

*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*

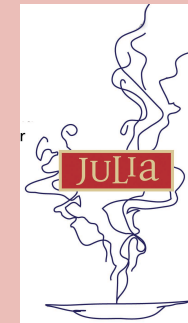
*Chris Stoate & Patricia Harbman*

*Phil Metrailler & Anita Unwin*



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

*South American Wine  
Night  
January 13, 2011*



*Julia's Ristorante  
312 Lakeshore Road East  
Oakville, ON*

## *Julia's Ristorante*

*Host*

*Julia Hanna*

*Chefs*

*Anthony Kniehl & Carl Dahl*

*Event Organizers*

*Philippe Metrailler & Christian Frayssignes*

*Welcome*

*Introductions*

*IWFS Business*

*Commentary on the  
Menu & Wine Selection*

*Dinner*

*Presentation to  
Julia's Ristorante*

## *South American Wine Night*

*1<sup>st</sup> Course*

*Amuse-Bouche*

*Santa Julia Extra Brut, Argentina*

*2<sup>nd</sup> Course*

*Escabeche marinated black cod fillet*

*Served with a charred corn, roasted pepper and purple potato salad  
Sauvignon Blanc 2009 Etcheverria, Chile*

*3<sup>rd</sup> Course*

*Ensalada di Endibias*

*Spanish endive salad dressed with chopped tomatoes, kalamatta olives,  
capers and green onions in a sherry vinaigrette.*

*Luis Felipe Edwards, Gran Reserva Carmenère 2007, Chile*

*4<sup>th</sup> Course*

*Costilla a la Parilla*

*Sour orange marinated beef short rib, grilled and served with a sweet  
potato and chipotle mash, braised chard with double smoked bacon and  
our signature barbecue sauce.*

*Bodega Enrique Foster Limited Edition Malbec,  
2005 Argentina*

*5<sup>th</sup> Course*

*Banana Tres Leches*

*Banana scented sponge cake, soaked with cream, condensed milk and  
evaporated milk. Served with espresso caramel sauce.*

*Gramona Gessami, Muscat 2007, Spain*