International Wine & Food Society

85th Anniversary Dinner at Blue by Eric Ripert

Wednesday 14th November 2018

AMUSE BOUCHES

DORADE
Slivers, basil, quinoa, tomato ponzu
La Clarté de Haut-Brion Blanc, 2011

LANGOUSTINE
Poached, sushi rice, chive-sake butter
Corton-Charlemagne, 2007, Vincent Girardin

SNAPPER
Bread crusted, fennel, calamari, sauce "Chilpachole"
Volnay, Clos des Chênes, 2005, Domaine Latour Giraud

PORK CHEEK
Braised, green apple, thyme jus
Château Grand-Puy-Lacoste, 1985 and 2005

COCONUT
Passionfruit faba, Cayman mango, rum sabayon
Château Lafaurie-Peyraguey, 2007

COFFEE
India Malabar Monsooned, dark roast

Fonseca, 1985
Boal Campanario, 1933