



## **November- December 2017 Newsletter**

**Christmas Dinner, Saturday December 9<sup>th</sup>, 6:30 p.m.**

**Faculty Club Main Lounge**



We are returning to the Christmas charm of the Faculty Club, in the warmth of the lovely oak-paneled main lounge, on Saturday December 9<sup>th</sup>, where we will have a four course dinner with outstanding wines selected from the cellar to match with the courses and your meal choices.

For the reception in the Fairley Lounge, we have a selection of passed hors d'oeuvres, plus Charcuterie & Cheese Platters before we start the evening's feast. To accompany the food, we will have three wines being poured by wine agent Bashar Kassir representing Palmyra Wines.

Bashar will have his 2012 Fishbone Reserve Sauvignon Blanc from Margaret River, Grey Elk 2014 Pinot Noir from the Great Southern in WA and Billy Goat Hill 2015 Cabernet Merlot from Geographe also in Western Australia, these wines will be poured during the reception until 7, when we sit for dinner.

**First Course**

Woodland Mushroom Capaccino with Truffled and Chive Whipped Cream

*Served with Kellermeister Chardonnay*

**Second Course**

Atlantic Salmon Gravlox on Warm Rosti Potatoes with Horseradish Dill Sour Cream

*Also Served with Kellermeister Chardonnay*

**Main Course (Choose one)**

Traditional Ontario Roast Turkey with Mashed Potatoes, Gravy, a Medley of Vegetables,  
Stuffing and Cranberry Relish

Or

Pan Seared Arctic Char with Maple Mustard Glaze, Basmati Rice and Vegetables

Or

Classic Quebec Tourtiere with Mashed Potatoes, Medley of Vegetables and Peppercorn Gravy

*Served with a Selection of Wines including; 2005 Wakefield Shiraz, and*

*2005 Billy Goat Hill Cabernet Merlot*

**Dessert Course (Choose One)**

Warm Chocolate Pecan Butter Tart with Vanilla Ice Cream

Or

Christmas Plum Pudding with Warm Rum Sauce

**Coffee and Tea on Request.**

Assorted Artisanal Cheese Plates

(Please advise if you have any food allergies, and please no strong perfume or aftershave.)

Price for this event for Members and Guests is \$95.00. Closing date for reservations is Wednesday December 6<sup>th</sup>. The Registration Form is attached, complete and mail to Australian Wine Society of Toronto, c/o Bernard Nottage, 71 Old Mill Road, Suite 310, Toronto, Ontario, M8X 1G9, or go on-line to reserve at <https://awsxmas2017.eventbrite.ca>

Seating is limited to 54, so please book early to avoid disappointment.

Please advise us with names, if you have a party of 3 or more and we will endeavor to reserve a table for you. The Faculty Club is located at 41 Willcocks Street, two blocks south of Harbord and just east of Spadina. Parking on Willcocks and Spadina Avenue.

### **Past Event**

The 38 of us who attended the Super-Shiraz on November 2, were amazed by the quality and longevity of the 2005 Shiraz that were tasted, especially the Mitolo Jester that came in as the number one favourite, with Taylor's Wakefield Shiraz as number two. We found most of the eight wines drinking really well, a couple on the cusp, and the d'Arenberg Dead Arm not yet at it's peak. If you missed the event, we will have a couple more 2005 wines to pour at the Christmas dinner.

### **Future Events**

Watch for news in late December about our Australia Day Celebration Dinner to be held on Friday January 26 at Toronto's Private Albany Club. Peter Shaw will be back for Aussie songs, there will be door prizes and yes, Chef's Jay's special Lamb Shanks braised in Shiraz.

February 27, we will be back at the Faculty Club for a joint tasting with the South African Wine Society, showcasing four of our red wines and four South African reds.

Spring events are in the planning stage and news will follow as the events come together.

Your AWS Board, November 12, 2017