



The International Wine & Food Society

Miami Branch

and

Commanderie de Bordeaux

à Miami

Host An Elegant Afternoon Luncheon on the

Carnival FunShip Spirit

Saturday, February 23, Two Thousand Two

Reception

Cold Canapés

Fresh Salmon Kalik Tartar

with Lemon Balm, Sour Cream & Dill

Shrimps & Vanilla Poached Pineapples in Hijiki Salad

Iced Sevruga Caviar

Hot Canapés

Fois Gras with Mission Figs in Sauternes Glaze,

Seared Oysters in Truffle Butter,

Brioche Toast and Seaweed Salad,

Lobster Tempura over Salmon and Potato Rillettes

Luncheon

Chablis, Grand Cru,

Les Clos,

Jean-Marc Brocard, 1997

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Pinot Noir,

Faiveley, Bourgogne, 1995

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Chateau Cantemerle, Haut Médoc, 1985

"The estate of Chateau Cantemerle stands at the very gateway to Bordeaux. Owned, in the 19th century, by the powerful Lords of Blanquefort, management of the vineyard was taken over, in 1980, by Domaines Cordier. The 135 acre property is situated between the communes of Margaux & Graves, each of which adds another facet to this superb wine. Made from 45% Cabernet Sauvignon, 40% Merlot, 10% Cabernet Franc, and 5% Petit Verdot, the wine is aged in wood for at least 20 months before estate bottling.

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Chateau Ramond-Lafon, Sauternes, 1985

Maryland Soft Shell Crab with Chanterelles

Chervil Reduction, Lemon Preserves,

and Pacific Salmon Roe Aioli

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Anchovies-Larded Ahi Tuna over Mango Marmalade

Lobster Terrine, Kenya Beans, Yellow Baby Beets

and Beets Greens, Daikon Sprouts

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Noisettes of Colorado Lamb

on Roasted Eggplant Blinis

Roasted Salsify, Asparagus and Truffle Fondue

with Natural Juices

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Assorted Baby Lettuce with Aged Boucheron

Vintage Sherry and Walnut Oil Vinaigrette

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Duet of Bittersweet Chocolate, Apple,

and Blue Cheese Cake, Goat Cheese Pudding,

Truffle Ice Cream, Fresh Dates, and Berries

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"Wine is the flower in the buttonhole of civilization."

Werumeus Buning