



The International Wine & Food Society

Toronto Branch

December 7, 2009

IW&FS TORONTO MONTHLY HEADS UP

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 Dec. 7th, 2009. Time: 6:30 PM

Members \$210 Guests \$240

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 flavors and textures of 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](#)

<http://www.oliverbonacini.com/canoemovie.html>



You can conveniently park underneath the TD complex. The parking entrance is on Wellington, which is a one-way street, so you will need to be going westbound from Bay Street, towards York. Validated parking is available after 5:30pm. The cost of parking varies depending on the time and day. We recommend the TTC.

Reservations:
The IW&FS Toronto
C/o Shore Tilbe Irwin & Partners
672 Dupont Street, Suite 500
Toronto On M6G 1Z6
D. Smith (416) 971-6765



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

By David Jarvis

Reception: Maily Grand Cru NV Champagne

Soup: Dry Amontillado Los Arcos Sherry, Lustau (Portugal)

Main Course: '96 Gruaud Larose & '96 Barolo Rocche, Aurelio Settimo

Dessert: '97 Vintage Port, Quinta Cachao Messias

Canoe Hors d'Oeuvres—Chef Selection Seasonally inspired:

~ Autumn Squash Shooter, Nice Spice Rim
Applewood Smoked Salmon Lollipop with Crème Fraîche & Peele Island Caviar Green Split Pea Fritter & Garlic Aioli

~ Citrus Cured B.C. Halibut Cookstovn Roots Apple Gastrique

~ Warm C'est Bon Goat Cheese Souffle
~ Intermezzo
~ Grilled Wellington County Beef Tenderloin, Truffled Bread Pudding, Creamed, Garlic Spinach, Northern Woods Mushrooms
~ Canoe Fireweed Butter Tart Saskatoon Berry Compote Lemon Sherbet
~ Coffee or Tea

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