



*The International Wine & Food Society*

Toronto Branch

February 16, 2010

# IW&FS TORONTO MONTHLY HEADS UP



## **IW&FS Loire Casual Gourmet** **Feb. 16th, 2010. Time: 6:30 PM**

Members \$140 Guests \$160

“Sylvain and Jean-Charles grew up in France's Loire Valley and have been friends since early childhood. Spending their formative years in a culture rich with food and wine gave them an opportunity to cultivate their tastes and truly learn what a good dining experience could be. Over the years, their respective culinary educations and international experiences refined them as professionals in their fields.”  
Please join the IW&FS at Loire....

Loire Casual Gourmet  
119 Harbord Street  
Toronto, ON M5S 1G7, Canada  
(416) 850-8330

<http://www.loirerestaurant.ca/>  
[MAP](#)

To register on line click on the link below:  
<http://www.iwfstoronto.org/Register.php>



In 2008, Jean-Charles and Sylvain decided the timing was right to settle into a community and establish themselves through their own restaurant. Pooling their resources, they identified a location in downtown Toronto on Harbord Street and the dream of a life time came to fruition. Loire Restaurant is now a reality.

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

By David Jarvis

Wines:

- \* Cremant de Loire, Domaine de Nerleux NV
- \*\* Les Baronnes 2008, Henri Bourgeois (Sancerre)
- \*\* Vouvray 2008, Noel Bougrier (Loire Valley)
- \*\* Maison des Princes 2007, Donatien Bahaud (Anjou)
- \*\*\* Clos de la Coulée de Serrant 2006, Nicolas Joly (Savennieres)
- \*\*\*\* Clos du Chêne Vert 2006, Charles Joguet (Chinon)
- \*\*\*\*\* Domaine Les Grandes Vignes Le Malabé 2005 (Bonnezeaux) .

By Joanne Colbourne

Dinner:

- \* Chef's choice of Three Canapes
- \*\* Pistachio Nut Crusted Warm Saint-Maure Goat Cheese, Riddichio - Endive Salad, Cameralized Pears
- Watercress Coulis

\*\*\* Sweet Bread and Scallops, Sunchoke Truffle Puree,  
Confit Garlic Spinach Braised Jus with Fois Gras

OR

\*\*\*\* Grilled Flank Steak - Braised Short Ribs Parsnips -  
Caramelized Onion Soubise, Baby Carrots Balsamic Jus  
\*\*\*\*\* Chocolate and Peanut Butter Mousse Feuillantine  
Crust, Almond - Praline Ice Cream.

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