



The International Wine & Food Society

Toronto Branch

HEADS UP!



RCMI
ROYAL CANADIAN MILITARY INSTITUTE



Guest Speaker
Philippe Drouhin
Philippe is the oldest child and the man of the vine. He joined

the House in 1988 and introduced the biological and biodynamic approach. He selects the vine stocks and chooses the methods of caring for the soil and cultivating the vines. His credo is to "bring natural answers to natural problems".

Philippe graduated from the Ecole Supérieure de Commerce of Tours and the Lycée Viticole of Beaune. He also studied enology at the University of Dijon. He lives in Beaune, but loves to travel to deserts and other faraway destinations.

IWFS Drouhin Laroze Dinner at The Royal Canadian Military Institute

Tuesday, February 16th, 2016

Reception and Dinner: 6:30PM

Members \$175 Guests: \$185 - Business attire and regalia

Royal Canadian Military Institute

426 University Avenue, Toronto, Ontario, M5G 1S9

Tel: 416-597-0286/1-800-585-1072 Fax: 416-597-6919

How to get there [<<Click Here>>](#)

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

Chris Tierney

Info@iwfstoronto.org

Reception 6:30pm

Bourgogne Rouge 2013

Bourgogne Blanc 2013

**Confit duck leg rillettes in
mini brioche rolls**

**Mini bocconcini and
prosciutto skewers with dark
balsamic glaze**

Dinner 7:30pm

First Course:

**Gevrey-Chambertin Villages
2013**

**Crab crusted Atlantic salmon
Potato rosti and pickled
fennel**

Second Course:

**Nuit St. George La Charmotte
2012**

**Nuit St. George La Charmotte
2009**

**Short Rib Beef Bourguignon
Roasted Root Vegetables
Saffron infused risotto**

**Cheese Course:
Gevrey-Chambertin 1er Cru
Lavaut St. Jacques 2012**

Claret cheese plate

**Please ensure your safe and
responsible transportation.**