



*The International Wine & Food Society*

**Toronto Branch**

IWFS AGM Monday, June 15, 2015

# MONTHLY HEADS UP



## **IW&FS AGM & The Toronto Hunt Black Tie Event.** **Monday, June 15, 2015. AGM: 6:00PM** **Reception/Dinner: 6:30PM**

**Members \$175 Guests : \$200 Last day to Register Friday June 12th 2015**

The Toronto Hunt is a private club owned exclusively by its members. Its spectacular setting, perched high above Lake Ontario on the Scarborough Bluffs, is unique, yet just minutes from downtown Toronto. The Club is home to a beautiful 9-hole golf course and a full calendar of dining and social activities, including a very active bridge program.

Born of British garrison life at York, The Toronto Hunt, established in 1843, has a distinguished history of meeting members' needs. The Club was first incorporated in Canada in 1907, and later incorporated in Ontario as a social and golf club in 1930.

**Guests limited to one per member. A Joint Membership is allowed 2 guests.**

We will be consuming, as a tasting only, a 1995 Mouton Rothschild, worth at least \$900 a bottle. This dinner is an exceptional opportunity to taste rare food and wines.

### **The Toronto Hunt**

1355 Kingston Road, Toronto, Ontario  
M1N 1R1 (416) 691-2174

 <http://www.torontohunt.com>

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

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

Robert Henderson,  
[Info@iwfstoronto.org](mailto:Info@iwfstoronto.org)

# Dinner at The Toronto Hunt

## IWFS Reception/Dinner Menu Monday June 15, 2015 6:30PM

### *6:30PM RECEPTION*

Escargot Bourguignon  
*on an Asian spoon*

**Comte de Noiron Champagne Coeur de Cuvée**

**1994 Domaine du Château de Chorey (Germain) Beaune 1er Cru  
Teurons**

### **7:30PM DINNER**

**Assorted Bread Basket**

\*\*\*

**Chilled Vichyssoise Shooter (Shooter Glass)**  
*snipped chives*

### **Oven Roasted Quail**

*wild mushroom duxelles stuffing  
beurre noisette egg pasta  
sauce périgourdine*

**2002 Louis Jadot Pernand-Vergelesses 1er Cru En Caradeux Clos de la  
Croix de Pierre**

**2011 Marchand & Tawse /Pascal Marchand Bourgogne Blanc Avalon**

\*\*\*

### **Wagyu Beef**

*burgundy wine reduction  
charred baby carrots, yellow patty pan squash  
& baby zucchini with frites & artichoke mayo*

**1985 Château Picque Caillou Graves**

**1995 Mouton Rothschild Premier Cru Classe Pauillac**

\*\*\*

### **French Cheese Plate**

*black currants, & burgundy sweet jelly*

**2011 Riesling Auslese Domaine Gobelsburg**

\*\*\*

Dessert

*Espresso Panna cotta*

**2011 Riesling Auslese Domaine Gobelsburg**