



Tapas, Sherry and Flamenco



A learning evening of Tapas, Sherry and Flamenco

Sherry is no longer the drink of our Grand Parents, come and learn. Sherry is a [fortified wine](#) made from white grapes that are grown near the town of [Jerez](#), [Spain](#). In [Spanish](#), it is called Vino de Jerez. The word sherry is an Anglicization of Jerez. In earlier times, sherry was known as [sack](#) (from the Spanish saca, meaning “a removal from the [solera](#)”). According to Spanish law,^[1] sherry must come from the small triangular area of the province of [Cádiz](#) between [Jerez](#), [Sanlúcar de Barrameda](#), and [El Puerto de Santa María](#).

After [fermentation](#) is complete, sherry is [fortified](#) with [brandy](#). Because the fortification takes place after fermentation, most sherries are initially dry, with any sweetness being added later. In contrast, [port wine](#) (for example) is fortified halfway through its fermentation, which stops the process so that not all of the sugar is turned into alcohol.

Sherry is produced in a variety of styles, ranging from dry, light versions such as [Finos](#) to much darker and sometimes sweeter versions known as [Olorosos](#).

As a [fortified wine](#), Sherry is better equipped than most table wines to survive sea transport. [Christopher Columbus](#) brought Sherry on his voyage to the New World and as [Ferdinand Magellan](#) prepared to sail around the world in 1519, he spent more on Sherry than on weapons.

The evening is presented by The International Wine & Food Society Toronto Branch

The [Arts & Letters Club](#) of Toronto was formed in 1908. Located at [14 Elm Street](#) in downtown Toronto, it is a meeting place for professionals and this month the International Wine & Food Society for an exciting evening of Tapas, Sherry and Flamenco.

Please join us in a learning evening of food, wine and dance, Wednesday, January 14th, 2009. Book your calendars now. It is wheelchair accessible.

[For Info Sherry](#).....

Reservations:

IW&FS Toronto

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Wednesday, January 14th, 2009
6:00 p.m. for 6:30 p.m.

WHAT ARE TAPAS?

The small portion, distinctive dishes designed by Spanish Chefs to live in wedded bliss with each of the six Classic Sherries. Executive Chef Ken Peace knows his tapas well and has prepared a menu for a tapas feast of six courses to complement each of the six Classic Sherries.

WHAT SHERRIES?

Not the icky-sweet stuff your maiden Aunt used to keep for "medicinal" purposes but the six Classic Sherries that The New York Times lauds as the hot ticket drinks that are taking over the world's most sophisticated markets.

WHAT IS FLAMENCO?

The impassioned, powerful yet graceful dance that was born in Jerez, the home of true Sherries. Its roots are in the unique interplay of Arabic, Gipsy and Sephardic cultures that lived in an harmonious Andalusia before the Spanish Reconquest and have managed to survive it.

We will learn what distinctive characteristics to look for in each of the six classic Sherries and how and why they marry up with each of the six Tapas dish assigned to them, under the expert direction of our own Former President and Sherry expert Bill Whiteacre.

Menu

Course # 1(at the table when guests sit down, platter style at room temperature)

Sliced Baguette, butters
Selection of Olives
Spiced Almonds
Mushrooms in Sherry Vinaigrette
Shards of Manchego
Potato and Onion Frittata in olive oil

FINO

Course # 2 (Plated/Cold)
Sole and Blood Orange Ceviche with Tortilla chips

MANZANILLA

Course #3 (plated/Tepid)
Pimontone and Lemon Shrimp on Saffron- Chive Rice

OLOROSO

Course #4 (Plated/Tepid)
Figs with Cabra, Toasted Walnuts and Minted Honey

AMONTILLADO

Course #5 (Plated/Hot)
Consommé Tio Pepe with Peppers and Roasted Tomato

PALO CORTADO

Course #6 (Plated/Tepid)
Chorizo in Piquillo with Baked Garlic and Onion

PEDRO XIMINEZ

Course #7 (Plated/Cold)
Vanilla Bean Ice Cream
Coffee/Tea

SHERRY

1. FINO, Lustau Jarana Extra Dry
2. MANZANILLA, El Rocio Extra Dry
3. OOLOROSO, Almirante
4. AMONTILLADO, Don Jose Maria
5. PALO CORTADO, Gonzales Byas Apostoles
6. PEDRO XIMINEZ, Osbornes.

Cost: Members \$125 Guests \$130

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BILL WHITEACRE IS A PAST PRESIDENT OF THE IW&FS TORONTO BRANCH AND VERY KNOWLEDGEABLE WHEN IT COME TO SHERRY. SO, DO JOIN US FOR A MEMORABLE EVENING AT THE ARTS & LETTERS CLUB OF TORONTO.

The [Arts & Letters Club](#) Located at [14 Elm Street](#) in downtown Toronto.

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