



A CELEBRATION OF CANADIAN EXCELLENCE

Mark Gray Takes Home the Gold at Gold Medal Plates Halifax!

Eight Halifax Chefs Awarded Gold Medal Plates Emblem of Distinction

Culinary Award Winners

Mark Gray: Gold Winner from Battery Park Beer Bar & Eatery paired with Ironworks Gin from Lunenburg, NS

Luis Clavel: Silver Winner from the CUT Steakhouse Stratus Red, 2012, Bordeaux Blend from Niagara on the Lake, Ontario

Ardon Mofford: Bronze Winner from Govenors Pub and Eatery paired with For the Love of Grimace from Shelburne & Nyanza, NS

Halifax, NS (October 27, 2016) – Mark Gray from the Battery Park Beer Bar & Eatery proved his culinary prowess tonight taking home the gold award at Gold Medal Plates Halifax. Chef Mark Gray went head-to-head with 8 of Halifax'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 3rd and 4th, 2017.

Chef Gray, who has competed the past three years wowed the judges with tasting of classic French chacuterie preparations featuring a Nova Scotia raised, Goat-Whey Fed, Berkshire Pig, paired with complimenting accoutrements and garnishes. This dish left the judges in amazement and clearly gave him the road straight to winning gold. And his words after the win: "I am ecstatic and very proud of myself and my team. We took a risk in making our own beverage and doing a cocktail and I think the risk paid off. This is an Incredible feeling as this is my third year and I'm excited to pull out the win."

Luis Clavel, rose to the occasion as well, taking the silver medal. Chef Clavel chose Beef & Wild Mushroom, Pan sear boneless beef rib eye & mosaic of beef rib cap, foie gras and porcini & compression of chanterelles, with butternut squash & truffle jus. He paired it with Stratus Red, 2012, Bordeaux Blend, Niagara on the Lake, Ontario. An excellent choice and left the judges feeling quite satisfied.

Taking the bronze medal was Chef Mofford of Govenors Pub and Eatery. His dish was Margaree





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Lamb Loin, Rillettes, Smoked Carpaccio, Maple Glazed Belly, Blue Berry wafer, Caramelized Chocolate Oil, Sunflower Dirt, Hank's Farm Pickled Root Vegetables. It was paired with For the Love of Grimace, Shelburne & Nyanza, NS

The other chefs competing in Halifax were from:

- Peter Dewar
- Morné Van Antwerp
- Brad Wammes
- Ivan Chan
- Shaun Zwarun

Judging the 2016 competition in Halifax were:

- **James Chatto** – 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
- **Bill Spurr** – Senior Judge – Food & Wine Writer
Alain Bosse –The Kilted Chef, Alain Bosse Consulting
- **Ted Grant** – Chief Product Officer & General Manager, Good Leaf Farms.
- **Amy Savoury** – Sommelier, Instructor, Tourism Management and Culinary Arts, NSCC Kingstec Campus
- **Jason Lynch**- Chef, Le Caveau
Chef Martin Ruiz Salvador – 2015 Halifax Gold Medal Plates winner, Fleur de Sel, Lunenburg, NS

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



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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 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.

19 Olympians were in attendance, including:

- Alex Duckworth, Snowboard – Olympian
- Antoine Valois-Fortier, Judo – Two Time Olympian and Olympic Bronze Medalist
- Danielle Boyd, Sailing – Olympian
- Ellis Black, Gymnastics – Two Time Olympian
- Erin Rafuse, Sailing – Olympian
- Genevieve Orton, Canoe/ Kayak – Olympian
- Ghislaine Landry, Rigby – Olympic Bronze Medalist





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- Isabelle Charest, Skating/ Track – Three Time Olympian, Olympic Silver and Two-time bronze medalist
- Jacob Saunders, Sailing – Olympian
- Jillian D'Alessio, Kayak – Olympian
- Julie Mahoneu, Fencing – Olympian
- Karen Furneaux, Canoe/Kayak - Three-time Olympian
- Lisa Ross, Sailing – Two -Time Olympian
- Mark De Jonge, Canoe/Kayak - Two-time Olympic Bronze Medallist and Olympic Bronze Medalist
- Marnie McBean, Rowing – Olympic Bronze and Three-Time Gold medalist
- Pamela LeJean, Athletic – Paralympian
- Peter Giles, Kayak – Two Time – Olympian Athlete
- Scott Lutes, Sailing – Two Time Paralympian
- Tracy Cameron, Rowing, Olympic Bronze Medallist

Mat Harris 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. This event is about celebrating Canadian Excellence and we did it in fine style tonight!"



"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





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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

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

-30-

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