



The International Wine & Food Society

Toronto Branch

March 23, 2010

IW&FS TORONTO MONTHLY HEADS UP



IW&FS Didier & Châteauneuf-du-Pape, The Best of The Best

Mar. 23rd, 2010. Time: 6:30 PM

“French Chef Didier Leroy found a space of his own. Here, the feel is decidedly European, with classic, handsome pale wood walls, starchy tablecloths and subdued lighting from chandeliers and wall. In addition to the clever decor here, you will love the menu which is short and to the point. From fresh baguette, salad of artichoke hearts, tomato and quails egg, to steamed Mediterranean sea bass or roasted duck leg.

Didier Restaurant

1496 Yonge Street, Toronto, ON

647-260-0830

[http://www.dine.to/profile_features.php?](http://www.dine.to/profile_features.php?feature=website&id=2872)

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



Cultivating his skills in fine and Michelin-starred restaurants of Toronto and Paris, Chef Leroy emerged as the keeper of French elegance and simplicity. To dine at Didier is to be reacquainted with the classics of French elegance with impeccable technique and the finest Canadian and organic ingredients.

We recommend the TTC. Reservations:
The IW&FS Toronto
C/o Shore Tilbe Irwin & Partners
672 Dupont Street, Suite 500 Toronto On M6G 1Z6



Classic French Cuisine and More Châteauneuf-du-Pape From the our Cellar

By David Jarvis

Wines:

- Maily Grand Cru Champagne

* Coudoulet de Beaucastel Blanc, 2008

** CNP '98 – Roger Perrin

** CNP '00 – Ch. Chante Perdrix

** CNP '01 – Clos d'Oratoire

*** CNP '93 – Ch. Beaucastel (mgs)

*** CNP – La Barbe Rac '99 – D. Chapoutier

*** CNP '03 – Pierre Usseglio

**** Colheita 1986, Warres

CANAPÉS

Valrhona Chocolate Crepes, Smoked Trout Mousse Flamiche
Malbec Oysters on the Half Shell, Champagne-Shallot Vinegar

Dinner:

-Amuse Bouche

Oeuf en Cocotte Perigourdine

*Seared Arctic Char, Mushroom Fricasse, Sauce Matelote

**Filet de Boeuf Tartare, Pommes Point Neuf, (do you also want toast crisps served?)

***Caille Rotie au Merquez, (Roasted, boned quail (stuffed with chicken mousse and dried cherries) atop bed of seared Marquez sausage, served with pepper squash puree.

****Trilogio of Valrhona Chocolate,

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