

“CELEBRATING
THE ART OF CULINARY
EXCELLENCE”



20TH ANNUAL
CONFERENCE

SEPTEMBER 19–22, 2010
TORONTO, CANADA



Distinguished Restaurants
of North America

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Kentucky USA 40202
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WELCOME FROM THE CHAIR



DEAR DIRÒNA MEMBER,

It is with a sincere sense of pride and accomplishment that we have chosen to highlight our 20th Annual Reunion and Conference with two truly memorable events.

On Tuesday evening, you will enjoy an Italian Gala created by acclaimed Canadian chef and restaurant owner, Pino Posteraro. All seven courses of this incredible meal will feature one of the world's most renowned delicacies—truffles.

For Wednesday's Grand Gala, we are pleased to introduce the Class of 2011—DiRòNA's newest distinguished restaurateurs. We are also honored to recognize Chef Posteraro by inducting him into the DiRòNA Hall of Fame. And it is most befitting that the evening's dinner here at the beautiful Royal York Hotel shall feature the creativity of Japanese Iron Chef Kimio Nonaga.

DiRòNA's image over the last 20 years has been shaped by our members, but we could not have succeeded without the generous support of our two most dedicated partners, Coca-Cola and Ecolab. We are truly indebted to their continued partnership. Thank you for your commitment to this organization—and for your continued dedication to providing unique and distinguished dining in your local community. I wish you all the best for a very prosperous future.

Cheers!

William L. Hyde, Jr.
Chair

EVENING PROGRAMS

TUESDAY SEPTEMBER 21, 2010

- 6:00 Gala Reception foyer of Ballroom
- 7:00 Welcome
- 7:15 Delectable Dinner menu created by Chef Pino Posteraro. Chef Pino and his entourage will fly in from Vancouver to prepare a seven course extravaganza dinner with the assistance of The Fairmont staff. All 7 courses will feature winter and summer Truffles courtesy of Urbani of Italy.
Attire: semi formal/cocktail
Sponsors: Centro Gemme Group, Cioppino's, LANSON Black Label, Mission Hill Family Estate, Urbani Truffles
- 9:30 Special Award Presentation to Inductees of Urbani Club Tartufaio
The board of directors of DiRòNA has selected a student who will receive a scholarship this evening to attend the Italian Culinary Institute for Foreigners (ICIF) in Italy for a 6 month period
Evening sponsor



WEDNESDAY SEPTEMBER 22, 2010

- 6:00 Grand Gala Reception foyer of Ballroom
- 7:00 Welcome and Presentation of the DiRòNA Class of 2011
- 7:15 Grand Gala Ballroom Kaiseki Dinner created by Iron Chef Japan 2002 Kimio Nonaga, Nihonbashi-Yukari, Tokyo, supported by Chef Ryo Ozawa, EDO, Toronto
Attire: Black Tie Optional
Sponsors: EDO, Scrimaglio Wines, Nihonbashi-Yukari
- 9:30 Hall of Fame Induction
Evening sponsor



The Fairmont Royal York is an historic Toronto landmark hotel that provides elegant surroundings, luxurious rooms and suites, attentive service, fine dining, and a superb, central location in the heart of Toronto.



Photograph: right, Ontario Tourism 2010



PINO POSTERARO
TUESDAY, SEPTEMBER 21, 2010

Chef Posteraro opened Cioppino's Mediterranean Grill in Yaletown, Vancouver in 1999 with an outstanding Italian/Mediterranean restaurant. It has won numerous awards including 2008 Vancouver Magazine's Chef of the Year and 2009 Restaurant of the Year. He has been inducted into the Italian Cultural Centre's Hall of Fame and the Gold Metal Plates Hall of Fame.

RECEPTION

Lanson Black Label Brut Champagne

HORS D'ŒUVRES

*All of the Hors D'œuvres
will be served in small spoons.*

BC Spot Prawns Cocktail
with Tomato Crudaiola

Crispy BC Albacore Tuna,
Truffle - roasted seaweed vinaigrette

Field Mushrooms Sfogliatina
Provolone and Tartufo

Roasted Veal with Salsa Tonnata
al Tartufo

Foie Gras and Tahitian Vanilla
Torchon Glazed Figs, Truffle Brioche

MENU

Qualicum Bay Scallops and Polenta
Terrine, Truffle - Balsamic Vinaigrette
*Mission Hill Family Estate Winery
(Sauvignon Blanc 2008 Reserve)*

BC Line Caught Sustainable Sablefish,
Savoury Zabaglione al Tartufo
*Mission Hill Family Estate Winery
(Perpetua 2008 (Chardonnay))*

