



The International Wine & Food Society

Toronto Branch

IW&FS TORONTO MONTHLY HEADS UP

IW&FS & Canoe Restaurant Sunday Dec. 8, 2013

Opened in 1995, Canoe is known as one of the best restaurants in Canada for high-end Canadian cuisine. It's also known for its high perch. The restaurant sits on the 54th floor, high above Toronto's financial district with views of the city and Lake Ontario.



IW&FS Christmas Black Tie & Regalia
Sunday Dec. 8th, 2013. Time: 5:30 PM
Members \$230 Guests \$250. Book Early!

Critically acclaimed to be among Canada's best restaurants, Canoe's unique location is high atop the Toronto Dominion Bank Tower and affords a breathtaking view of the city. The design, by noted designers Yabu Pushelberg, is clean and simple, yet absolutely stylish - a brilliant reflection of Canada's rich raw environment. That same brilliance is captured through the flavours and textures of Chef John Horne and Chef Anthony Walsh's inspired regional Canadian cuisine. The IW&FS menu will showcase the freshest and finest Canadian fish, game and produce, as well as an outstanding selection from the IW&FS wine cellar. "All that is Canadian defines Canoe." Florence Fabricant, The New York Times.

[Canoe Restaurant & Bar](#)



66 Wellington Street West Toronto, ON
M5K 1H6 (416) 364-0054 [MAP](#)

To register on-line click on the link below:

[To Register & Pay Click Here](#)

Contact Us:

International Wine & Food Society Toronto
Branch

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We recommend the TTC.or



The Best Food with the Best Wine From the IW&FS Cellar

By Marcel Bregstein & Bob Yakimetz

Canapés: Lamb Kofta, Crab Cakes, Oysters
Comte de Noiron Comte Martin de Laval
Champagne Brut Reims
Henriot Champagne Blanc Souverain Brut Pur
Chardonnay
Château de Bligny Champagne Blanc de
Blancs
Jerusalem Artichoke Soup
Aged Sunflower Seed Oil & Roasted Artichokes
Bouchard Père et Fils Beaune 1er Cru Beaune
du Château 2009
Poached Arctic Char Puffed Wild Rice, Kabosu
Mayo & Seared Leeks
Stellenzicht Sémillon Reserve 2009
Intermezzo (Wintergreen)

Organic Thornbury Beef Ribeye
Roasted Carrot, Kozlik's Smoked Mustard,
Portobello Pickle
Clos de l'Oratoire des Papes Châteauneuf-du-
Pape 1998
(Cheese Course)
St. Honoré Wild Honey & Buttermilk Biscuit
Fritz Haag Brauneberger Juffer-Sonnenuhr
Riesling Auslese 2011
Vanilla Panna Cotta
Poached Apricots & Fennel Almond Cake
Schloss Schönborn Hattenheimer Pfaffenberg
Riesling Spätlese 1990
~ Coffee or Tea

Date	Time	Location
Monday, January 20, 2014	6:30PM-10:30PM	TBD
Monday, February TBD, 2014	6:30PM-10:30PM	TBD Black Tie
Monday, March 24, 2014	6:30PM-10:30PM	TBD
Monday, April 21, 2014	6:30PM-10:30PM	TBD
Tuesday, May 20, 2014	6:30PM-10:30PM	TBD
Monday, June 16, 2014	AGM 5:30PM Recp. 6:30PM-10:30PM	Toronto Hunt-Black Tie

You're invited!

Additional Information: <http://www.iwfstoronto.org>
Accessibility: wheelchair friendly