



MONTHLY HEADS UP



St. Jacob's pork three ways, with summer squash puree and calvados reduction

New Year, New Experience!
Monday, January 16th, 2012.
Time: 6:30-10:30PM

Exclusive for IWFS Members & Guests only.

The restaurant is considered one of Toronto's best... Come and see...

Members \$160 Guests \$180

Frank Parhizgar's new restaurant, Frank's Kitchen, is a screaming success. This guy is smoking hot. There he is in the small open kitchen. He's moving fast, he's in the zone, he does everything. Here comes the bread basket – he made it all himself and it's warm! One buttery little brioche, a crispy Epi, and a focaccia smeared with lots of basil and a cherry tomato, with intense dips of olive paste and sun-dried tomato.

Did we order the shot glass of pale green dill-inflected cucumber-zucchini gazpacho with a side spoonful of cucumber-pea salsa under one tiny chevre croquette? Big, bright flavours, lots of veg, not too much fat. Pinch me, are we really on College Street?

The IWFS will be tempted by Champagne risotto with truffled pecorino cheese or homemade gnocchi in Gorgonzola cream with pancetta. The gnocchi are light and small and crisped and bathed in a properly salty sauce — Parhizgar is a nimble saucier. He loves his metier and is going all out for the IWFS. Spirits are up with the grace note of sangria sorbet with a grape.

For entrees, we might have a milk-fed lamb orgy, rack, loin, braised shoulder with a syrah reduction for marigenous dishes. The grilled, crusted red snapper is agreeably, mildly undercooked with deep-fried zucchini blossom, in a gentle bath of fish stock jus and an irresistible crisp breaded scallop. The grilled whole lobster is as delicious, with sweet corn tortellini in the tenderest lemon butter sauce with a spicy chorizo/fennel salad and sautéed spinach.

Additional Information, see page 2 and:
<http://www.iwfstoronto.org>

Accessibility: Wheelchair friendly

Address: Frank's Kitchen
588 College Street, Toronto, ON M6G 1B3
(416) 516-5861

<http://twitter.com/frankskitchen>

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

To register on-line click on the link below:
[To register automatically <<Click here>>](#)

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

IW&FS 2012 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.

Tuesday, February 21 th , 2012	Time: 6:30 P.M. - 11:00 P.M.	**
Monday, March 19 th , 2012	Time: 6:30 P.M. - 11:00 P.M.	**
Monday, April 18 th , 2012	Time: 6:30 P.M. - 11:00 P.M.	**
Monday, May 21 st , 2012	Time: 6:30 P.M. - 11:00 P.M.	**
Monday, June 18 th , 2012	Time: 5:00 P.M. AGM - 6:00PM Reception - 7:00PM Dinner	

CONTACT:

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Not Finished Holiday Shopping?

How about dinner for your Guest with the IWFS at Frank's Kitchen. It will be appreciated...



The Wonderful World of Wine
 CONNOISSEURS

Menu

First a selection of Passed Canapes as guests mingle

Warm Freshly Baked Bread with Homemade Spreads and House Cured Antipasto

Wine: Prosecco Millisimato D.O.C.G. Italy

Amuse Bouche - A treat from the Kitchen

For the next 3 courses there will be more details to follow

A Foie Gras and Truffle Wellington as an appetizer

Wine: 2005 Markus Molitor Zeltinger Detschherrenberg Riesling Auslese Germany Mosel Saar Ruwer

Seafood course we will do what is freshest at the market that day, paired with a seared Sea Scallop in a Saffron Nage as a Mid Course

Wine: 2005 Trentham Viogner Australia

Elk Loin with Fresh Beets with Chestnut Jus

Wine: 1999 Mondavi Cabernet Sauvignon Napa Valley

Cheese Plate

Wine: 1990 Schloss Schinborn Hattenheimer Pfaffenberg Riesling Spatlese Germany Rheingau

Black Plum Tarte Tartin with Homemade Chai Ice Cream

Wine: Vin Santo del Chianti Classico D.O.C. Italy
 Chocolate Truffles/Madeline Cookies/Hot Homemade Beignettes