

# GOLD DES MEDAL CHEFS PLATES EN OR

Presented by | présenté par **Deloitte.**

## **Chef John Horne of Canoe wins Gold Medal Plates and helps athletes GO FOR GOLD**

*Ten Toronto Chefs awarded Gold Medal Plates Emblem of Distinction*

### **Culinary Award Winners**

**Gold: Chef John Horne from Canoe** paired with 2012 Iconoclast Syrah VQA from Creekside Estate Winery

**Silver: Chef Damon Campbell from Shangri-La Hotel** paired with 2011 Poetica Chardonnay from Southbrook Vineyards

**Bronze: Chef Jason Bangerter from Langdon Hall** paired with 2010 Pinot Noir from Leaning Post Wines

**Best Wine of Show Award:** Norman Hardie 2011 Pinot Noir (unfiltered)

**Toronto, ON (November 13, 2014)** – Chef John Horne from Canoe proved his culinary prowess, taking home the gold award at the prestigious 2014 Gold Medal Plates competition. Chef Horne went head-to-head with nine of Toronto's finest culinary masters at the prestigious culinary event and will go on to compete at the Canadian Culinary Championships, the Gold Medal Plates Finale, in Kelowna on February 6 and 7, 2015.

Chef Horne wowed the judges with Grandview Farms' Short Ribs glazed with tree syrups. The beef was extraordinarily tender but it was the accompaniments that astonished – crispy fried maple leaves, tissue thin birch – sweet, aromatic, utterly Canadian. He paired it with 2012 Iconoclast Syrah VQA from Creekside Estate Winery. "This is unbelievable," said Chef. "The concept of tree syrups and fried maple leafs was such a perfect fit for Canada's Gold Medal Plates."

Chef Campbell rose to the occasion as well, taking the silver medal. Chef Campbell chose Nova Scotia Lobster, potato gnocchi, forest mushroom, black truffle and lobster emulsion. It was a flawless dish, texturally impeccable and completely



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harmonious, with a beautiful wine match. He paired it with a 2011 Poetica Chardonnay from Southbrook Vineyards.

Taking the bronze medal was Chef Jason Bangerter of Langdon Hall. His dish was a Wild Flower and Herb Smoked Game Fowl sausage, tucked inside a quail leg and garnished with fermented berry and celery root. It was paired with a 2010 Pinot Noir from Leaning Post Wines.

The other chefs competing in Toronto were from Bestellen (Chef Rob Rossi), Café Boulud (Chef Tyler Shedden), Buca (Chef Rob Gentile), Marben Restaurant (Chef Rob Bragagnolo), Splendido (Chef Victor Barry), The Chase (Chef Michael Steh) and The Drake Hotel (Chef Alexandra Feswick).

Judging the 2014 competition in Toronto were Sasha Chapman (senior judge), Christine Cushing, Anita Stewart, John Higgins and national head judge, James Chatto. Also judging was Chef Lorenzo Loseto who won gold in Toronto last year and then went on to win the Canadian Culinary Championships. Each dish was judged out of 100 points, based on visual presentation (20 per cent), texture (20 per cent), taste (30 per cent), wine compatibility (10 per cent), originality (10 per cent) and wow factor (10 per cent).

All competing chefs were awarded the Gold Medal Plates Emblem of Distinction, the gold standard in Canadian fine dining and a guarantee of excellence to all who enter their dining establishments. This Distinction is offered only to chefs selected to compete at Gold Medal Plates dinners.



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The Best of Show Wine Award in Toronto, as named by esteemed judges, critics and writers David Lawrason, Michael Godel and Sara d'Amato:

Second Runner Up: Creekside Estate Winery 2012 Iconoclast Syrah VQA

First Runner Up: Hidden Bench Vineyards & Winery 2012 Nuit Blanche (White Meritage)

Best Wine of Show Toronto: Norman Hardie Winery 2011 Pinot Noir (unfiltered)

Proceeds from the event will 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 and the COC's Athlete Excellence Fund. Since 2004, Gold Medal Plates has generated more than \$8.2 million for Canada's Olympic athletes.

Athlete Jennifer Botterill, one of 30 Olympians and a triple Olympic gold medalist, commented on the evening. "Gold Medal Plates is truly a special event. As athletes, it means so much to be able to connect with the people who give so generously to help us succeed on the global stage."

Mark Maybank, one of three Chairs of the events, was thrilled with the evening's experience and the fundraising. "Canadians now cheer louder than ever and stand prouder than ever at every Olympic Games, so it's great to be able to show our support for the athletes and the amazing determination and commitment they make, to wear the maple leaf between the Games. This event is about celebrating Canadian Excellence and we did it in fine style tonight!"



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Olympic ice dance silver and gold medallists, Scott Moir (left) and Tessa Virtue (right), congratulate Gold Medal Plates' 2014 gold award winner, Chef John Horne from Canoe (centre) at last night's competition. *(Image courtesy of Ron Ng)*



Gold Medal Plates 2014 silver medal winner, Chef Damon Campbell from Shangri-La Hotel (left), gold medal winner Chef John Horne from Canoe (centre), and Chef Jason Bangerter from Langdon (right), receiving their awards at last night's competition. *(Image courtesy of Ron Ng)*



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**The Gold Medal Plates Emblem of Distinction** - *The Gold Standard* in Canadian Fine Dining is awarded only to those chefs selected to compete at Gold Medal Plates 2014.

**Gold Medal Plates** - Gold Medal Plates is the ultimate celebration of Canadian excellence in food, wine, athletic achievement and entertainment and has raised more than \$8.2 million for elite Canadian athletes. For more information, visit the Gold Medal Plates website, [www.goldmedalplates.com](http://www.goldmedalplates.com).

**Canadian Olympic Foundation** – One of the beneficiaries of Toronto Gold Medal Plates 2014: 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, visit [www.olympicfoundation.ca](http://www.olympicfoundation.ca).

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For more information, visuals or to book an interview please contact Susan Willemsen, Alexandra Muszynski-Kwan or Chantelle Kilpatrick at The Siren Group Inc. Tel: 416-461-5270 Email: [chantelle@thesirengroup.com](mailto:chantelle@thesirengroup.com), [www.thesirengroup.com](http://www.thesirengroup.com) or on Twitter @thesirengroup, or Karen Blair, Co-Founder and Media Director Gold Medal Plates – National Media and Communications Tel: 416-778-6533. Email: [kblair@goldmedalplates.com](mailto:kblair@goldmedalplates.com)

