



## **New Summer Menu Hot off the Line at Pillar and Post's Cannery**

### ***Cannery Restaurant Wins 2008 VQA Restaurant Award***

**FOR IMMEDIATE RELEASE Niagara-on-the-Lake, ON July 8, 2008** – The beloved Pillar and Post, a mainstay of Niagara-on-the-Lake in the heart of wine country, is living up to its reputation for pleasing guests near and far. The former canning factory turned luxury hotel resort announces a new menu and yet another award on its growing list of accolades.

The hotel's Cannery Restaurant, named after its former life as a peach and tomato canning factory in the early 1900s, continues to churn out some of Niagara's finest food today. **Chef Randy Dupuis's** new summer menu highlights the freshest products of the region and beyond. Diners of four-diamond Cannery Restaurant, surrounded by the rich agricultural land of Niagara, are in the prime location for a superb wine and dining experience.

Chef Dupuis's new summer menu features satisfying entrees such as grilled New York striploin rubbed with Cajun spice and served with grilled roma tomato, onion and cured lime butter. Chef suggests a Shiraz or Meritage pairing with the striploin dish. Another favourite is the seared black sea bass with sundried tomato crust and caper butter. Accompanied by a crisp Riesling or unoaked Chardonnay, the sea bass is a phenomenal choice. A feature of the appetizer menu is the goat cheese and pistachio soufflé with blonde frisée and Niagara peach chutney. The starter is best paired with an oaked chardonnay or pinot noir.

The extensive wine list at Cannery Restaurant has not gone unnoticed. Recognized in 2007 by Wine Spectator Magazine with its annual Award of Excellence, the restaurant has just earned another award. The Wine Council of Ontario recently named Cannery Restaurant as a winner of the **VQA Restaurant Award of Excellence** for its outstanding representation of Ontario VQA wine. The list of wines served in Cannery and adjacent Vintages Wine Bar and Lounge totals over 120 vintages from Niagara as well as around the world.

Full menus are available at [www.canneryrestaurant.com](http://www.canneryrestaurant.com).

**Wine Council of Ontario** is a non-profit trade association that represents Ontario's four wine regions—Niagara Peninsula, Pelee Island, Lake Erie North Shore and Prince Edward County. These regions grow 75 per cent of the grapes used in Canadian wine production. The Council reports that Ontario wine sales have reached over \$500 million for the first time, partially due to the growing support of restaurants.

### **VINTAGE HOTELS**

Vintage Hotels is a collection of three CAA/AAA four-diamond hotels offering 374 guestrooms, over 30,000 square feet of meeting space, three four-diamond restaurants, and two spas in Niagara-on-the-Lake. 100 Fountain Spa and Secret Garden Spa offer a wide selection of services to soothe body and soul. Offering classic style with modern sensibility, the hotel properties are the jewels in the crown of the Niagara region. The elegant and refined Prince of Wales and the classic yet charming Pillar and Post were tops in Ontario on the *Condé Nast Traveler* Gold List 2006, with Prince of Wales repeating in the No. 2 spot in 2007 and is notably one of only two Ontario hotels to earn a coveted spot on the Travel & Leisure Magazine's 2008 Top 500 Best Hotels list, an honour the property also enjoyed in 2007. The Georgian

splendour of Queen's Landing sets the stage for everything from high-level corporate gatherings to romantic getaways to family vacations. Vintage Hotels is a proud partner of Big Brothers Big Sisters of Canada. For more information: [www.vintage-hotels.com](http://www.vintage-hotels.com).

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