

MICHAEL VAUGHAN'S Time-out Toronto

Frida & Diego: Passion, Politics and Painting

Continuing to Sunday, January 20, 2013 at AGO - [click here](#)

This exhibition features 75 paintings and works on paper by Frida Kahlo and Diego Rivera, whose shared passion for each other and Mexico's revolutionary culture during the 1920s and 1930s have made them Mexico's most famous artists. Assembled from three distinguished Mexican private collections on Mexican art, the Museo Dolores Olmedo, Colección Gelman, and Galería Arvil, the exhibition provides the opportunity to view almost one quarter of Kahlo's entire body of work and a range of Rivera's painting styles from his early cubist period and studies for his Mexican murals to his portraits and later landscapes.

Closed Mondays

Open 10 to 5:30 pm Tues, Thurs, Fri / 10-7 Sat / 10-6 Sun / 10-8:30 Wed.

Adult: \$25 - Youth: \$16.50 - Student: \$16.50 - Child: Free - Senior: \$21.50



Wednesday, January 9 (7 – 9 pm - Jackman Hall - Free - [click here](#))

Catch the free screening of the 1983 Mexican film *Frida, naturaleza viva* (1983), directed by Paul Leduc with Ofelia Medina as Frida and painter Juan José Gurrola as Diego.

Diego and Frida: Larger than Life Legends by Carmen Melián

Wednesday, January 16 (7 – 8:30 pm - Jackman Hall - [click here](#))

Public \$12 | Members \$10 | Students \$8

Carmen Melián, Sotheby's Latin American art specialist, will talk about the art and lives of Diego and Frida. In the artistic world it is rare to have couples with equal careers. When they married, Diego was one of the most famous artists in the world. It took a strong talented woman to keep working and producing something original in his shadow. We will follow their careers, both personally and on the art market front, peeking into the creativity behind the romantic legend. Carmen Melián served as Sotheby's Latin American Department Head from 2005 to 2011 and is currently a Senior Specialist.

Frida and Diego Prix Fixe Lunch & Dinner Menus

Frank (\$35 luncheon / \$45 dinner - [click here](#)) call 416-979-6688

FRANK dinner + show packages - \$65 [[buy online](#)]

Executive chef Anne Yarymowich and her culinary team pay tribute to Frida Kahlo and Diego Rivera's enduring relationship in unique menus that echo the heat, passion and sweetness of these two famous Mexican artists. When booking a package ticket, your exhibition entry time is the time you are selecting - your Frank reservation will be made for 90 minutes after your entry time.

All prix fixe menus begin with corn chips and a trio of guacamole and salsas. Menus will rotate on a weekly basis.

LUNCHEON STARTERS: Choice of

* charred corn soup with spiced tomatillo and lime

or

* three cheese quesadilla with sour cream and salsa

or

* Mexican christmas salad with oranges, pomegranate seeds, avocado slices, mango, jicama, cucumbers, red onion, papaya and toasted pepitas citrus vinaigrette and pomegranate molasses

LUNCHEON MAINS: Choice of

* Mexican spiced beef and short rib burrito served with crispy slaw, fresh pico de gallo and sour cream

* crispy fried open-faced fish taco spiced corona beer-battered cod tails, crispy slaw, guacamole and sour cream, with field-picked salad

or

* vegetarian pozole stewed spiced mushrooms, hominy corn, cabbage, radish, onions, peppers, cilantro and avocado garnish

DESSERTS: Choice of

* coconut arroz con leche brûléed coconut rice pudding with fresh pineapple salsa

or

* eggnog crème brûlée with shortbread snowflakes

or

* churros con chocolate served with spiced chocolate sauce and dulce de leche



Xerox Icewine Gala: The Ice Queen's Ball!

Fallsview Casino Resort | Grand Ballroom

Friday January 11th - 8:00 - 11:00pm - \$185 per person

A spectacular evening of Niagara cuisine, live entertainment and 30 Niagara Wineries showcasing Canada's largest tasting of internationally acclaimed VQA Icewine and table wines. If attending, make sure that you don't miss one of 2012 highlights. At a recent comparative tasting I assessed the most recent edition of **Innskillin 2011 Vidal Sparkling Icewine**. Without question, this is perhaps the most delicious version I have tasted. Rampant with sweet, sumptuous, honeyed, gently tropical, ripe, peach-pear-apple puree flavours that go on and on with a whack of refreshing tingly acidity and fine effervescence. Don't miss trying it and if you take a bottle home make sure that it's the sublime 2011! (you will find it in Vintages - CSPC 560367 - 375 mL at \$79.95). For the full Niagara Icewine Festival brochure [click here](#).

Discovery Pass (\$40)

Order your Discovery Pass, a ticket to eight wineries to enjoy wine and food pairings throughout the Niagara Icewine Festival. January 12, 13, 19, 20, 26 & 27, 2013. Tour the wintry wine route this January! For just \$40, the Discovery Pass offers eight unique winery experiences to enjoy award winning wines and food pairings throughout the three weekends of the Niagara Icewine Festival.



Twenty Valley Winter WineFest

January 12 & 13

Saturday 11am-10pm • Sunday 11am-5pm

3836 Main Street, Jordan Village - Free Admission

Enjoy a sweet, sparkling and sensational winter weekend on the streets of Jordan Village. The Winter WineFest features over 80 amazing Twenty Valley VQA red, white, sparkling and Icewines. You can also look forward to savoury locally inspired dishes, Celebrity Chef demonstrations by Chuck Hughes and Anna and Michael Olson, winemakers' challenges, fashion shows and an unforgettable evening street party with headlining musical entertainment by USS (Ubiquitous Synergy Seeker). [Click here](#) to see the list of events. For the full list of wines being poured [click here](#).

Special Event: Reif Estate Winery

January 12, 13, 19, 20, 26 & 27 • 11am-5pm

Living the Sweet Reifstyle

Visit Reif Winery for their annual pig roast! Savour their signature Vidal Icewine produced from Reif's oldest vineyard blocks paired with spit roasted porketta with apple Icewine sauce. No reservations required. \$10 without a Discovery Pass.

The Icewine Experience | Month of January | Daily 11am-4pm
Taste a flight of four wines paired with Icewine inspired culinary delights at the Reif Sensory Wine Bar. Only \$30 per person.