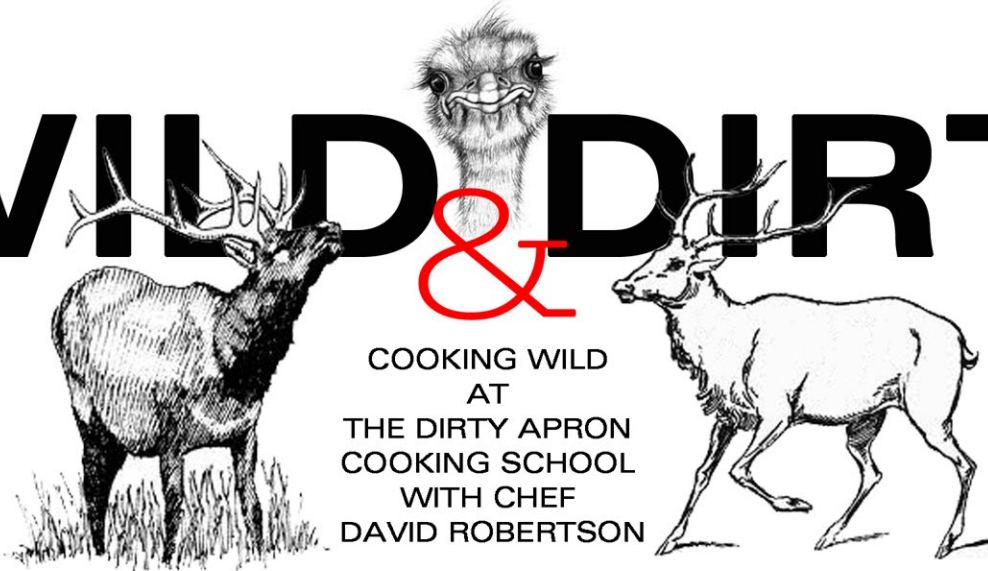


WILD & DIRTY



COOKING WILD
AT
THE DIRTY APRON
COOKING SCHOOL
WITH CHEF
DAVID ROBERTSON

**MONDAY 5:30PM
FEBRUARY 20 2012**

DIRTY APRON COOKING SCHOOL
540 BEATTY STREET VANCOUVER BC

MEMBERS \$180
REPLY PROMPTLY! SPACE LIMITED TO 22
YOUR CHEQUE IS YOUR RESERVATION!

GUESTS \$200
(SPACE PERMITTING)

RSVP · ASAP

REPLY TO: IWFS
4714 WOODGREEN DRIVE
WEST VANCOUVER BC V7S 2Z6

Join us for a wildly exciting and enjoyable cooking experience at The Dirty Apron as we focus on the delicious game products of Hills Foods. Our evening will be great fun as well as very informative. Chef David Robertson will demonstrate each course, which we shall then cook for ourselves with assistance and guidance if necessary, then we will sit down to enjoy our creation with a glass of fine wine.



THE DIRTY APRON
COOKING SCHOOL

RECEPTION
OYSTER BAY SPARKLING CUVÉE BRUT

PORCINI-RUBBED ELK LOIN WITH TRUFFLE CREAM TROFIE
2004 NOTA BENE, BLACK HILLS ESTATE

OSTRICH CARPACCIO WITH SEARED FOIE GRAS AND APPLE CIDER
GOLDEN BEETS
2001 ANCIANO TEMPRANILLO GRAN RESERVA, BODEGAS NAVALON

ROASTED VENISON CHOP WITH CELERIAC PURÉE
CHÂTEAU ROZIER, ST. EMILION

DECADENT HAZELNUT AND RASPBERRY CHOCOLATE PATÉ
2006 QUINTA DO CRASTO LATE BOTTLED VINTAGE PORT



Wild+Dirty
The Dirty Apron Cooking School
February 20 2012

RSVP ASAP
TO IWFS c/o
4714 Woodgreen Drive
West Vancouver BC V7S 2Z6

Members · \$180

Phone

Guests · \$200 (Space permitting)

Phone

Any allergies? Please let us know in advance.

Total enclosed

Cheque payable to "IWFS Vancouver Branch". Separate cheques for guests, please.