm**

**Please see the second page of this
notice for the dinner 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 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 Campagnolo Restaurant – February 20, 2012

Members' Names _____ @ \$95.00 Phone # (H) _____ (W) _____
 _____ @ \$95.00 Phone # (H) _____ (W) _____

Guests' Names _____ @ \$115.00 Phone # (H) _____ (W) _____
 _____ @ \$115.00 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 19 Foxwood Drive
Port Moody BC V3H 4X3**

**You can also register on-line using credit card at
https://www.karelo.com/enter_res.php?&BID=135#Ev11692
See website for further details
www.vaws.org**



Cellar Dinner at campagnolo

MONDAY 20 FEBRUARY 2012 6:30 PM

Executive Chef Robert Belcham worked as Chef de Cuisine at C Restaurant before opening Fuel Restaurant in 2007.

Chef de Cuisine Adam Vaughan developed his passion for Italian cuisine as Chef de Partie at La Casa Ristorante in Ontario. He worked as Sous Chef at the George Hotel in the Isle of Wight UK before joining the staff at Fuel.

Canapé

Ricotta Gnudi charred tomato sauce, basil
Goose Rilette house made rye toast, agrodolce, chard
Signorello Vineyards 2008 Napa Valley Semillon/Sauvignon Blanc Seta

Antipasti

Albacore Tuna crudo
Ceci chick peas, arugula, lemon, peperoncini
Polpette (pork meat balls)
J Lohr Winery 2008 Monterey County Arroyo Seco Riva Ranch Chardonnay
Wente Vineyards 2008 Monterey County Arroyo Seco Arroyo Vista Chardonnay

Pesce

Poached Ling Cod farrow, castelvetro olives, cauliflower puree
Baked shell fish braised fennel, white beans, spicy sausage
Contorni soft polenta with kale / rapini with salumi sugo
Artesa Winery 2007 Napa Valley Carneros Pinot Noir
King Estate 2009 Oregon Pinot Noir

Primi

Risotto butternut squash, hazelnuts, tallegio
Rigatoni braised duck, cipollini onions, crackling
Tagliatelle pork ragú, basil, pecorino romano cheese
Columbia Crest Winery 2007 Columbia Valley Grand Estates Merlot
Truchard Vineyards 2007 Napa Valley Carneros Syrah

Carne

Porketta black lentils, leeks, chard
Roasted Chicken on foccacia with herbs
Contorni roast beets with ricotta, almonds / arugula endive, preserved lemon
Beaulieu Vineyard 2007 Napa Valley Cabernet Sauvignon
Louis M Martini Winery 2007 Napa Valley Reserve Cabernet Sauvignon

Dolci

Chocolate hazelnut cake
Quady Winery 2009 Amador County Late Harvest Black Muscat Elysium