Porcini and Chestnuts Soup,
Truffled Chantilly
*Mission Hill Family Estate Winery
(Riesling 2009 Reserve)*

Tortellini 'alla Norcina' Wild Boar Sausages
Ragout and Truffle
*Mission Hill Family Estate Winery
(Pinot Noir 2008 Reserve)*

Peace Country Rack of Lamb, Eggplant Salad,
Confit Garlic Lemon Sauce
*Mission Hill Family Estate Winery
(Quatrain 2006 (S/M/C.F.C.S.))*

PALATE CLEANSER

Granité of Grapefruit with
Maple Syrup Marinated Fruits

DESSERT

Sweet Fried Milk Alla Genovese Served with
Gelato al Miele di Tartufo
*Mission Hill Family Estate Winery
(Vidal Icewine 2008 Reserve)*

COFFEE

Chef's Selection



KIMIO NONAGA
WEDNESDAY, SEPTEMBER 22, 2010

Chef Kimio Nonaga, of Tokyo, Japan trained at the world-renowned Kikunoi restaurant in Kyoto with Chef Yoshihiro Murata and is the third generation chef at Nihonbashi-Yukari. Chef Nonaga is the winner of the 2002 Iron Chef trophy and is a member of the Nihon Ryori Academy, a professional organization of classically-trained Japanese chefs.

お品書き

お通

イタリア産黒トリュフの茶碗蒸し

前菜

ゴマ豆腐
ほうれん草とキノコのおひたし

フォアグラの松風
葉っぱの形のチップス さつま芋の茶巾

刺身

黒毛和牛の焼き目造り
ゴマポン酢ソースがけ
シソの香りのジャガイモサラダ添え

焼き物

カナダ産サーモンとホタテの味噌漬
桜のチップ燻し焼き

留物

平目のカリカリ米粉揚げ
大根おろしのみぞれあんかけ

食事

合鴨とキノコの炊き込みご飯
鴨ロースと温泉卵添え

デザート

野永オリジナルJapaneseチーズケーキ
きな粉と黒豆のアイスクリーム
さつま芋のかりんとう

日本橋ゆかり EDO
野永 喜三夫 尾沢 亮

MENU

OTOSHI - AMUSE BOUCHE

Vino Spumante - Pinot
Italian Black Truffle Flan

APPETIZER

2009 Il Vendemmiale Gavi DOCG
Four Composed Japanese Tastes
Home-made Sesame Tofu Spinach Mushroom Medley
Foie Gras Opium Poppy Seed Pate Satsuma Potato Beggar's Bag

SASHIMI

2007 Roccanivo Barbera d'Asti
Kuroge Wagyu Tataki
Sliced Black Wagyu Rib-Eye with "Ponzu Sauce"
Shiso-Flavored Potato Salad

YAKIMONO

2009 Il Sensale Roero Arneis DOCG
Cherry Wood Smoked Miso
Marinated Canadian Salmon and Scallop

TOMEMONO

Rice-dusted Crisped Fluke with "White Snow"

SHOKUJI

2005 Barolo Sant' Ambrogio
Duck Two Ways
Steamed Minced Duck
Japanese Mushroom Rice "Puck"
Simmered Duck Breast with "Hot-Spring" Egg

DESSERT

2009 Moscato d'Asti DOCG
Nonaga Original Japanese Cheesecake
"Kinako" & Black Bean Ice Cream
Fried sugar coated Sweet Potato

Vini Scrimaglia
Nihonbashi-Yukari
EDO
Piemonte, Italia,
Chef Kimio Nonaga
Chef Ryo Ozawa



“WHERE THERE ARE TREES STANDING IN THE WATER.”

— MOHAWK PHRASE FOR THE MEANING OF TORONTO

EXPERIENCE TORONTO WITH DIRONA

Fortune Magazine describes Toronto as the world's newest city.

A prominent New York planner says Toronto really works like no other place on earth.

Toronto, the capital of Ontario, is situated on Lake Ontario. With a population of 5.5 million in the Greater Toronto Area, it is a city of ethnic diversity with virtually every culture in the world represented in tiny neighbourhoods throughout the city.

This vast cultural palette brings with it an eclectic array of delectable cuisines from around the world. Some of the finest chefs are in Toronto and there is no shortage of restaurants from which to choose – French, Italian, Japanese, Mediterranean, Portuguese, Ethiopian – the variety is endless and will not disappoint the restaurant connoisseur.

