



The International Wine & Food Society

Bordeaux Theme Dinner

9 December 2015

The Bistro, Grand Cayman

On arrival

Passed hors d'oeuvres

Jacquesson Cuvee 736

Dinner

Foie Gras Au Torchon, onion compote

De Fieuza Blanc (Pessac Leognan), 2005

Lobster Bisque

Jadot Chassagne Montrachet Premier Cru Cuvee, 2008

Filet mignon, truffled mushroom ragout, pommes puree, demi glace

Mouton Rothschild (Pauillac), 1997

Assiette de Fromage - cheese selection served with

honeycomb, fruit, almonds, fig jam

Leoville Barton (St Julien), 1988

Creme Brulee

Lafaurie-Peyraguey (Sauternes), 1988

Hine 1975

French press coffee

Sparkling and still water