

*Oakville & Area Members*

*Tom & Janet Alton*  
*Richard & Barbara Birkett*  
*Tom & Chantal Bock*  
*Audrey Dobbie*  
*Heather Donaldson*  
*Nicole Faucher & Alain Careau*  
*Sissy & Mark Caskenette*  
*Diether Dabis*  
*Bev Phillips*  
*Sheila & Sam Davis*  
*Dale & Jim Egan*  
*Ian Ferguson*  
*Christian D. Frayssignes & Sheila Penny*  
*Fran & Garry Graham*  
*Grace & Roger Inglis*  
*Charles Lambert & Helene Derosiers*  
*Chris Stoate & Patricia Harbman*  
*Phil Metrailler & Anita Unwin*

*Guests*

*David and Maureen Crane*  
*Rondee Glossman*  
*Linda Flemington*

*Honorary Members*

*René Douville & Sylvie Cardin*  
*Heidi & Paul Greb*



**The International Wine & Food Society  
Oakville & Area Branch**



**A Russian Evening  
November 30th, 2010**

## *The Wines*

*13th STREET 2006 CUVE ROSE SPARKING  
WINE*

*2007 DÔLE DU VALAIS - SWITZERLAND*

*The wines which accompany the main course are not listed here but the information will be in the handout and on the website. Can you identify what country (countries) they come from, the grapes i the blends?*

*One of the wines is in fact priced at twice that as the other. Both are highly recommended.*

*2005 MASSANDRA SOUTH COAST RED DES-  
SERT WINE - UKRAINE*

## *The Menu*

### *Starter*

*Oysters on the half shell with the traditional accompaniments.*

*Blinis with vodka and dill cured salmon  
Russian black bread with pickled cucumber*

### *Soup*

*Borscht (but of course!)*

### *Appetizer*

*Cabbage roll with bison and winter vegetables*

### *Main*

*Venison two ways - both rack and braised*

*Herbed potato mash*

*Braised red cabbage*

### *Dessert*

*Dried and seasonal fruit bread pudding with brandied  
creme anglais*