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South African Wine Society
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Yuletide Dinner @ Globe Bistro Friday, December 7 @ 7:00 pm

Globe Bistro is inside a former theatre and bowling alley whose original floors provide the foundation for the three-level dining room. Sumptuous chandeliers illuminate wall tapestries of dancing figures and a stage space.

Executive Chef **Dan Sanders** draws his inspiration from global flavours and crafts **Globe Bistro's** dishes entirely

from locally sourced ingredients. With bread baked and meat dry-aged in-house, he dazzles diners with his culinary prowess from within the open kitchen.

Join us and taste the culinary mastery of **Dan Sanders** matched with wines selected by SAWS Cellar Master **Jon Whitteker**.

The Menu

RECEPTION

*MAN Family Wines Méthode Cap
Classique Brut NV*

FIRST

Lobster Consommé
Lobster ravioli, butternut squash, black truffle
Graham Beck Brut Zero 2011

SECOND

Dry Aged Beef Tartar
*Hand cut aged striploin, egg yolk emulsion,
brioche, shaved foie gras*
Paul Cluver Pinot Noir 2012

THIRD

Sweetbreads
Crispy sweetbreads, mushrooms, parsnips, sherry jus
Saronsberg Seismic 2013

FOURTH

Duck Breast
*Macadamia crusted duck breast, celeriac purée,
Brussels sprouts, dried fruit jus*
De Toren Z 2006

DESSERT

Caramelized Apple Tart
KWV Limited Release 1965 Port

We will make every effort to accommodate your food allergies or special dietary needs if requested.

Where: Globe Bistro, 124 Danforth Ave, just east of Broadview. Easy access via subway. Public parking lot at rear, one block north. 416 466-2000

When: Friday, December 7. Reception 7:00, dinner 7:30

Price: \$95 members, \$105 guests.

Closing date: Your booking or cancellation must be received by **Monday, December 3.**

Your cheque payable to **South African Wine Society** or **Visa credit card** information will reserve your place at the tasting. If we have your credit card information on file, you may book by e-mail (without the form) to sawsinfo@rogers.com

* Visa charges will appear as Bokke Inc.

Note: As a courtesy to other members, please refrain from wearing any scented products, including perfumes, colognes, after shaves or hand lotions.

Wine Notes

MAN Family Wines Méthode Cap Classique Brut NV

The NV Methode Cap Classique Brut has a bright, lively, citrus fresh nose that is well defined and exudes joie de vivre. The palate is lightly toasted on the entry with fresh lime and citrus lemon, the acidity well judged with a long and poised finish.

Graham Beck Brut Zero 2011

Elegant, fresh and lively, this wine is a study in rich minerality. Fresh green apples and hints of brioche, citrus and barely perceptible iris develop on the mid-palate as the wine is left to stand. Virtually sugar free, the natural salt affinity of this zero-dosage wine makes it the ideal partner to crustacean dishes and sushi.

Paul Cluver Pinot Noir 2012

The colour of this wine is deeper than previous vintages - a beautiful garnet. The nose has delicate violet perfume aromas combined with dark cherry, red berry and ribena berry. On the palate these characteristics follow through combining with lovely aniseed, iodine saltiness. The fine grainy tannin adds to the allure of this

wine which is more feminine than previous vintages.

Saronsberg Seismic 2013

The Saronsberg Seismic has a dark colour with flavours of cassis, red berry and integrated oak. The tannin is firm and well balanced with a full-bodied, elegant finish.

De Toren Z 2006

This sophisticated "Right Bank"-styled Bordeaux blend debuted in the 2004 vintage as a complement to De Toren's legendary "Left Bank"-styled Fusion V. A higher proportion of merlot makes this delicious red softer and more approachable in its youth than its blockbuster sibling. It delivers intense aromas and flavors of plum, dark berries, and spicebox with classic notes of tobacco, graphite, and leather.

KWV Limited Release 1965 Port

Light amber colour with green olive hues. Nuts, toffee, caramel and spice on nose. Beautiful layers and complexity of flavours on palate, with never ending dry finish.

Event Registration

Yuletide Dinner @ Globe Bistro

Friday, December 7 @ 7:00 pm

When registering by mail, please phone or email to let us confirm your booking promptly.

Mail to:

SAWS

BOX 37085 RPO, 6428 YONGE ST

WILLOWDALE ON M2M 4J8

Enclosed find our cheque payable to *South African Wine Society* or **Visa* credit card** information for

_____ member/s @ \$95; _____ guests @ \$105 = \$ _____

* Visa charges will appear as **Bokke Inc.** If we have your credit card information on file, you may book by e-mail to sawsinfo@rogers.com

Name(s) _____

Guest name(s) _____

Phone _____

Visa Card Number _____ Expiry ____ / ____

Name on card _____

We will make every effort to accommodate your food allergies or special dietary needs if you let us know in advance.

WAIVER, RELEASE AND INDEMNITY

I am participating in South African Wine Society (SAWS) events voluntarily and at my own risk. In consideration of my participation, I, for myself, my heirs, executors, administrators and assigns, hereby waive, release and forever discharge and indemnify SAWS, its organizers, volunteers, members, and the Executive Committee from any and all damages, claims and actions for any loss, liability, claim, action, costs, expenses, physical or emotional injury or death to me arising out of my participation in SAWS functions or on society grounds, howsoever caused. I am aware that SAWS does not carry any liability insurance.

This waiver applies to all guests who I may bring and for whom I accept complete responsibility.

I also certify that I, and my guests are 19 years of age or older.

I also consent to the use of my/our name(s) and/or likeness through photographs or other images which SAWS may post on its website or other media.

We/I have read and understand and agree to this waiver.