



The International Wine & Food Society
Family Style Dinner at Bacaro

2 September 2020

1st Course

Dill cured salmon gravlax

Crispy fried calamari with mustard-lime mayo

Blue cheese & potato croquettes

2nd Course

Zucchini Parmigiana

3rd Course

Black Tagliolini with lobster, fresh spinach, cherry tomato, sweet pepper sauce

Grilled lamb chops, mushroom ratatouille, mint demi

Beetroot potato gnocchi, green peas, braised leek,
shaved pecorino

Roasted jumbo shrimp skewers, smoked fingerling potatoes

Dessert

Chocolate chip tiramisu

Valrhona chocolate and hazelnut cake

Lemon Meringata, Chai tea sauce

Accompanied by a selection of wines from the IWFS cellar