Torontonians are proud of their city and everything you could want to do or see is here whether it is catching a blockbuster Broadway musical such as Miss Saigon or Legally Blonde or a performance by the Canadian Opera Company and the National Ballet of Canada, at the Four Seasons For The Performing Arts. And at Roy Thompson Hall you will find world-class music by the Toronto Symphony Orchestra.

Photographs: Ontario Tourism 2010

If shopping is your pleasure, visit the Toronto Eaton Centre – a spectacular glass galleria with over 230 shops on three levels in the centre of the city. Or you can explore speciality boutiques along trendy Queen Street West, Yorkville or upscale Bloor Street West where the delights of designer names such as Chanel, Escada, Hermes, and Cole Haan await you. And, of course, all of these stores accept credit cards!

No visit to Toronto is complete without a visit to the city's iconic landmark – the CN Tower. It boasts an observation tower and on a clear day, you can even see Rochester, New York.

Art lovers will be in awe of the new Art of Gallery of Ontario and its recent \$276 million dollar transformation utilizing the design vision of the internationally renowned Toronto-born architect, Frank Gehry.

Natural history buffs will want to head off to the Royal Ontario Museum. The recently completed Michael Lee Chin Crystal is a spectacular design marvel not to be missed.

A short ferry ride away from downtown Toronto is Centre Island, an amusement park with over 600 acres of parkland while 30 minutes from the city is Black Creek Pioneer Village which will introduce you to life in early Ontario.

All in all this is a scant summary of some of the attractions that Toronto has to offer. We look forward to showcasing our city during DiRōNa's 20th anniversary conference and welcome you with fine foods and warm hospitality.



Toronto's Flatiron Building, (far left) preceded New York's famous Flatiron Building by more than 10 years. The Caribana Parade (above left) is the largest Caribana Festival event in North America. HTO Beach (above right) at the foot of the CN Tower along Toronto's downtown waterfront.

2010 INDUCTEE



PINO POSTERARO
CHEF/OWNER,
CIOPPINO'S
MEDITERRANEAN
GRILL/ENOTECA

Born in Lago, Italy, Giuseppe (Pino) Posteraro gave up his earlier ambition to become a doctor and instead pursued his interest in cooking. He began his chef training in Toronto working for his brother before his passion for perfecting his craft led him back to Italy. In 1992, he moved to Singapore to become chef of the Ristorante Bologna at the Marina Mandarin Hotel. Following a brief stint with Borgo Antico in Toronto, he took a position at Umberto Menghi's cooking school in Tuscany and later with Il Giardino di Umberto in Vancouver. In 1999, Chef Posteraro opened Cioppino's Mediterranean Grill in Yaletown, providing Vancouver with an outstanding Italian/Mediterranean restaurant which has gained numerous awards for its food and wine.

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Every year, a trained group of anonymous inspectors evaluate restaurants throughout the United States, Canada and Mexico to determine which among them meet the discriminating standards of DiRòNA membership. This year, they selected 12 restaurants to join our ranks. Tonight, we honor these fine establishments and welcome them into the DiRòNA family.

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ITALIAN GALA—presented by Ecolab

Attendees to this year’s conference will have the good fortune of being treated to not just one gala dinner, but two—and one man will be at the center of them both. Before his induction into the DiRōNA Hall of Fame during Wednesday’s Grand Gala, Chef Pino Posteraro will spend the prior evening demonstrating his worthiness of such an honor. Chef Posteraro and his team will prepare an elaborate meal sure to fit his reputation as one of Canada’s best chefs. All seven courses at this incredible event will utilize one of the world’s most renowned delicacies—Urbani Truffles!

In a first for DiRōNA, Italy’s famed Urbani Club Tartufai will be inducting six members into its own Hall of Fame.

GRAND GALA & AWARDS CEREMONY—presented by Coca-Cola

Join your friends and colleagues for an unforgettable evening during DiRōNA’s signature event and highlight of the annual conference—the Grand Gala! Celebrated Vancouver chef and restaurant owner Pino Posteraro will be inducted into the DiRōNA Hall of Fame. We will also recognize DiRōNA’s Class of 2011, a diverse group of some of the very best restaurants North America has to offer.

Attendees will be treated to an elaborate Japanese-themed event this year, including a traditional Kaiseki dinner created by Kimio Nonaga, Japan’s 2002 Iron Chef champion. A classical Japanese culinary style, Kaiseki delights the senses with its incredible flavors and meticulous preparation. It’s the perfect way to celebrate our 20th anniversary in grand DiRōNA style. *The Grand Gala & Awards Ceremony is black tie optional.*

TUESDAY EVENING SPONSORS



WEDNESDAY EVENING SPONSORS



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