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South African Wine Society
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Winter Gourmet Dinner @ Mideastro Monday, February 20, 6:30 pm

Gina Mallet said in the National Post, "Mideastro, featured on Food Network's The Opener, is good. No, very good. No, way beyond good. This is Mediterranean new like the Arab spring, a mouth-watering makeover of familiar ingredients and dishes. I'm ready to proclaim chef **Benny Cohen**, an Israeli born to Moroccan parents, as the finest soup stirrer in town."

Mallet goes on, "But what is Mideastro food? Middle East plus. The category curls around the great salad bowl of our civilization, the regions bordering the Mediterranean. Here, its most popular expression is fast food, pockets of falafels and shawarmas, garnished with tangy sauce for instant addiction. Go formal, however, and all too often taste is lost in translation, the food thick with tradition but displaying little of the subtle mixing that make the Meds the spice champs of the world."

Benny Cohen zeroes in with spices. They are the Tunisian variant: nutmeg, bay leaf, allspice, dried rose petals, Cinnamon provides a sweet note.

The menu selections will be matched with wines from the SAWS cellar selected by cellar master **Jon Whitteker**.

As has been our recent tradition, this event is being held jointly with the Esso Annuitants Club. There will be a full house. Tables may be shared by members of both clubs.

Menu & wines

Reception

Wolftrap White 2010

1st

Baladi eggplant - Grilled whole eggplant topped with tomato heart salsa, Israeli feta, wild oregano roasted garlic, and herb tahina

Newton Johnson Sauvignon Blanc 2008

2nd

Grilled calamari - Served on lime root vegetable cream and ox tail caviar lentil pot au feu

Lammershoek LAM Rosé 2010

3rd

Lamb Falafel - Served on arugula and pickled vegetable salad, drizzled with labane tahina

Mont Destin 11 Barrels 2009

4th

Lamb & beef grilled kufta - In a grilled tomato and eggplant stew in Middle Eastern spices covered with a layer of fresh thin foccacia with a hot yoghurt and tahina sauce

Thelema Shiraz 2006 & Landskroon Pinotage 2007

Home-made olive bread

Mint tea and a Moroccan cookie

Bon Courage NLH 2004

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

Where: Mideastro, 27 Yorkville Ave., Toronto just west of Yonge. Green P parking two doors down.

When: Monday, February 20. Reception from 6:30 pm; dinner 7:00.

Price: \$90 members. Guests \$100.

Closing date: Your cancellation must be **received by Monday, February 13**. Book immediately to avoid disappointment. Your booking or cancellation will be acknowledged.

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

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

Tasting Notes

WOLFTRAP WHITE 2010**\$14.95**

Made from Viognier, Chenin Blanc and Grenache Blanc, it utilises old vines and classy, concentrated fruit. Lots of peaches and apricots with sprightly acidity and touches of spice.

Newton Johnson Sauvignon Blanc 2008 \$16.95

7% semillon fermented in oak provides an extra creamy sensation. A journey into the combined expression of sandstone and clay soils. Sandstone provides the mineral and aromatic asparagus, capsicum, and citrus fruit characters; while clay adds texture, depth, and riper passionfruit flavours in the mouth.

Lammershoek LAM Rosé 2010 \$19.97

The colour is a very delicate pink “onion skin” colour, typical of the southern regions of France like Bandol or the southern Rhône. The palate shows big, clean acid and hints of strawberries. The wine is meant to be fresh and it certainly is with an alcohol of only 11.5%. This wine should be taken seriously, but not too seriously!

Mont Destin 11 Barrels 2009 \$19.50

A red blend of shiraz 50%, cinsaut 45% and mourvèdre 5% in perfect harmony! Deep, rich red colour and intense mouth-filling ripe plum and blackberry flavours.

Thelema Shiraz 2006 \$19.95

Rich and robust, this exuberant charmer shows ripe black fruit and spice, with a lovely toasty finish. Full bodied. Super ripe and lush, but with ample drive, as the licorice, mocha and fig paste notes glide along while hints of bittersweet ganache and freshly brewed espresso weave in through the finish. An unabashed style, but deftly balanced.

Landskroon Pinotage 2007 \$18.11

A medium to full-bodied wine with spicy aromas and subtle plum and berry flavours.

Bon Courage NLH 2004 \$25.00

An elegant desert wine with hints of honey and fragrances of peach and apricots.

Event Registration

Winter Gourmet Dinner @ Mideastro
Monday, February 20, from 6:30 pm

Mail to:

SAWS
BOX 37085, 6478 YONGE ST
WILLOWDALE ON M2M 4J0

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

_____ member/s @ \$90 and _____ guests @ \$100 = \$ _____

* Visa charges will appear as **Pushka Holdings**. 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 _____

E-mail _____

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

By attending a SAWS Event, you agree to the following WAIVER, Release and Indemnity.

The South African Wine Society will take pictures at events and post some on our web site, or use them in other Society promotional material. I consent to such use for myself and my guests.

Participation in any South African Wine Society (SAWS) event acknowledges that I, for myself, my heirs or assigns, and my guests for whom I accept complete responsibility, hereby release and forever discharge and indemnify The South African Wine Society, its executive, all members and their guests, from any and all damages, claims and actions relating to SAWS activities, at society functions or on society venue grounds. I also certify that I, and any guests that I bring to events, are 19 years of age or older.