




Oakville & Area Members

Richard and Barbara Birkett
Heather Donaldson
Jim and Dale Egan
Nicole Faucher and Alain Careau
Christian Frayssignes and Sheila Penny
Phil Metrailler
Bev Philips
André Leys
Jo Fallon
Patti Harbman and Chris Stoate
Jim Henry
Frank Snyder and Christine Lee

Guests



Douglas Williamson
Jane Chivas and David Charnock
Kathryn Birkett and Sheldon Lyttle
Dani Morawetz
Terry Smith and Francine Landry
Peter Glaw
Lynn Baxter



The International Wine & Food Society

Oakville & Area Branch

Christmas Soirée

December 8th, 2012



Christmas 8, 2012
A Seasonal Soirée

Canapes at 7:00p.m.

Tuna Quenelle x 4 dozen

Veal bone marrow on crouton x 4 dozen

Bison Tartare on crispy baguette x 4 dozen

Salmon Gravlax with crème fraîche on grilled Foccacio x
4 dozen

Grilled Tiger shrimp with spicy tomato sauce x 4 dozen

Crémant de Bourgogne brut 2008, Dufouleur Père & Fils

Soup

DUCK CONSOMMÉ

Fish

LOUP DE MER PROVENÇAL 

striped bass filets “a la plancha”,

olives, tomatoes, chick peas, red pepper

Sancerre 2011, Domaine Franck Millet

Meat

ÉCHINE D’AGNEAU EN NAVARIN

Ontario boneless lamb neck rolled around a mushroom
stuffing (spinach and Marscapone cheese) braised in red
wine, served with a barley root vegetable risotto and fin-
ished with Parmesan

Paul Hobbs Crossbarn, Cabernet Sauvignon 2008

Dessert

COUPE DE GLACE ET SORBETS

Prune and Armagnac ice cream coupe with passion fruit,
and lychee sorbets

Konzelmann Vidal Icewine 2009, Niagara Peninsula

Event Organizers
Nicole Faucher and Bev Philips



Welcome

Commentary on the
Menu & Wine Selection

Dinner

Presentation to Chef Albert Ponzio