



The International Wine & Food Society

Tasting and Dinner on the Deck at Grand Old House

Wednesday 14 January 2015

Tutored tasting led by Luciano De Riso, 6.30 pm:

Montelena Estate 1982 & 2001, Chateau Palmer 1983 & 2004, Sassicaia 1994 & 2008

RECEPTION: "On the Rocks" bar

Canapes

Tomato & Mushroom Bruschetta, Chilled Shrimp with cocktail sauce

Champagne, Delamotte, blanc de blancs 2002

First Course

Beef Carpaccio

Shitake mushroom, arugula, manchego cheese

or

Wahoo Carpaccio

Locally caught Wahoo, oranges, scallions, avocado dressing

Bouchard, Meursault "Les Genevrieves, 2007

Second course

Ravioli

Homemade lamb filled ravioli, butter sage sauce

Joseph Phelps, Insignia, Napa, 1998

Third course

Duck

pan seared and lightly roasted duck breast, potato Lyonnais, caramelized cipollini,

Red wine jus or green peppercorn sauce

or

Chateaubriand

C.A.B. center cut tenderloin, potato Lyonnais, caramelized cipollini,

Red wine jus or green peppercorn sauce

Parker, Coonawarra Estate Terra Rossa First Growth, 1999

Fourth course

Selection of Cheese and Petit four

Coffees & Tea

Fonseca, 1985