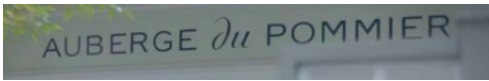




MONTHLY HEADS UP



**Christmas Black Tie Extravaganza
Auberge's Main Dining Room
Sunday, Dec. 11th, 2011. Time: 6:00-10:30PM**

Members \$225, Guests \$250

Auberge du Pommier, the original jewel in the Oliver & Bonacini crown, has been serving Toronto diners since 1987. Constructed around the rustic vestiges of two 1860's woodcutters' cottages, this exquisite French restaurant offers modern French cuisine and inspired service. The Extravaganza seasonal menu is enhanced by cozy wood burning fireplaces.

Cuisine

Chef Marc St. Jacques is new from the last time the IWFS was there. He was born in Belgium and raised in Montreal and Toronto. He graduated from the Culinary Institute of America in 2003 and honed skills for the past four years in the capacity of Executive Chef under the guidance of Michael Mina, having worked most recently at Michael Mina Restaurant in the Bellagio Resort & Casino, Las Vegas. While at the Bellagio, Chef St. Jacques was instrumental in assisting the restaurant earn top honours such as the New York Post's Top 10 Restaurants in Las Vegas, the Forbes Travel Guide Four Star Award and the Michelin Guide One Star. Prior to

moving to Las Vegas, Marc spent two years as the Executive Chef at Saltwater located in the MGM Grand, Detroit Michigan. Marc now brings his passion and innovative culinary vision to the kitchens of Auberge du Pommier, now celebrating its 24th year of fine French cuisine in Toronto.

Additional Information, see page 2 and:

<http://www.iwfstoronto.org>

Accessibility: Wheelchair friendly

Address: Auberge du Pommier
4150 Yonge Street
Toronto, ON M2P 2C6
(416) 222-2220, Accessible

<http://www.oliverbonacini.com/Auberge-du-Pommier.aspx>

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

To register on-line click on the link below:

[To register automatically <<Click here>>](#)

IW&FS 2010-2011 Planned Program

Please Join us for dinner in the beautiful main dining room. Some of the wines have been donated for our Member's pleasure, which makes this an "over the top" event.

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

Monday, January 17th, 2011	Time: 6:30 P.M. - 11:00 P.M. Tasting Event
Monday, February 14th, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, March 21st, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, April 18th, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, May 16th, 2011	Time: 6:30 P.M. - 11:00 P.M.
Monday, June 13th, 2011	Time: 5:00 P.M. AGM - 6:00PM Reception - 7:00PM Dinner

CONTACT:

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 e-mail: debbie.smith@perkinswill.com

The snow will come take the subway to this event



IWFS Christmas 2011

Auberge du Pommier

Canapes

Victoire Champagne
 Maily NV Grand Cru Champagne

Huitre & Caviar

poached oysters, osetra caviar, braised leeks, brioche crisp
 2008 Château La Garde, Pessac-Léognan, Graves

Chateigne

roasted chestnut & pheasant velouté, white truffle,
 croustillant de faisan
 1999 Pommard 1er Cru, Domaine Coste-Caumartin

Loup de Mer

Roasted sea bass, brussel sprouts, mustard spätzle, apple cider glaze
 2002 Meursault Village, Charton & Trébuchet

Bœuf

grilled dry-aged rib eye cap, oxtail, ragoût of chanterelle, broccoli
 soubric,
 Bordelaise vinaigrette
 1998 Château du Tertre, Grand Cru Classé, Margaux

Bleu Bénédictin

local honey, prune jam, walnut granola
 1995 Osborne Vintage Port, Douro Portugal

Fruits d'hiver

pear terrine, parmesan cream, caramelized pastry, mulled apple cider
 2004 Trockenbeerenauslese, Lenz Moser, Burgenland Austria