



## A C E L E B R A T I O N O F C A N A D I A N E X C E L L E N C E

**November 17, 2014**

**Patrick Garland of Absinthe Cafe Wins Gold Medal Plates Ottawa 2014!!**

### **GMP Ottawa Culinary Award Winners 2014**

Gold: Patrick Garland, Absinthe Cafe

Silver: Stephen Wall, Supply & Demand

Bronze: John Morris, NAC le café

Best of show wine award: Rosewood Estates Winery - 2013 La Fumee

**Ottawa** – Patrick Garland wowed the sell-out crowd this evening at Ottawa’s Shaw Centre as he went head-to-head with 9 of Ottawa’s finest chefs at the prestigious Gold Medal Plates culinary competition. He will now go on to compete at the Canadian Culinary Championships, the Gold Medal Plates Finale, in Kelowna, BC, on February 6<sup>th</sup> and 7<sup>th</sup>, 2015.

Chef Garland of Absinthe Café was clearly a crowd favourite, with long line ups waiting to taste his “Quail Breast stuffed with foie gras, braised thigh croquette, cinnamon cap mushrooms, frittered shallot, confit grapes and Gewurztraminer reduction.” Chef Stephen Wall of Supply & Demand earned the silver medal with his plate of “Aged raw beef with elder capers, onion and soft herbs.” Taking the bronze medal was Chef John Morris of the National Art Centre’s le café, with a serving of “Sweetbread-crusted Albert veal filet, smoked vine tomato filled with PEI mussels and tarragon pesto, mussel broth and veal marrow butter sauce.”

Chef Garland was visibly elated with his win, saying: “It’s a really exciting day, obviously great for me and my team. I’m really looking forward to Kelowna; I love British-Columbia. But it’s really my team that made me proud today, all of their support, it’s awesome.” When questioned on the rationale for the selection of his dish served tonight: “I’m a French cook and it’s a classic, updated and I thought it would be fitting.”



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James Chatto, the National Culinary Judge for Gold Medal Plates commented on the competition results: "It was a very strong showing and all of the judges agreed on the 1,2,3,4 chefs but some of us had them in different order. When we talked about it and discussed it, we had a clear winner by several percentage points which is quite a big margin for Gold Medal Plates. It was a gorgeous dish, some classical things on the plate. There was a lot of imagination."

Co-Founder of Gold Medal Plates Karen Blair was proud of the event's success, with over six hundred guests and tremendous energy in the room. "It was great to be in Ottawa tonight with such a fabulous sell-out crowd, at this spectacular facility which I believe may be the most beautiful of our event locations across Canada."

Music for the evening was provided by Canadian legend Jim Cuddy of Blue Rodeo, the amazing violinist Anne Lindsay, as well as the impressive guitarist Colin Cripps. The Honourable Stockwell Day was a huge hit with the audience as the evening's auctioneer, selling trips to Tuscany, Provence, Scotland and other exciting destinations.

The other seven chefs competing in Ottawa at GMP 2014 were:

**Katie Brown Ardington** – [Beckta Dining & Wine](#)

**Ryan Edwards** – [Salt Dining and Lounge](#)

**Stephen La Salle** – [The Albion Rooms](#)

**Pierre Lortie** – [Casino du Lac Leamy](#), [Le Baccara](#)

**Kyle Mortimer-Proulx** – [Lowertown Brewery](#)

**Michael Radford** – [The Whalesbone Oyster House](#)

**Kyrn Stein** – [Social Restaurant](#)

All Chefs who participate at Gold Medal Plates events this year were presented with the GMP "Emblem of Distinction", introduced in the fall of 2014, as the symbol of culinary excellence achieved by the Chefs who participate in the competitions across Canada. It symbolizes the gold standard in Canadian fine dining and is a guarantee of excellence to



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the patrons who enter these Chefs' dining establishments. This Distinction is offered only to Chefs selected to compete at Gold Medal Plates dinners.

Judging the 2014 competition in Ottawa were:

**James Chatto**, National Culinary Advisor and Head Judge, Toronto Life, Food and Drink Award-winning writer on food, wine and travel. He appears frequently in leading magazines and newspapers in Canada, the U.S. and England and is the author of four cookbooks.

**Anne DesBrisay**, Senior Judge, Ottawa Magazine: contributor, Capital Dining: author, Taste & Travel Magazine: Senior Editor and feature writer.

**Judson Simpson**, Executive Chef, House of Commons Ottawa, Chairman: Canadian Culinary Federation

**Margaret Dickenson** Culinary Ambassador for Canada, Rogers TV series host and award winning cookbook author.

**Pam Collacott** TV cook and spokesperson: CTV. Cookbook author, food stylist, culinary teacher, columnist and contributing editor for Taste & Travel Magazine.

**Sheila Whyte** President/owner: Thyme and Again Creative Catering and Take Home Foods, Advisory Board: Savour Ottawa, Culinary Management Advisory Board: Algonquin College, Founding Member: Royal Ottawa Women for Mental Health Campaign.

**Marysol Foucault**, Winner of Gold Medal Plates 2013, Chef/Owner Edgar

In addition to the finest food and excellent music, guests had the opportunity to mingle with 17 celebrated Olympians such as Tessa Virtue and Scott Moir (ice dance), Caroline Ouellette (hockey) and Jennifer Botterill (hockey) among them.

In 2014, GMP presents a total of eleven dinners across Canada (Halifax, St. John's, Ottawa, Montreal, Toronto, Winnipeg, Saskatoon, Regina, Calgary, Edmonton, Victoria – a BC competition) featuring the premier chefs in a competition to crown a gold, silver and bronze medal culinary team, and subsequently nation-wide at the Canadian Culinary



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Championships.

Proceeds from Gold Medal Plates go to the Canadian Olympic Foundation, supporting programs that further Canadian high performance athletes' pursuit of excellence on the world stage – programs like Own The Podium. Since 2004, Gold Medal Plates has generated over \$8.2 million for Canada's Olympic athletes.

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### **Gold Medal Plates (GMP)**

The Gold Medal Plates Emblem of Distinction is the Gold Standard in Canadian Fine Dining.

Gold Medal Plates is the ultimate celebration of Canadian excellence in food, wine, athletic achievement and entertainment. GMP dinners feature silent and live auctions, with spectacular getaways with Olympians and Canadian entertainers to destinations such as South America, Provence, Scotland, Tuscany, New Zealand and Kelowna for the Canadian Gold Medal Plates finals – the Canadian Culinary Championship. For more information, visit the Gold Medal Plates website [www.goldmedalplates.com](http://www.goldmedalplates.com).

**Canadian Olympic Foundation – The Beneficiary of Gold Medal Plates:** The Canadian Olympic Foundation is a national charitable organization that generates support to meet the technical, scientific, medical and coaching needs of Canada's athletes across all Olympic sports. Proceeds from Gold Medal Plates are given to the Canadian Olympic Foundation to support high performance programs such as Own the Podium. To learn more about the Foundation and the programs it funds, please visit [www.olympicfoundation.ca](http://www.olympicfoundation.ca).

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**For further information contact:**

Karen Blair

Co-Founder and Media Director

Gold Medal Plates - National

416-778-6533

[kblair@goldmedalplates.com](mailto:kblair@goldmedalplates.com)

Sylvie Bigras

Media and Communications

Gold Medal Plates –Ottawa

613-298-1625

[sylvie@magma.ca](mailto:sylvie@magma.ca)

