

BULLETIN

May 2009

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French Corner Restaurant The AFAS Annual Dinner Saturday 20th June 2009



Host Daniel Airoidi, of the *The French Corner Restaurant*, offers a delicious menu of all things French. The dishes include favourites from Daniel's home region of the Dordogne and from the surrounding provinces, with a selection of matching French wines available from the cellar.

- ✓ *Melbourians love their French tucker, and **The French Corner** joins a short list of restaurants doing it well in our town.* – Stephen Downes of the *Herald Sun*, 21 August 2007
- ✓ *There's something warming - like a Toulouse Cassoulet that never leaves the menu - about a small, honest success story. And so it is we are happy to tell you that young French chef Daniel Airoidi, who started his tiny bistro **The French Corner** in Highett (last year), is moving on up. He's taking over what was recently Saha ... which will seat 70.* – John Lethlean of *The Age*, 5 June 2007
- ✓ *Now, there is something particularly gratifying in stumbling upon a culinary gem where you least expect it ... and if you, like me, have made it through life thus far without quite knowing how to find Highett, I strongly recommend Melway 77, ... and the duck.* – Bob Hart of the *Herald Sun*, 28 July 2007.

WHEN: Saturday 20th June 2009

TIME: 19:30 for 20:00

WHERE: The French Corner Restaurant
493 Highett Road, Highett 3190
Melways Reference 77:E9

COST: \$70.00 per person, including drinks

RESERVATIONS: Reservations for the Dinner are **essential**. To secure your place, please complete and submit the attached **Reservation Form** by no later than Tuesday, 16 June 2009.

Menu

Guests will be welcomed with a glass of bubbly, accompanied by a selection of appetisers, and followed by a three-course dinner consisting of choices from the following menu.

Entrée

Crevettes à l'Ail

Sautéed prawns in garlic butter, flambéed with cognac

Tourin à l'Ail

Traditional Gascon garlic soup

Salade Périgourdine

Salad of air cured duck, confit giblets, baked goat's cheese crouton, tomato, cucumber, walnuts, shallots and a raspberry vinegar dressing

Main Course

Saumon Grillé avec une Galette de Courgettes et une Sauce à l'Oseille

Grilled Salmon with a zucchini galette and a sorrel sauce

Le Steak Frites avec Sauce au Poivre

Pan-sealed eye fillet, served with duck-liver paté and forest sauce

Le Cassoulet Toulousain

The French Corner's signature dish

Desserts

La Tarte au Citron Meringuée

Lemon meringue tart

Crêpes au Chocolat et à la Banane avec un Craquelin de Noisette

Chocolate and banana crepes with caramelised hazelnuts

Assiette de Fromages

French cheese platter

Wines

2007 Côteaux du Giennois 'Les Tuileries', Loire Valley, France', Sauvignon Blanc

2005 Côte du Rhône 'Cuvée Claias', Rhône Valley, France, Grenache Mourvèdre, Shiraz

3rd April

AGM, Annual Reception
& 30 year celebration

19th May

Undergraduate, Alumni & Student event

20th June

Annual Dinner

July

Visit to Brickworks Kiln Project

August

Presentation of AFAS FEAST
France Fellowships

September

Seminar on Nuclear & Renewable
Energies

TBA

Potential seminar with French
Academy of Technology on ICT and
Health.

Melbourne French Theatre

AFAS members are now eligible for a Concession when booking for MFT plays. Refer to the web site for details:
<http://www.mftinc.org>

Welcome to new Individual Members

Dr Joshua Bowden
Mr Ronald Cleghorn
Ms Margaret Coburn
Prof. David N. Jamieson
Dr Vincent Lemiale
Dr Gavin Melles
Mr Charles Nilsen
Dr Michael Walker

Welcome to new Student Members

Ms Magdalena Carrasco
Mr Jimmy Leblanc

Welcome to new Corporate Member

Evans & Peck