



The International Wine & Food Society

Toronto Branch

May 17, 2010

IW&FS TORONTO MONTHLY HEADS UP



IW&FS Gilead Café & Bistro May 17th, 2010. Time: 6:30 PM

Members \$120 Guests \$140

Corktown is an historic Old Town neighborhood in downtown Toronto, Ontario, Canada. It is just south of Regent Park and north of the Gardiner Expressway, between Berkeley Street to the west and the Don River to the east.

Jamie's back and cooking for us! Jamie Kennedy, with colleague, friend and winemaker Geoff Heinricks from Keint-He Vineyards of Prince Edwards County, have prepared a menu with pairings in keeping with their philosophy of slow food cuisine with sustainable regional organic. Jamie has kindly opened his Bistro just for us which provides us with the perfect opportunity to

introduce IWFS to our friends and future members, in a fun and exciting venue.

Gilead Café & Bistro

4 Gilead Place, Toronto, ON
M5A 3C9 647-288-0680.

<http://ourfaves.com/place/1039079/gilead-cafe-toronto>

[MAP](#)

To register on line click on the link below:

<http://www.iwfstoronto.org/Register.php>



GEOFF HEINRICKS
 With over 17 years of experience in viticulture and having authored, "A Viticultural Primer for Investors and Growers" (the bible for viticulture in Prince Edward County), the decision to make Geoff Heinricks part of the team was an easy one. He manages all three of Keint-he's vineyards as well as making all of our wine. Geoff knows more about making premium wine, from the vineyard to the bottle, than anyone we have ever met.
 We recommend the TTC. Reservations:
 The IW&FS Toronto
 C/o Shore Tilbe Perkins + Will
 672 Dupont Street, Suite 500 Toronto On M6G 1Z6
 D. Smith (416) 971-6765



Wines of Prince Edward County Featuring Keint-He Winery

By David Jarvis

Wines:

Geoff Heinricks and Keint-He Winery is our presentation for the evening. Geoff will speak to the wines and his experience in producing them in Prince Edward County; Ontario's newest designated viticultural area.

Passed Hors d'Oeuvres:

- Smoked Whitefish carving station
- Steamed Heirloom Carrot with Piquant Mignonette
- Steamed Morel on Apple Wood Splinter
- Crispy confit of Pork Belly on Apple Chip
- Arugula and Black Walnut Pesto Crostini

Menu:

- Asparagus with Mustard Sabayon and Crunchy Shallots
- Wild Leek Soup with Potato Chip
- Soubise of Perch and Beet
- Slow Barbeque Rib eye of Beef with Lovage Ravigote
- Individual Chocolate Cakes with Lavender Ice Cream and Summer Fruits in Rum
- Coffee or Tea

Reservations:

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