



International Wine & Food Society Oakville branch

Latitude

Global Cuisine
Tasting Menu

Prosecco reception Villasandi, served w/ amuse bouche.

--

Thai chili marinated gulf prawn, w/ cilantro lime yoghurt.
Served w/ Gazela Vinho Verde, 2009-Portugal.

--

Pan seared sea bass, fresh sage leaf, Gaufrette potato and olive coulis.
Served w/ Carmen Chardonnay, 2008-Chile.

--

Rendered "Hudson Valley duck breast, w/ balsamic, baby arugala and grapefruit perfume.
Served w/ Bodega Humberto Canale Pinot Noir, 2007-Argentina.

--

Provimi veal meatball, w/ San Marzano tomato, and spaghettini.
Served w/ Farina Le Pezze Ripasso Valpolicella, 2006-Italy.

--

Roasted Ontario lamb chops, snap peas and braised beets.
Served w/ Lotus Cabernet Sauvignon, 2007-California.

--

Raspberry crème brulee.
Served w/ Joseph Estates late harvest Vidal.

--

Coffee and tea service.

Menu created by Executive Chef Michael Maddison.



**Event Organizers
Nicole Faucher & Alain Careau**

Welcome

Introduction

IWFS Business

**Commentary on the Menu & Wine Selection
Dinner**

Presentation to ?????

Oakville & Area Members

Tom & Janet Alton

Richard & Barbara Birkett

Tom & Chantal Bock

Audrey Dobbie

Loretta & John Dimen

Heather Donaldson

Nicole Faucher & Alain Careau

Sissy & Mark Caskenette

Diether Dabis

Sheila & Sam Davis

Dale & Jim Egan

Ian Ferguson

Christian D. Frayssignes & Sheila Penny

Fran & Garry Graham

Darlene Homonko

Grace & Roger Inglis

Charles Lambert & Helene Derosiers

Chris Stoate & Patricia Harbman

Charlotte Strongman

Dana & Mark Tunks

Guests

Bev Philipps

Heather & Vern Bennett

Honorary Members

René Douville & Sylvie Cardin

Heidi & Paul Greb