The International Wine & Food Society
Cayman Islands Branch

DINNER at LUCA
7.15 pm on 30 September 2020

Upon Arrival
Canapés & champagne

Course 1
Sicilian red shrimp carpaccio, scampi tartare, mango, avocado, extra virgin olive oil

Course 2
Soup
Cream of asparagus, shaved pecorino cheese
The first two courses are paired with Schmidl Ried Kellerberg Gruner Veltliner 2016

Course 3
Cocoa ravioli stuffed with ricotta and herbs, oxtail butter bean ragout
Domaine Drouhin Vosne-Romanee 2015 & Domaine Drouhin "Laurene", Oregon 2015

Course 4
Braised certified Angus beef short ribs, parmesan risotto, porcini mushroom demi glaze
Castello del Terriccio "Lupicaia" 2010 (Italy) & Kanokop Paul Sauer 2011(Stellenbosch)

Dessert
Chocolate "Tenerina" with almond cream anglaise
Gini Recioto di Soave "Col Foscarin" 2011