

I.W.F.S. OAKVILLE & AREA BRANCH



MEMBERS

TOM ALTON
HEATHER DONALDSON
MARGARET VOKES
SHEILA PENNY
CHRISTIAN FRAYSSIGNES
CLAIRE MCWILLIAM
STEPHEN MCWILLIAM
CAROL KENNEDY
ANDREW KENNEDY
LINDA AHN
SENGKEE AHN
CHRISTINE LEE
FRANK SNYDER
BOBBY ANAND
SONIA KHURANA
CHRIS STOATE
PATTI HARBMAN
FRANCINE LANDRY
PER VOLDNER
LOIS SPENCER
NICOLE FAUCHER
ALAIN CAREAU

GUEST

Jacqueline Landry

THE INTERNATIONAL WINE & FOOD SOCIETY OAKVILLE & AREA BRANCH



DECEMBER 2, 2025
HOLIDAY DINNER AT OAKVILLE'S
XII OLD FASHIONED RESTAURANT

WELCOME
VILLA SANDI PROSECCO

SERVED HORS D'ŒUVRES
LAMB LOLLIPOPS, SHRIMP SCAMPI,
MINI CRAB CAKE

2ND COURSE
LOBSTER BISQUE – CLASSIC, TRADITIONALLY MADE WITH
FRESH LOBSTER,
SHERRY AND RICH CREAM
PAIRED WITH 2022 MACON-PÉRONNE CHARDONNAY

OR
WARMED BEET SALAD ROASTED RED BEETS, GOAT CHEESE,
TOASTED WALNUTS,
FRESH ITALIAN PARSLEY
PAIRED WITH – VIGNALI ROCCAMENA PINOT NERO

ENTRÉE
PETITE FILET – MR TO M COOK, WITH ROASTED GARLIC
MASHED POTATOES
OR
GRILLED SALMON PAN SEARED, BEURRE DE MAÎTRE, SPICY
BROCCOLINI
OR
LOBSTER STUFFED CHICKEN BONE IN BREAST, HERBED
CREAM CHEESE, LOBSTER, LEMON

*WINE PAIRING – FAUSTINO RIOJA GRAN RESERVE – OR –
LOVEBLOCK SAUVIGNON BLANC*

FAMILY STYLE CHEESE PLATTER
ASSORTED CHEESES, ARTISANAL CRACKERS, FRUIT, VARIETY
OF NUTS, FIGS
PORT PAIRING – TAYLOR TAWNY 10 YR

DESSERT
BERRIES MARNIER – SEASONAL BERRIES WITH GRAND
MARNIER LIQUEUR

BEST OF THE SEASON
TO ONE AND ALL

THANK YOU TO ALL OF OUR MEMBERS FOR
MAKING OUR FOOD AND WINE SOCIETY SUCH
A SPECIAL AND UNIQUE GROUP WITH WHOM
TO GATHER AND EXPLORE FOOD AND WINE
WHILE DEVELOPING WONDERFUL
FRIENDSHIPS.

WISHING YOU AND YOURS A WONDERFUL
HOLIDAY SEASON AND A VERY HAPPY,
HEALTHY NEW YEAR.

“WINE AND CHEESE ARE AGELESS
COMPANIONS, LIKE ASPIRIN AND ACHES,
OR JUNE AND MOON, OR
GOOD PEOPLE AND NOBLE VENTURES.”
M.F.K. FISHER