

IWFS Toronto

Monday, March 21, 2016

Welcome Nibbles & Champagnes

Foraged Wild Mushroom- Pesto Cream

White Leg Shrimp- Chili-Lime

Pan Fried Kusshi- Smoked Bacon Aioli

Comte de Noiron Coeur de Cuvee,

**2012 Juve & Camps Cava Brut Cinta Purpura
Reserva**

The Oyster Tasting- Host: Julius Chapple

1) Raspberry Point, Stanley Bridge, PEI

2) Cotuit, Cape Cod, MA

3) Big Rock, Crows Pasture, Dennis, MA

4) Beach Angels, Cortez Island, B.C.

2005 Kooyong Estate Chardonnay, Australia

Third Course

British Columbia Albacore Tuna Tartare

~~2012 Champalou Vouvray Cuvée des Fondraux, Loire~~

2013 Reisling - Gobeltsberg, Austria

Fourth Course

Buttered Lobster "Pillows"

Atlantic Lobster, Gnocchi, Fresh Peas, Lobster

Butter

2011 Marchad & Tawse Bourgogne Blanc

Chardonnay

Fifth Course

Carpetbagger Steak

Flank Stuffed with British Columbia Kusshi Oysters,

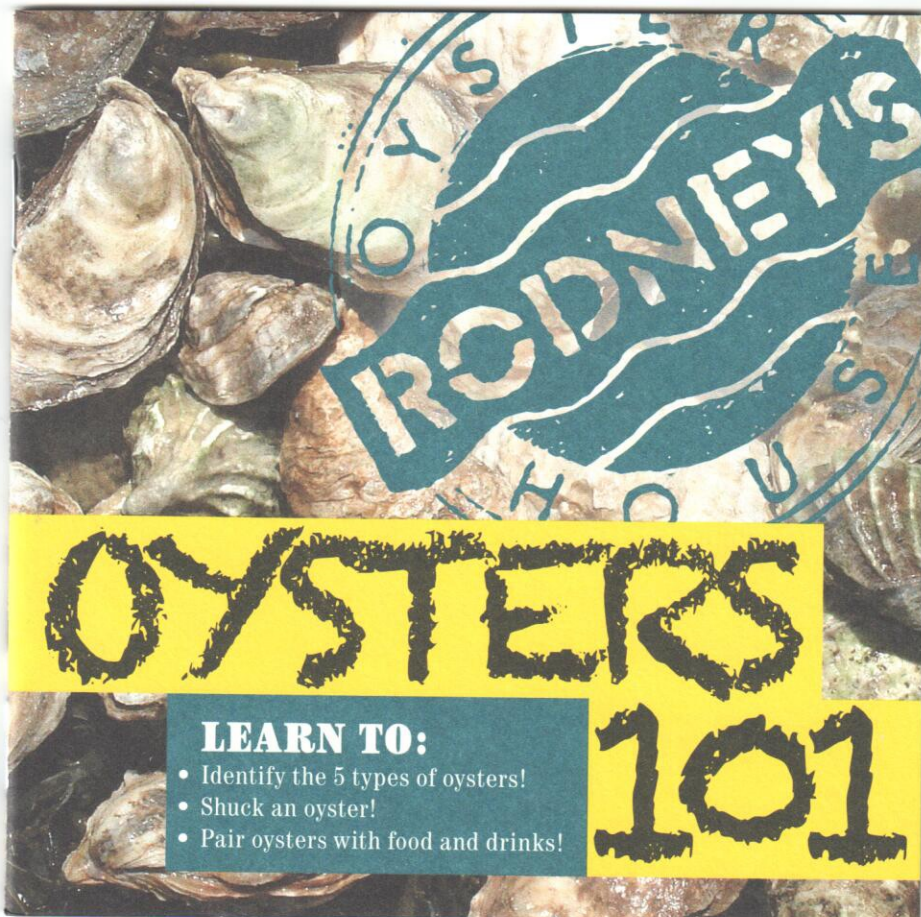
Brown Butter-Almond Sauce, Chimichurri

2005 Guigal Gigondas Cotes du Rhone

Sixth Course

Zingy Lemon Mousse

2014 Marc Bredif Vouvray, Loire



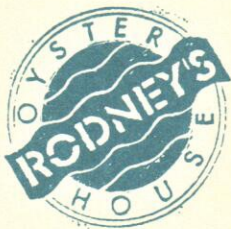
OYSTERS

LEARN TO:

- Identify the 5 types of oysters!
- Shuck an oyster!
- Pair oysters with food and drinks!

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VISIT US!

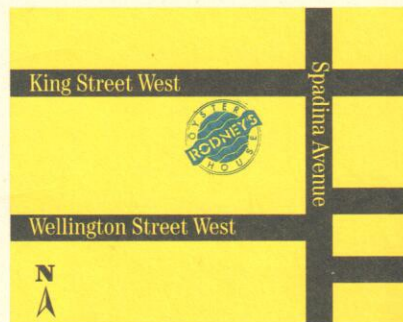


Rodney's Oyster House

469 King Street West
Toronto, Ontario M5V 1K4
www.rodneyoysterhouse.com
416.363.8105

Dining & Take-Away
Catering
Wholesale

Conveniently located on the south side of King Street West, just west of Spadina Avenue, we're a quick walk (or stumble) away from Toronto's Financial and Entertainment Districts. You also have excellent public transit options, street parking on Wellington Street West and King Street West, as well as lot parking if you prefer to drive, so there's no excuse not to come by for a visit!



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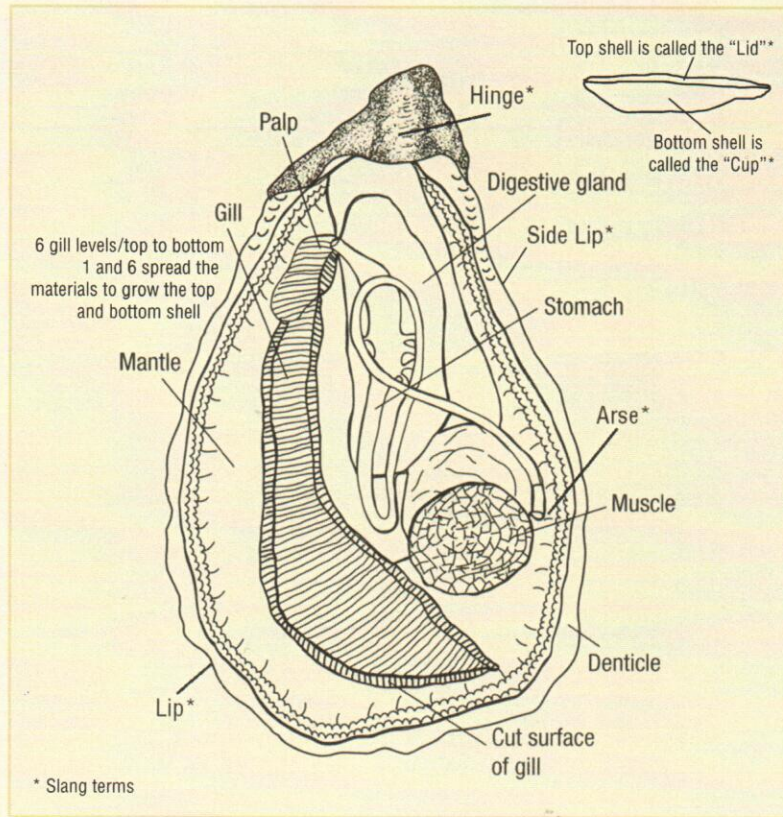
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