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Recent Releases and Hidden Treasures @ Le Papillon on Front Wednesday May 17 @ 6:30 pm



Welcome to Le Papillon

Le Papillon opened in 1974 as Toronto's first crêperie. They are now providing the casual French dining experience to a third generation of Torontonians and visitors. After several moves within the historic St. Lawrence Market neighbourhood, Le Papillon has now re-opened in an Old Town Toronto building that perfectly complements their French brasserie atmosphere.

Our menu delivers old favourites such as French onion soup and Escargot. Also there is a selection of homemade classic French desserts. Join us for a relaxed approach to fine dining with an emphasis combined with some recent treasures found at the LCBO. These are recent Vintages releases that you can taste before purchasing if you can still find them.

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

When & Where

When: Wednesday, May 17 @ 6:30 pm.
Where: Le Papillon on Front, 69 Front St E, Toronto, ON M5E 1B5
Price: \$110 members. Guests \$125

Closing date: Your cheque payable to *South African Wine Society* or **Interac e-payment** payable to sawsinfo@rogers.com (preferred) will reserve your place at the event Your e-transfer payment notification from your bank is your confirmation Your **booking or cancellation** must be received by **Friday, May 12**.

Menu

Select one item from each category at the venue

Starters

Escargots smothered in garlic-parsley butter.

Brie Crèmeux breaded brie cheese, served with a mixed berry confit.

Soupe à l'oignon gratinée our famous French Onion Soup topped with craquelins and smothered in melted Gruyère cheese.

Mains

Smoked Duck Breast served with a mixed berry-cassis sauce, vegetables and daily potatoes.

Grilled Salmon served with a lemon-butter-dill-caper sauce, vegetables, and rice.

Poulet à la Pêche Ontario chicken breast served with a peach-brandy sauce, vegetables, and daily potatoes.

Linguini with grilled vegetables on basil pesto with goat cheese.

Desserts

Mousse au chocolat Dark chocolate mousse.

Pouding Chômeur rich golden cake with a hot caramel sauce served warm with French vanilla ice cream.

Cheesecake traditional cheesecake served with our blueberry coulis.

Wines

Reception

Cape of Good Hope Altima Sauvignon Blanc 2021

This wine comes from two different altitudes in Elands kloof and combines pithy, chiselled acidity with flavours of green herbs and passion fruit and some texture from lees contact.

Dinner

Constantia Uitsig Semillon 2020

Continues tension of opposites in 2020 with creamy richness & vivacious citrus. Complex & refined fruit in a beautiful frame of oak from ferment/7 months in large (6000L) barrels, 30% new.

The Fledge & Co. Elgin Pinot Noir 2021

Dense, multi-layered, slowly unfurling its complexities, brooding exotic aromatics and

showcasing the exceptional sites from which the fruit originates. Decant in youth or cellar to experience its full potential in the next half decade or more to come.

Olifantsberg Grenache Noir 2019

Elizma Visser brings a light and sensitive touch to her grenache noir, using 20% whole bunches, but resisting the temptation to extract too much from the grapes. Stony, fresh and spicy, it has a core of raspberry and red cherry sweetness and gentle, shimmering tannins.

Joubert-Tradauw R62 Nature 2014

Natural yeast, no fining, no filtration, no sulfites added. Complex, elegant notes supported by underlying tones of raspberry, blackberry and red fruit followed by a lingering herbal finish. 100% cabernet sauvignon.

Event Registration if paying by cheque

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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*.

_____ member/s @ \$110; Guests ____ @ \$125

Name(s) _____

Phone _____

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.