



A CELEBRATION OF CANADIAN EXCELLENCE

Chef Jesse McCleery Takes Home the Gold at Gold Medal Plates Victoria!

Ten BC Chefs Awarded Gold Medal Plates Emblem of Distinction

Culinary Award Winners

Gold: Chef Jesse McCleery from Pilgrimme paired with Sea Star Estate Farm & Vineyards from Pender Island, BC

Silver: Mark Filatow from Waterfront Wines paired with Tantalus, 2014 Chardonnay from South East Kelowna, BC

Bronze: Ricardo Valverde from Ancora paired with the hatch “Black Swift Vineyards” 2014 Pinot Noir from East Kelowna, BC

Victoria, BC (November 17, 2016) – Chef Jesse McCleery from Pilgrimme proved his culinary prowess tonight taking home the gold award at Gold Medal Plates Victoria. Chef McCleery went head-to-head with 9 of BC’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 McCleery, wowed the judges with a very brave, interesting and original vegetarian dish. He turned rutabaga into a star by smoking in hay and pairing with onion and pear. “Technically, it was a really impressive, imaginative and interesting dish” said head judge James Chatto, “it is the second time we have had a vegetarian dish win in BC. Everything about it was wonderful, including the wine pairing.” His dish was paired with Sea Star Estate Farm & Vineyards 2015 Blanc de Noir from Pender Island, BC.

Chef Filatow of Waterfront Wines, rose to the occasion as well, taking the silver medal in a very close competition. “It was a fantastic dish using all parts of the Arctic Char and really impressed us all. It was definitely a close call,” James Chatto said of his dish. Smoked arctic char with corn gnocchi and sunchoke carbonara. He paired his dish with Tantalus, 2014 Chardonnay from South East Kelowna, BC..

Taking the bronze medal was Chef Valverde of Ancora. His dish was duck confit tortellini, charred brussel sprouts, red onion marmalade, and aji panca mole sauce. “It was a more classic dish with





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great latin/Peruvian/Mexican influence which took the dish to another place” said James Chatto. A well executed dish deserving of a spot on the podium. His dish was paired with the hatch “Black Swift Vineyards” 2014 Pinto Noir from East Kelowna, BC

The other chefs competing in Victoria were from:

Cacao, Vancouver (Jefferson Alvarez)	Toque Catering, Victoria (Nicholas Waters)
Ocean Wise, Vancouver (Ned Bell)	North 48, Victoria (Sam Chalmers)
Big White Ski Resort, Kelowna (Rob Walker)	Fairmont Empress, Victoria (Morgan Wilson)
Nourish Kitchen & Café, Victoria (Sergio Hernandez)	

Judging the 2016 competition in Victoria were: Sid Cross, International Wine & Food Judge; Andrew Morrison, Editor Scout Magazine; Gary Hynes, Editor Eat Magazine; Sinclair Philip, Owner Sooke Harbour House, and national head judge James Chatto. Also judging was Chef Alex Chen from Boulevard Kitchen and Oyster Bar who won gold in Victoria 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 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





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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.

22 Olympians were in attendance, including Alex Duckworth, Snowboarding Olympian

“This event is a great way to pull together the community, athletes, and people that make this event happen all in one room once a year. It is such an experience to get to meet the people who are supporting you and cheering you on in your sport. It is a great way to foster those connections and continue to grow those relationships.”

Bruce Courtnall, the event chairman was thrilled with the evening’s experience and the fundraising. “Getting to attend an Olympics is an unforgettable experience. This event brings us closer to the athletes and gives us a chance to celebrate them on our own home turf”



"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,





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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](#).

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