



Amuse Bouche is set in a quiet residential neighbourhood exemplifying excellence.

[Amuse Bouche](#)
[96 Tecumseth Street Toronto](#)
[416.913.5830](#)

Date: Monday, December 8th, 2008
Time: 7:00P.M.
Location: Amuse Bouche
96 Tecumseth St. Toronto

Reservations:
IW&FS Toronto
% Shore Tilbe Irwin & Partners
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*The International
Wine & Food
Society
Toronto Branch*



CHRISTMAS
EXTRAVAGANZ



DECEMBER 8TH,
2008,
7:00 P.M.

AMUSE BOUCHE

96 Tecumseth Street Toronto 416.913.583

James Chatto of Toronto Life has named them number twenty of his Top 20 Restaurants in Toronto. Jason left Centro when Marc Thuet approached him to help manage his new venture, the kitchen at The Fifth. It was also at Centro that Jason met his future business partner and best friend Bertrand Alepee. They together formed Amuse Bouche. On June 20 2005, Jason and Bertrand opened Amuse-Bouche Restaurant and the best is yours through the IW&FS Toronto.



Reception: 7:00 P.M.

❖ *Champagne Brut NV, Pommery*
Slight smoked trout tartar, duck confit rillettes,
obster cake, beef tartar
Dinner 7:45 P.M.

Dinner Menu

First

- *Duo of foie gras: pan-seared and terrine*
- ❖ *Riesling Wehlener Spatlese '94, Prum*
(German)

Second

- *Glazed Alaskan black cod*
- ❖ *Chardonnay Beamsville Bench '04, Tawse*
(Ontario)

Third

- *Rabbit poutine*
- ❖ *Sauvigny Les Beaune '96, Drouhin*
(Burgundy)

Fourth

- *sorbet*

Fifth

- *Duo of lamb: crusted chop and sweet*
potato shepherd's pie
- ❖ *Ch. Haut Batailley '96 (Bordeaux / Pauillac)*

Dessert

- *Apple and praline cake, pear jelly*
macaron, milk chocolate mousse, calvados
caviar, licorice ice cream.
- ❖ *Gruner Veltliner, Berrenauslese '98 (Austria)*

Cost :

Members \$ 190

Guests \$210

Dress: Black Tie and Regalia

JASON INNIS

Jason Innis was born in Barbados into a family-owned bar and restaurant. He was raised in the industry until he left the Caribbean to continue his education in Canada. Jason attended St. Andrew's College in Aurora to finish high school before moving to Sackville, New Brunswick to attend Mount Allison University. After receiving his Bachelor of Arts in history Jason moved to British Columbia to pursue his passion for cooking.



Beef Wellington a la Diana



The best of France

BERTRAND ALEPEE

Bertrand Alepee was born in Paris with a wooden spoon in his hands. Having been brought up in a traditional French family, love for food and wine was bred in the bone. With aspirations to contribute to a history of exquisite cuisine Bertrand enrolled in Institut Vatel at the young age of 15. Under the mentorship of such French culinary greats as Guy Savoy and Bruno Gendarmes, Bertrand cooked through the ranks, earning himself a position for Regis Bulot, the President of Relais et Chateaux.



Cavair Christmas 07



The Best of France

SAHAH LYONS

Sarah Lyons is a pure-bred Torontonion. Born and raised in the city Sarah has witnessed the growth of food and wine appreciation in Toronto. Raised in an eclectic environment Sarah enjoyed exposure to cuisine from around the world. Sarah found her love for travel and culture at a young age and had already begun to develop her palate. After enrolling in the University of Toronto as a philosophy major, Sarah worked as a bartender to pay her tuition.



Amuse Bouche Toronto ON