



A CELEBRATION OF CANADIAN EXCELLENCE

Chef Amanda Ray Takes Home the Gold at Gold Medal Plates Toronto!

Nine Toronto Chefs Awarded Gold Medal Plates Emblem of Distinction

Culinary Award Winners:

Gold: Amanda Ray from O&B Canteen paired with 2014 The Adam Step Riesling from Cave Spring Cellars

Silver: Albert Ponzo from Le Sélect Bistro paired with 2014 Nuit Blanche from Hidden Bench Vineyards and Winery

Bronze: Ross Midgely from Ravine Estates Winery Restaurant paired with Lowrey Bros. Hard Apple Cider from Ravine Vineyard

Best of Show Award Winners:

Best of Show: Hidden Bench 2014 Nuit Blanche

Best of Show Runner-up: Tawse 2012 Laundry Vineyard Cabernet Franc

Best of Show Second Runner-up: Cave Spring 2014 The Adam Step Riesling

Toronto, ON (November 3, 2016) – Chef Amanda Ray from O&B Canteen proved her culinary prowess tonight taking home the gold award at Gold Medal Plates Toronto. Chef Ray went head-to-head with eight of Toronto's finest culinary masters at the prestigious competition and will go on to compete at the Canadian Culinary Championships, the Gold Medal Plates Finale, in Kelowna on February 3rd and 4th, 2017.

All the judges agreed that it was a sensational evening with new faces competing and exciting things on the plates. Chef Ray did an amazing milk braised piglet with a turnip choucroute; it was soft and tender with wonderful flavours of squash and hay. This was a technically excellent dish that was very personal and passionate. The smoky squash flavours on the plate matched very well with its wine pairing, a 2014 The Adam Step Riesling from Cave Spring Cellars.

Chef Albert Ponzo of Le Sélect Bistro rose to the occasion as well, taking the silver medal. Chef Ponzo did a refined Fogo Island crab ravioli with an ocean gelee and pulverized shrimps on wakame seaweed. This courageous dish used tissue thin celeriac sheets instead of pasta and was paired with



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2014 Nuit Blanche from Hidden Bench Vineyards and Winery.

Chef Ross Midgley from Ravine Estates Winery Restaurant took the bronze medal with his mini porchetta and black scallop mousseline. It was a very interesting pairing of surf and turf, cleverly matched with Ravine Vineyard's own Hard Apple Cider.

The other chefs competing in Toronto were from:

Nicolas Comazzi	Aria Ristorante
Wayne Morris	Boralia
Rocheller Batuigas	Café Belong
Sylvain Assié	Café Boulud
Jonathan Goodyear	Magna Golf Club
Ted Corrado	The Drake Hotel

Judging the 2016 competition in Toronto were: Sasha Chapman (Senior Judge), Christine Cushing, Chris McDonald, Amy Rosen, Anita Stewart, 2015 gold medalist Chef Stuart Cameron, and of course, GMP's national head judge James Chatto. 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 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



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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 medalist Curt Harnett. Harnett also served as Team Canada Chef de Mission at the Rio 2016 Olympic Games and Toronto 2015 Pan Am Games.

Thirty Olympians were in attendance, including:

- Annamay Pierse (swimming), Beijing 2008 Olympian
- Mark Oldershaw (canoe/kayak sprint), three-time Olympian, London 2012 Olympic bronze medallist
- Marnie McBean (rowing), two-time Olympian, four-time Olympic medallist
- Rachele Viinberg (rowing), two-time Olympian, London 2012 Olympic silver medallist
- Dylan Moscovitch (figure skating), Sochi 2014 Olympic silver medallist
- Claire Carver-Dias (synchronized swimming), Sydney 2000 Olympic bronze medallist
- Brian Price (rowing), three-time Olympian, two-time Olympic medallist
- Mark Tewksbury (swimming), London 2012 Team Canada Chef de Mission, two-time Olympian, three-time Olympic medallist
- Karen Cockburn (trampoline), four-time Olympian, three-time Olympic medallist
- Curt Harnett (track cycling), Rio 2016 and Toronto 2015 Team Canada Chef de Mission, four-time Olympian, three-time Olympic medallist
- Ghislaine Landry (rugby sevens), Rio 2016 Olympic bronze medallist
- Rosie MacLennan (trampoline), three-time Olympian, two-time Olympic gold medallist
- Georgia Simmerling (alpine skiing, ski cross, track cycling), three-time Olympian, Rio 2016 Olympic bronze medallist
- Evan Dunfee (athletics), Rio 2016 Olympian
- Mathieu Turgeon (trampoline), two-time Olympian, Sydney 2000 Olympic bronze medallist
- Penny Oleksiak (swimming), Rio 2016 Olympian, four-time Olympic medallist
- Kylie Masse (swimming), Rio 2016 Olympic bronze medallist
- Aaron Brown (athletics), two-time Olympian, Rio 2016 Olympic bronze medallist
- Josh Binstock (beach volleyball), two-time Olympian
- Adam van Koeverden (canoe/kayak sprint), four-time Olympian, four-time Olympic medallist



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- Erica Wiebe (wrestling), Rio 2016 Olympic gold medallist
- Mandy Bujold (boxing), Rio 2016 Olympian
- Brian Stemmler (alpine skiing), four-time Olympian
- Derek Drouin (athletics), two-time Olympian, two-time Olympic medallist
- Kim Hyacinthe (athletics), Olympic hopeful
- Korey Jarvis (wrestling), Rio 2016 Olympian
- Brittany MacLean (swimming), two-time Olympian, Rio 2016 Olympic bronze medallist
- Patricia Obee (rowing), two-time Olympian, Rio 2016 Olympic silver medallist
- Will Crothers (rowing), two-time Olympian, London 2012 Olympic silver medallist
- Graeme Saunders (sailing), Rio 2016 Olympian
- Olya Ovtchinnikova (fencing), Beijing 2008 Olympian

Derek Drouin, two-time Olympic medallist including a Rio gold medal in high jump, appreciates the opportunity to network with people and thank them in person. “Obviously as athletes we don’t do this alone. Financially, training is a huge burden and it’s nice to have people that are supporting us in that way. Whenever we get a chance like this to meet people that are helping us and thank them, it’s a pretty neat opportunity. Also, coming right off the Olympics, a lot of people know who we are and it’s a great chance to not only meet our sponsors and thank them for their support but also we can start networking and get our names out there. We won’t be athletes forever and this is a first step in helping us out with our future.”

Scott Martin, one of the co-chairs of Gold Medal Plates Toronto, was thrilled with the evening’s experience and the fundraising. “It’s a celebration of Canadian excellence. And while the proceeds go to our athletes, it also weaves in excellence in food, excellence in wine, excellence in music. No one said you can’t have a good time while raising money for a worthy cause.”

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





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

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 dollars for elite Canadian athletes. For more information, visit the Gold Medal Plates website www.goldmedalplates.com

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 or follow Canadian Olympic Foundation on [Facebook](#).

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