



John's classes are informative, fun and relaxed. He demonstrates, observes and then corrects you as you cook.  
— L. Javorski



**A CIRCLE OF FRIENDS**  
*supporting*  
**THE DOROTHY LEY HOSPICE**

Join us for our next *Circle of Friends* culinary event on Thursday, February 9th and we'll show you how a little sugar and spice can turn your meal into a heart-warming occasion. Our **Chocolate Lovers Delight Night** will highlight why food and love are still undeniably connected.



**When: February 9, 2012**  
**Where: Cirillo's Culinary Academy**  
**4894 Dundas Street West**  
**Time: 6:00 p.m.**  
**Cost: \$200 each ( \$100 Tax Receipt)**



We have a fun-packed evening planned for your enjoyment. You will have an opportunity to create a feast that will tantalize your senses. Chef Cirillo will guide you through a hands-on cooking session, where you will taste the fruits of your labour after each mouth watering course is prepared. Also on the menu — fine wine, mingling with new friends, and supporting The Dorothy Ley Hospice. A special thank you goes to our **Wine Sponsor, Select Wines & Spirits.**

**To order your tickets please fill out the form below and fax it to The Dorothy Ley Hospice at 416-626-7285 or mail it to 220 Sherway Drive, Toronto, ON M9C 0A7.**

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Postal Code: \_\_\_\_\_

Telephone No.: \_\_\_\_\_

Email address: \_\_\_\_\_ (confirmation sent by email.)

Number of Tickets: \_\_\_\_\_

I have enclosed my cheque, payable to The Dorothy Ley Hospice \$ \_\_\_\_\_

Please debit my credit card for \$ \_\_\_\_\_  Visa  Mastercard

Credit Card Number: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Signature: \_\_\_\_\_

If you have questions or require more information, please contact Fran McBride at 416-626-0116 or email at [fmcbride@dlhospice.org](mailto:fmcbride@dlhospice.org) — Charitable No: 13019 3394 RR0001



CULINARY ACADEMY

***Thursday, February 9, 2011***  
***Chocolate Lovers Delight Night***

## **MENU**

### **Seafood Chowder**

Seafood, Tomato and Corn Veloute

### **Beef Wellington**

Beef Tenderloin with Mushroom Duxelles and wrapped in Puff Pastry  
Glazed Root Vegetables and Forked White Skin Potatoes

### **Dessert**

Warm Chocolate Cake with Brandy-Infused Cherry Compote  
Chocolate Dipped Strawberries