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August 29, 2012



NEWSLETTER SPONSOR



TASTE THIS TORONTO

Though summer's cooling down, the Gourmet Food & Wine Expo is heating up. Tutored Tastings Sessions, Gourmet Gala and Expo [tickets are on sale](#) now. Get yours early to avoid disappointment. Explore new and tantalizing products and sample the hottest food, wine, beer and spirits in the city and from around the globe, all at the [Gourmet Food & Wine Expo](#).



CELEBRITY CHEF

We are thrilled to announce Chef Andrea Nicholson as our celebrity chef at the [Food Network Stage](#). Nicholson found her passion for cooking at the age of 14 when she secured her first restaurant job and has been consumed with the art of food preparation ever since. Nicholson will co-host this season's new show [Restaurant Takeover](#) on [Food Network](#). Don't miss the *Restaurant Takeover* co-host and *Top Chef Canada* competitor at the [Gourmet Food & Wine Expo](#) ! Nicholson is also the owner of [Killer Condiments](#), a line of artisanal condiments. Check out her whimsical culinary world and her handcrafted condiments on the exhibit floor.



GASTRONOMIC TOUR

Savour and indulge in a culinary experience like never before, with over 50 food exhibitors showing off their gourmet talents. Let the tour begin! This year we have new additions to our exhibitor lineup, such as [Victor Restaurant](#) where you can relish in an experience like no other with Chef David's Foie Gras Ice Cream. Mini Lobster Rolls from [Rock Lobster Food Co](#) will definitely get things rock'n and roll'n. Sample the Rose Petal Jelly from [L'Atelier Gourmet](#) , who specializes in importing and distributing gourmet products from around the world. And for the epicure vegan at the Expo, you will want to try the wasabi, ginger, or balsamic flavoured caviar substitute from [Kelp Caviar](#), all made with 100% natural ingredients.



GET SAUCY

Getting sauced at the Expo has never been so easy. Sample the latest sauces, gastronomic trends and tasty delights from around the world. [Jungle Heat](#), [Hot Mamas](#), [Bistro Blends](#) and [Killer Condiments](#) will be more than thrilled to have visitors indulge in their samples. Whether your tastes are for spicy, extra spicy or sweet and savory, you'll find it at the Gourmet Food & Wine Expo.



SAY CHEESE

Join us at the [All you need is Cheese Stage](#) and learn about all the fantastic cheese Canada has to offer, presented by [The Dairy Farmers of Canada](#). The seminars will be hosted during the [Gourmet Food & Wine Expo](#), where you'll be guided through a flavourful experience of artisan cheeses, while getting tips on caring for your cheese and pairing your favourites with wine and beer.



ENCORE, ENCORE

The Gourmet Food & Wine Expo is honoured to welcome back repeat performances by Master Chefs and their gourmet cuisine. One exhibitor that has been creating culinary art at the Expo for over seven years is [Edo Sushi](#), which prides itself on its full offering of traditional Japanese flavours done in a contemporary style. Another staple at the show is [Canyon Creek Chophouse](#) where you will always get 'Simply Perfect' treatment, everything from their menu and service to their decor. Keep a lookout for our other [Gourmet Insiders](#) as we introduce more exciting exhibitors and food products.



[Click here](#) to buy Admission Tickets - use promo code **INSIDER** to save \$4
[Click here](#) to buy Gourmet Gala & Tutored Tastings tickets

VIP Night - \$40
Thursday 6 - 10 pm
General Admission - \$20
Friday 2 - 10 pm
Saturday 12 - 10 pm
Sunday 12 - 6 pm

We look forward to seeing you at the Expo!

cheers! gourmet insider



LINKS

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[Photo Gallery](#)

SOCIAL NETWORK



SHOW INFO

DATE:
November 15 - 18, 2012
LOCATION:
Metro Toronto
Convention Centre
North Building
ADMISSION:
\$40 VIP Night
\$20 General Admission