

Oakville & Area Members

Tom and Janet Alton
Richard and Barbara Birkett
Heather Donaldson
Nicole Faucher and Alain Careau
Bev Philips
John and Loretta Dimen
Ian Ferguson
Grace and Roger Inglis
Jim and Dale Egan
Christian Frayssignes
Fran and Garry Graham
Chris Stoate and Patricia Harbman
Phil Metrailler and Anita Unwin
Vern & Heather Bennett

Guests

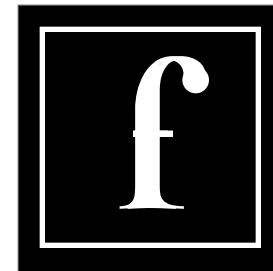
Doug Williams
Tom Beck
Alan Eppel
Linda Davies
Jo Fallon
Marlene and Richard Lachcik
Jim Henry



The International Wine & Food Society

Oakville & Area Branch

The Foie Gras Event



Kerr Street Café

298 Kerr Street
Oakville, ON

March 21st.
The Foie Gras Event

Welcome hors d'œuvres

Pruneaux: black prunes wrapped in prosciutto
Coquilles St. Jacques
Wine: Crémant de Limoux Les Graimenous 2009

First Course

Foie gras torchons: served with nothing on the plate with
white bread toasts
Wine: Château Suduiraut 2006 Sauternes 1er Cru

Second Course

Salad from south west france:
Frisée with garlic, red wine vinegar and light oil topped
with warm duck confit, grated pecorino and fresh
tarragon
Wine: Moulin Caresse Bergerac 2007

Main Course

Seared duck breast, simply prepared with dried figs and
soaked in armagnac
Cubed potatoes cooked in duck fat, salt and pepper and
lots of garlic and parsley
Wine: Madiran Tradition 2007 Domaine Bories

Cheese Course

Pecorino and Roquefort with very fresh baguette

Dessert

Pastis gascon - among the most typical of Gascon
desserts, it is not overly sweet
Wines: Montlouis Domaine de Cray 2009

Kerr Street Café

Host

Alex Flye

Event Organizers

Christian Frayssignes and Bev Phillips

Welcome

Introductions

Commentary on the
Menu & Wine Selection

Dinner

Presentation to
Shaun Waitzer, Kelly Lett
and Adam Cipolla

our cooks tonight