



The International Wine & Food Society

Miami Branch

*Season Finale
at*

Restaurant St. Michel

Thursday, June 3, 2004

Champagne Reception

*Baby Crab Cakes with an Orange and Mango Chutney
Tempura Shrimp Thai Sweet Chile Dipping Sauce
Carpaccio Grissini with Capers and Shredded Parmesan Reggiano
Prosciutto Fig and Cantaloupe Relish
Louis Chaurey, Champagne, Brut*

Menu

*Pan-Seared Duck Foie Gras
Rice Paper Rolls with Summer Greens, Grilled Pears and Onion Jam
Tart Fresh Berries and Truffle Vinaigrette
Chateau Coutet, Sauternes, 1995*

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*Crispy Potato Wrapped Grouper
Timbale of Garlic Spinach, Lobster and Fennel Reduction
Patz & Hall, Chardonnay, Napa, 2001*

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*Ballotine of Guinea Fowl
Rosemary Garlic Essence, Malanga Straw
Bonnes-Mares, Joseph Drouhin, 1990*

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*Loin of Lamb en Chemise
Swiss Chard and Wild Mushroom Duxelle
Cabernet, Thyme and Mushroom Jus
Chateau Troplong Mondot, Saint-Emilion, 1988*

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*Cornet of Tropical Fruit with a Mango Sorbet
Premium Fine Muscat, R. L. Buller (Fortified), Australia*

*Executive Chef Hendrik Cornelissen
Host Suhel Skaf*