



## A CELEBRATION OF CANADIAN EXCELLENCE

### **Chef Jinhee Lee Takes Home the Gold at Gold Medal Plates Calgary!**

*Nine Calgary Chefs Awarded Gold Medal Plates Emblem of Distinction*

#### **Culinary Award Winners**

**Gold: Jinhee Lee from Vintage Chophouse** paired with Bartier Bros. 2014 Gewürztraminer, Okanagan Valley, BC

**Silver: John Michael MacNeil from The Belvedere** paired with Mission Hill 2013 Reserve Shiraz, Okanagan Valley, BC

**Bronze: Michel Nop from Redwater Grille** paired with Benjamin Bridge 2014 NOVA 7, Gaspereau Valley, Bay of Fundy, NS

**Calgary, AB (November 2, 2016)** – Chef Jinhee Lee from Vintage Chophouse proved her culinary prowess taking home the gold award at Gold Medal Plates Calgary. Chef Lee went head-to-head with 9 of Calgary's finest culinary masters at the prestigious culinary competition and will go on to compete at the Canadian Culinary Championships, the Gold Medal Plates Finale, in Kelowna on February 3<sup>rd</sup> and 4<sup>th</sup>, 2017.

Chef Lee created a dish called "Cha Ca La Vong", a turmeric fish mosaic with dill. Her words after the win: "I did my best with my dish. This dish is about my travelling experience in Asia and specifically my visit to Hanoi. I found a restaurant that served one dish and I fell in love with it and its flavours. I wanted to bring that experience to my dish. I want to thank Duncan Ly, my mentor for my winning tonight." She paired with Bartier Bros. 2014 Gewürztraminer from BC.

Chef James Chatto, head Judge, Toronto Life, Food and Drink and award winning writer on food wine and travel, said, "the GMP event in Calgary was extraordinary in so many ways. I was dazzled by the variety of dishes, from a hearty brunch to some of the most refined presentations I've seen all year. Jinhee Lee's gold medal dish was impeccable - full of imagination and fleeting flavours, contrasting textures and colour. Her wine match was ambitious but it worked really well. I have a feeling she will do very well in Kelowna next February".

Chef MacNeil from The Belvedere, rose to the occasion as well, taking the silver medal. His dish was Sous vide bison cheek, la Ratte potato, apple wood smoked chanterelles paired with 2013





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Reserve Shiraz from Mission Hill Winery.

Taking the bronze medal was Chef Michel Nop of Redwater Grille. His dish was Foie gras & unagi pressé, granny smith gel, brioche purée, pistachio praline paired with Benjamin Bridge 2014 Nova 7 from Nova Scotia.

The other chefs competing in Calgary were from:

Chef Kenny Kaechele WORKSHOP Kitchen + Culture

Chef Sean MacDonald MARKET Restaurant

Chef Roy Oh Anju

Chef Luis Daniel Pizarro AVEC Bistro

Chef Jarod Traxel Cannibale

Chef James Waters KLEIN / HARRIS Restaurant

Judging the 2016 competition in Calgary were: Michael Allemeier, Instructor at SAIT (Senior Judge), Chef Ryan O'Flynn, 2015 Canadian Culinary Champion, The Guild Restaurant, Chef Dave Bohati, 2014 Gold Medal Winner, Kathy Richardier, Publisher and Editor Calgary's City Palate Magazine, national head judge James Chatto. Also judging was Chef Matthew Batey from The Nash Restaurant & Cut Off Bar who won gold in Calgary last year. Each dish was judged out of 100 points, based on visual presentation (20%), texture (10%), technical achievement (10%), taste (40%), wine compatibility (10%), and wow factor (10%).

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.

Funds raised from this event are granted to the Canadian Olympic Foundation to support high-performance athletes through programs facilitated by national sport organizations and the Canadian Olympic and Paralympic Sport Institute Network (COPSIN). Daily training, year-round coaching, proper nutrition, breakthroughs in technology in sport science, national and international





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competitions, and state-of-the-art equipment are all essential in propelling athletes to the top of the podium. Since 2004, Gold Medal Plates has generated over \$11 million for the Canadian Olympic Foundation to help Team Canada and next generation athletes access these performance resources.

“Canada had a record performance at the 2016 Rio Olympics this past summer. Not only did they come home with 22 medals, but they also achieved 45 top-five and over 70 top-eight finishes. It is your support here tonight that helps convert those results into podium performances at future games. Thank you,” said four-time Olympian and three-time Olympic medallist Curt Harnett. Harnett also served as Team Canada Chef de Mission at the Rio 2016 Olympic Games and Toronto 2015 Pan Am Games.

25 Olympians were in attendance, including Ashley Steacy, Olympic Bronze Medallist in rugby sevens, who said this event makes all the difference to her sport and to the winning of a medal at the last Olympics. “The Gold Medal Plates is an exceptional program raising money for the Olympic Foundation – an amazing \$11 million to date. Getting athletes to where athletes are today. It is huge for us to receipt that support. We would not have a bronze medal in rugby without this program.”

Chris Lee, one of the co-chairs of the event was thrilled with the evening’s experience and the fundraising. “Canadians now cheer louder than ever and stand prouder than ever every Olympic Games and so it is great between the Games to be able to show our support for the athletes and the amazing determination and commitment they make to wear the maple leaf. And Calgary came out in full force as we had the most successful event ever – sold out and guests were bidding high as we celebrated Canadian Excellence!”





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Your City's Top Chefs



Official Selection  
2016

"The Gold Medal Plates Emblem of Distinction - *the* Gold Standard in Canadian Fine Dining.

Awarded only to those chefs selected to compete at Gold Medal Plates 2016

**Gold Medal Plates** - Gold Medal Plates is the ultimate celebration of Canadian excellence in food, wine, athletic achievement and entertainment and has raised over 11 million for elite Canadian athletes. For more information, visit the Gold Medal Plates website [www.goldmedalplates.com](http://www.goldmedalplates.com)

**Canadian Olympic Foundation:** About the Canadian Olympic Foundation:

Established in 2007, the Canadian Olympic Foundation gives to priority partners that drive high performance athletic achievement for Canada's Olympic podium potentials and for our next generation of Olympic athletes. Learn more at [www.olympicfoundation.ca](http://www.olympicfoundation.ca) or follow Canadian Olympic Foundation on [Facebook](#).

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**For further information contact:**

Karen Blair

Co-Founder and Media Director

Gold Medal Plates – National Media and Communications

416-778-6533

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

