



The International Wine & Food Society

Gala Dinner at Blue by Eric Ripert Saturday 14th May 2016

Tuna Foie Gras

Thinly pounded local tuna, foie gras, toasted baguette
Meursault, 1er cru Genevrières, 2007
Vincent Girardin

Hamachi

Slivers of Hamachi, avocado, wasabi & carrot juice
Riesling, Cuvée Frédéric Émile, 2009. F.E. Trimbach

Cobia

**Seared cobia, Beluga lentils, Iberico
and foie gras citrus emulsion**
Gevey-Chambertin, 1er cru Les Combottes, 2009
Hubert Lignier

Lamb

**Seared loin of lamb, chorizo cassoulet
artichokes and thyme jus**
Château Duhart-Milon, Pauillac, 1982

Muscovado

Dulce chocolate, passion fruit, mango sorbet
Pinot Gris, SGN, Clos Jebsel, 1998 and 2000
Domaine Zind Humbrecht



Malmsey 1916, Cossart Gordon & Co.
Graham 1977
Delamain 'Juillac-le-Coq' Grande Champagne Cognac