

OAKVILLE & AREA MEMBERS

Andrew and Carol Kennedy
Erin Culbert and Bob Wong
Richard Birkett
Patti Harbman
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Peter Glaw
Dale and Jim Egan
Wendy Graham and Geoff Francolini
Tom Alton
Andre and Anne Marie Leys
Christian Frayssignes and Sheila Penny
Francine Landry and Terry Smith
Sharon and Clive Smith
Nicole Faucher
Rodger and Grace Inglis

GUESTS

Jane Hawkrigg and Jamie Macrae
Lynn Scott
Cathy Heikurinen
Kathryn and Stuart Wilkinson
Jérôme Leys
Lauire McLachlan
Claire Malterer
Robin C. Danes and Jerry Kalata
Didier Dolivet
Isabel Francolini



The International Wine & Food Society

Oakville & Area Branch



April 8th, 2014

THE OLIVE OIL TASTING

Hors D'oeuvres

*Crémant du Jura, Blanc de Blancs, NV,
Domaine Baud Père et Fils (France)*

First Pairing

Roasted green grapes and burrata cheese served on fluffy brioche
round drizzled with Olivo Fresco olive oil and rosemary
Paired with Kilkanoon Killerman's Run Riesling 2012

Second Pairing

Individual sweet potato or celeriac gnocchi tossed in a kale pesto
using Olivo Fresco olive oil
Paired with Gloria Ferrer Carneros Pinot Noir 2010

Third Pairing

Mini caprese salad (bacon, sliced fresh tomatoes, mozzarella and a basil pesto
using Olivo Fresco olive oil) served on a polenta round
Paired with Casa De Passarela Reserva 2009

Fourth Pairing

A herbed olive oil pie crust with strawberry filling
Paired with Teresina Moscato D'asti 2012

EVENT ORGANIZER

Erin Culbert and Bob Wong

Presentation to chef Alex Flye
Presentation to host Georgette Theodore

WELCOME

Oils To Be Tasted

- "Oro Bailen" Reserva Familiar Picual EVOO
- Koroneiki - Crush Date: Nov 2013
- Hojiblanca - Crush Date: April 2013
- Cobrancosa EVOO, Medium Intensity - Crush
Date: Nov 2013
- "Melgarejo" Frantoio, Robust intensity - Crush
Date: Nov 2013
- Organic Arbasana EVOO, Mild Intensity - Crush
Date: Nov 2013
- Coratina Gran Cru EVOO, Robust Intensity - Crush
Date: Nov 2013

