



The International Wine & Food Society

Toronto Branch

MONTHLY HEADS UP

GUESTS



MEMBERS

**9 Food Courses & 18 Wines,
A Pairing Experience**

Monday, April 16th, 2012.

Time: 6:30-10:30PM

Members \$135 Guests \$155

THE TORONTO LAWN TENNIS CLUB

44 PRICE STREET | T: 416.922.1105 | INFO@TORONTOLAWN.COM | TORONTOLAWN.COM

The idea is to do an evening of “Wine and food pairing” 10 food courses 20 wines. The IWFS Cellar Master will speak and do a seminar on wine and food pairing.

For over 130 years, The Toronto Lawn Tennis Club in the heart of Rosedale, in midtown Toronto has been one of the premier tennis clubs in Canada and occupies a prominent place in history and evolution of tennis in the country.

But this is about Food and Wine, Chef Carlene Smith-Besai began to form her destiny in the culinary field early in life. At the tender age of eight, Carlene began to make family Sunday dinners, subbing for her pastry chef mother who always worked the early morning brunch shift. Carlene knew even then that her enthusiasm for the culinary arts was boundless, and her family who placed high expectations on daily meals, often marveled at Carlene’s imagination and creativity. Today, imagination and creativity continue to be the hallmark of every dish she creates.

Carlene’s juvenile passion for gastronomy led her to complete the culinary management course at Humber College. She went on to apprentice at the Holiday Inn and upon acquiring her chef papers, sought out positions at some of Toronto’s finest restaurants in order to hone her considerable skills. She also had a stint working in the Kraft test kitchen, a job that remains one of her favorites because it afforded her the opportunity to be creative. After working with such well regarded and talented chefs as David Woods and Mark McEwan, Carlene accepted the position of Sous Chef at the Toronto Lawn Tennis Club in 1992. Having worked at the Lawn for three chefs with varying skills sets, the best of which skills she now emulates, Carlene was offered the position of Executive Chef in 1998.

She accepted, and has been enjoying the joys and the challenges of the position ever since.

Carlene’s Food Philosophy

“I believe that every dish ought to be a unique creation. Like my idol, Charlie Trotter, I approach cooking as a musician would approach a jazz composition. Trotter offers the following analogy:

When I think of Coltrane or of Miles Davis, they never played a song the same way twice, it might the speed of tempo, Coltrane would switch to a different sax or Miles would mute his horn the song would keep evolving and changing... To cook like that, one must know combinations, one must have a true knowledge of foods to be in the moment. A jazz musician can improvise based on his knowledge of music. He understands how things go together.

For a chef, once you have that basis, that is when cuisine is truly exciting”.

Additional Information, see

http://www.torontolawn.com/guest/about_tltc.htm

Toronto Lawn Tennis Club
44 Price Street, Toronto, ON M4W 1Z4,
Canada
(416) 922-1105
Business attire & regalia,
Wheelchair accessible.

[A how to get there MAP <<Click here>>](#)

[To Register & Pay <<Click here>>](#)

IW&FS 2012 Planned Program

Please Join us for dinner to experience the beauty that is Australian Wines.

Please put the following dates aside for exciting IW&FS Events.

Monday, May 14/28st, 2012

Time: 6:30 P.M. - 11:00 P.M. **

Monday, June 18th, 2012

Time: 5:00 P.M. AGM - 6:00PM Reception - 7:00PM Dinner

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Menu and Wines

Key lime & Myer lemon Crusted Soft Shell Crab with Jerusalem Artichoke Puree, Key lime Butter & Lemon Candy
 N.V. Maily Grand Cru Champagne Brut Réserve (France, Champagne)
 2008 Château La Garde Blanc (France, Bordeaux, Graves, Pessac-Léognan)

Pears, Mushroom, Endive & Walnuts Salad with Creamy Black Pepper Dressing
 2005 Kooyong Chardonnay Estate (Australia, Victoria, Port Phillip, Mornington Peninsula)
 2005 Trentham Viognier (Australia, Murray Darling, Murray Valley)

Sea Bass Stuffed with Fennel, Onion, Pernod Puree Served with Fennel, Oven Dried Tomatoes & Thyme
 2005 Domaine William Fèvre Chablis 1er Cru Vaillons (France, Burgundy, Chablis, Chablis 1er Cru)
 2004 Daniel Lenko Chardonnay Signature (Ontario, Niagara Peninsula, Niagara VQA)

Black Chicken with Black Truffle Slivers Poached in Black Truffle Madeira Stock Served with Truffle Madeira Cream
 2009 Perrin & Fils Tavel Rosé (France, Rhône, Southern Rhône, Tavel)
 1995 Dr. Zenzen Sonnenhofberger Riesling Auslese (Germany, Mosel Saar Ruwer)

Assorted Wild Mushroom & Leek Tartin with Baby Arugula leaves
 2005 Kooyong Pinot Noir (Australia, Victoria, Port Phillip, Mornington Peninsula)
 2004 Daniel Lenko Merlot Old Vines (Ontario, Niagara Peninsula, Niagara Peninsula VQA)

Mango Ravioli with Duck Confit & Blue Salt
 1999 Gallo of Sonoma Cabernet Sauvignon Barrelli Creek (USA, California, Sonoma County, Alexander Valley)
 1998 Quinta do Crasto Douro (Portugal, Douro)

Fragrant Spiced Lamb Chop with Accompanying Sauce
 2005 Domaine Nudant Pinot Noir Bourgogne Hautes Côtes de Nuits (France, Burgundy, Bourgogne Hautes Côtes de Nuits)
 2005 La Chasse du Pape Côtes du Rhône (France, Rhône, Southern Rhône, Côtes du Rhône)
 Aseitao and bregenzerwalder hochalpenkase
 1986 Warre Porto Colheita (Portugal, Douro, Porto)
 2004 Lenz Moser Trockenbeerenauslese (Austria, Burgenland, Neusiedlersee)

Chocolate Cake/ Vanilla Cardamom pot de crème/ Formage Blanc Sorbet
 2003 Daniel Lenko Vidal Select Late Harvest (Canada, Ontario, Niagara Peninsula, Niagara Peninsula VQA)
 1999 Stoney Ridge Vidal Icewine (Ontario, Niagara Peninsula, Niagara Peninsula VQA)



The Wonderful World of Wine
 A CHEERFUL BUNCH