

OAKVILLE & AREA MEMBERS

Phil Metrailler
Erin Culbert and Bob Wong
Richard and Barbara Birkett
Patti Harbman
Garry and Fran Graham
Peter and Heather Strucken
Dale Egan
Frank Snyder and Christine Lee
Kiran Yashpal and James Henry
Wendy Graham and Geoff Francolini
Tom Alton
Andre Leys
Kathryn and Stuart Wilkinson
Francine Landry and Terry Smith
Heather Donaldson

GUESTS

Candice Johnson
Kristina Huddy
Janette Barington
Whitney Smith Chadder
Melissa Fedsin
Laurie McLachlan
Peggy Sozanky
Art Church



The International Wine & Food Society

Oakville & Area Branch



February 4th, 2015

AN ITALIAN EVENING AT 7 ENOTECA

| 1 |

Roasted Italian Mascarpone stuffed prosciutto figs Italian cheese and salami of the day - House foccacia Warm marinated Italian olives

Pairing: 2013 Prosecco Superiore Extra Dry DOCG, San Guiseppe, Treviso

| 2 |

Winter Salad Napa cabbage - soft herbs- carrots watermelon radish - sherry dressing

Pairing: 2013 Vermentino di Sardegna DOC, Argiolas, Sardinia

| 3 |

Pizza Margherita San Marzano Tomatoes Mozzarella di Bufala - Basil - EVOO Pizza Funghi Cremini, shitake and oyster mushrooms - Parmigiano Regiano - roasted garlic

Pairing: 2012 Montepulciano d' Abruzzo DOC, Masciarelli, Abruzzo

| 4 |

Lobster Ravioli Handmade ravioli stuffed with Nova Scotia lobster Italian butter sauce and fresh shaved black Scorzone truffles from Le Marche Italy

Pairing: 2013 Langhe Chardonnay DOC, Negretti, Piemonte

| 5 |

Branzino Olives- horseradish- pomegranate dressing - butternut squash puree- parsnip chips

Pairing: 2011 Pinot Nero, Catarutti Colli Orientali del Friuli, Veneto

| 6 |

Wagyu Steak - spiced roasted carrots - sautéed kale with pine nuts

Pairing: 2013 Primitivo, Salento IGP Paolo Mancino (Sava) Puglia

| 7 |

Dark Chocolate Espresso Pate with fresh whipped cream and berry coulis

Pairing: Barolo Chinato, Montanaro, Alba

EVENT ORGANIZER



Patti Harbman
Presentation to host Artur Koczur

WELCOME

