



The International Wine & Food Society

New World Reds Dinner
Tuesday 12 January 2016
Cracked Conch Restaurant

Antipasti

Home Made Terrine, Iberico Ham, Smoked Duck, etc.

Emilio Lustau "Don Nuno" Dry Oloroso Sherry

Pork Ribeye

Smoked Potatoes, Bordelaise Sauce, Bone Marrow

Paul Sauer Kanonkop 2002

Beef Tenderloin

Chili-Garlic Local Greens, Tomato Green Olive Vinaigrette

Vina Sena 2007

Cheeses

Chutneys, Fruits, Nuts

Penfolds Grange 1997

Coffee and Petits Fours