

Oakville & Area Members

Tom & Janet Alton

Richard & Barbara Birkett

Carl Blanchaer & Brenda Millar (application in process)

Nicole Faucher & Alain Careau

Mark & Sissy Caskenette

Deiter Dabis (application in process)

Christian D. Frayssignes & Sheila Penny

Fran & Garry Graham

Darlene Homonko

Grace & Roger Inglis

Chris Stoate & Patricia Harbman

Paul & Charlotte Strongman

Dana & Mark Tunks

FCCC Members

Gai de Ropraz, President, Beaujolais Festival & Francis Pons

Virginia Kuypers

Christian Stephan, President, FCCC

Warren Viegas & Lori Burrows

Ian McConnachie, Kalpana Pathak

Paul & Diana Marchand

Roger Benninkmeyer & Sylvie Hebert-Andres

Guests

RA Winter & D. Bennett

Michel & Nancy Payen-Dumont

Sharon Norris & Christine Reskovich

Tom & Chantal Bock & Nicole Hassan

John & Loretta Dimen



CHAMBRE
DE COMMERCE FRANÇAISE
AU CANADA

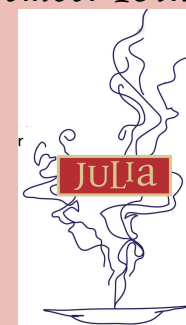
FRENCH CHAMBER
OF COMMERCE
IN CANADA

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

&

**The French Chamber of Commerce in
Canada, Toronto**

*Beaujolais
not "Nouveau"
November 13th, 2007*



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

Julia's Ristorante

Host

Julia Hanna

Chef

Carl Dahl

Wine Master

Ken Chase

Event Organizers

Darlene Homonko, Christian Frayssignes &

Virginia Kuypers

Welcome

Introductions

IWFS Business

*Commentary on the
Menu & Wine Selection*

Dinner

*Presentation to
Julia's Ristorante*

Beaujolais Menu

hors d'oeuvres

*Chicken liver & peppercorn paté on toast points
Roasted tomato with tomato pesto mayonnaise, crisp panetta & grand
padano on fried pasta triangles
Chorizo sausage on flour tortilla with tomato, ginger & chili jam*

1st Small Plate

*Salad of baby greens with poached pear, crisp prosciutto & gorgonzola
cheese in a honeyed balsamic dressing*

1st Large Plate

Roasted carrot & sweet potato soup with herbed crème fraiche & chives

2nd Small Plate

*Vine Ripe Tomato with Buffalo Mozzarella, fresh basil & 25 year old
Balsamic*

2nd Large Plate

*Lamb Shank Osso Buco Stle, slowly braised in a rich tomato sauce & served
with a caramelized onion and fennel polenta*

3rd Small Plate

*Butternut Squash Agnolotti stuffed with ricotta cheese & served with a
roasted chestnut sauce*

3rd Large Plate

*Chilean Salmon & Atlantic Mussels steeped in a shrimp & lobster broth
with saffron & sofrito vegetables*

Dessert

Chocolate truffle cake with port reduction

Wines

*The 10 Beaujolais Crus-Appellations Contrôlées will be matched "live".
1 Village per course.*

*Brouilly, Chenas, Chiroubles, Côtes de Brouilly,
Fleurie, Julienas, Moulin de Vent, Morgon,
Saint Amour, Regnie*



*Wines imported for the Festival by Dominique Ferraud, Beaujolais producer
in France*