



International Wine & Food Society

“Annual Bordeaux Dinner” and Wine Tasting
The Brasserie
Tuesday, 7 February, 7pm

RECEPTION

Canapés

Domaine de la Solitude, 1999 (Pessac-Leognan)

FIRST COURSE

Pumpkin Ravioli, fresh curry leaf brown butter

Domaine de Chevalier Blanc, 2005 (Graves)

SECOND COURSE

Seared Scallop, forbidden rice, saba

Château Leoville Las Cases, 1983 (St Julien)

THIRD COURSE

Duck Confit, fingerling potato, smoked garden tomato chutney

Château Leoville Barton & Château Ducru Beaucaillou, 1985 (St Julien)

DESSERT

Fig Tart, garden basil ice cream

Château Lafaurie Peyraguey, 1988 (Sauternes)