Oakville & Area Members

Tom & Janet Alton Richard & Barbara Birkett Tom & Chantal Bock. Audrey Dobbie Heather Donaldson Nicole Faucher L 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



The International Wine & Food Society Oakville & Area Branch

Italian Wine Night March 1, 2011



Ritorno Oakville, ON

Julia's Ristorante

Host Nicole Faucher

> Chefs Carl Dahl

Event Organizers Nicole Faucher

Welcome

Introductions

IWFS AGM Business

Commentary on the Menu & Wine Selection

Dinner

Presentation to Ritorno

Italian Wine Night

1st Course - Alto Adige Pecorino Crusted Potato Cakes Topped with braised pork shanks & stewed apples Prosecco - Bell Star, Treviso/Veneto

2nd Course - Veneto Escabeche marinated black cod fillet Porcini & Portobello mushroom risotto with leeks, finished with thyme & grano padano Roberto Anselmi San Vincenzo

3rd Course - Abruzzo Crespelle Pescatore Herbed crepes, stuffed with red mullet L spinach, braised in a traditional sweet pepper L onion brodetto L topped with a parsely, garlic L chili breadcrumb Prinicipi di Porcia Malbec

4th Course - Tuscany

Porchetta Roast pork, stuffed with chicken livers, sage, spinach, rosemary I parsely. Served with a warm Tuscan bean I arugula salad then finished with a sweet onion I balsamic reduction Blind Testing of 2 Wines

5th Course - Sicily

Separated by layers of puff pastry, drizzled with Marsala syrup, dusted with orange zest and served with roasted red grapes.