



The International Wine & Food Society

Toronto Branch

IW&FS & Catch Restaurant Monday, February 18th. 2013

MONTHLY HEADS UP



Catch Restaurant

****BLACK TIE & Regalia****
“Enjoy the Best Catch at Catch”
Valentine Event

Monday, February 18th, 2013.
Time: 6:30-10:30PM
Members: \$145 Guests: \$165 (FCFS)

Piscivores rate this restaurant as Toronto’s unparalleled catch for fish. But don’t take our word for it. Here’s what the pictures say:

“Sustainable Catch is more than a flash in the pan....They use sustainable seafood from impeccable sources, and they cook it with élan”., writes Joanne Kates in April 2012. She recommends Catch in her 100 Top Picks.

“Consider Her Hooked” says the National Post in May 2012.

Chef, Nigel Finely grew up in Nova Scotia around some of the best and freshest seafood. You might say his passion for fish is in his blood. He draws inspiration from the fine Mediterranean cuisines of Greece, Morocco and Spain.

Manager, John Bil, a native of P.E.I. is a three-time Canadian oyster shucking champion. Bil formerly managed an oyster farm and co-owned a seafood restaurant on the Island.

During the premiere course we will have our dining experience enhanced with the privilege of hearing a member of staff’s insights on oysters. Yes the world is your oyster.

So dive in and enjoy the exquisitely fresh seafood that will be impeccably prepared and paired with wine varietals from our cellar.

Catch your Valentine and please join us!

744 ST. CLAIR AVE. WEST
TORONTO ON M6C 1B3
416 658 0568

Transit: St Clare Red Rocket

Information: <http://www.catchit.ca>

Bring a Guest WC Not wheelchair accessible.

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

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

Seating is limited so book early...



Wheelchair accessible but washrooms are not



IW&FS 2012-2013 Planned Program

IWFS Black Tie Valentine Dinner Menu:

Passed around treats:

-poached lobster crepes, bisque, confit leeks & sprout salad -haddock croquettes with smoked mussel & confit tomato aioli -seared tuna, tomato, crispy parsley, capers, tomato
2007 Château Larrivet-Haut-Brion Blanc

1st

-fresh oyster, house mignonette
2005 Franz Künstler Riesling halbtrocken

2nd

-seared scallop salad, beetroot, prosciutto, fennel, grapefruit vinaigrette
2005 Cabreo Chardonnay La Pietra Toscana IGT

3rd

-Nova Scotia Arctic Char, with medjool dates, green onion, & swiss chard
2009 Bouchard Père et Fils Puligny-Montrachet

4th

-seared Lamb Sirloin, with Jerusalem artichokes, watercress, mint & pear
2008 La Chasse du Pape Côtes du Rhône

5th

-buttertart, creme Anglaise
1999 Stoney Ridge Vidal Icewine

Date	Time	Location
Monday, March 25, 2013	6:30PM-10:30PM	TBD
Monday, April 22, 2013	6:30PM-10:30PM	TBD
Monday, May 20, 2013	6:30PM-10:30PM	TBD
<u>Monday, June 17, 2013</u>	<u>AGM 5:30PM Recp.</u> <u>6:30PM-10:30PM</u>	<u>Toronto Hunt</u>

Contact Us:

International Wine & Food Society Toronto Branch
396 Moore Avenue
Toronto ON M4G 1C7
Canada

Tel: 416.421.4243

Fax: 416.421.4617

email: Info IW&FS Toronto

Additional information: <http://www.iwfstoronto.org>

Accessibility: wheelchair friendly



You're invited!