



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

C. D. McCORMICK
Secretary

ROOM 902
150 S. E. SECOND AVENUE
MIAMI, FLORIDA 33131

April 19, 1968

Fellow Members:

The Wine and Food Society announces its thirty-second dinner meeting which will be held on Monday, April 29th, at Raimondo's, 201 Northwest 79th Street.

Excellent wines will accompany the menu which will feature Springtime culinary specialties.

This will be a stag, black tie affair, and guests may be invited. The cost will be \$20.00 per person. Aperitifs will be served at 7:15 P. M. and dinner promptly at 8:00 P. M. Please make early reservations and send in your checks promptly. The deadline is Saturday noon, April 27th and no more than 35 reservations will be accepted.

Looking forward to seeing you on the 29th.

In vino veritas,

C. D. McCormick
Secretary

(RESERVATION FORM)

Please detach and return no later than Saturday, April 27th, to C. D. McCormick, Secretary, 150 S. E. Second Avenue, Miami, Florida 33131. (Telephone 373-1242)

Enclosed is my check for _____ dollars made payable to the Wine and Food Society of Miami for _____ dinner reservations at \$20.00 each. I am bringing _____ guests.

Signature

THE WINE AND FOOD SOCIETY OF MIAMI

Raimondo's

Thirty-Second Dinner

April 29, 1968

WINES

MENU

Steinberger Kabinett 1966

Antipasto Caldi

Escarola in Brodo

Puligny Montrachet
Folatieres J. Drouhin 1966

Lasagne Verdi

Granchio di Rocca Paradisio

Granita di Limone

Villa Antinori
Chianti Classico 1961

Arrosto di Agnella
alla Toscana

Guarnitura

Insalata Verde

Chateau Rauzan - Gassies
Margaux, 1959

Formaggio e Frutta

Asti Spumante N. V.
Gancia

Bavarese

Espresso e Amaretti

Chef: Raymond Laudisio
Maitre d'Hotel: Orlando

WINE NOTES

Steinberger Kabinett, 1966

This is one of the most famous of the Rheingau vineyards. The vineyard dates from the 12th century when it was founded by the Cistercian order of monks who also founded Clos Vougeot in Burgundy. It is now owned by the German state. We last had this wine at the Bath Club. There it was the 1964 vintage. Compare the two.

Puligny-Montrachet, La Folatieres, J. Drouhin, 1966

A lesser cousin of the great "Bald Mountain" wine. La Folatieres may lack much of the finesse of the greater wines of Puligny and Chassagne Montrachet, but is still part of a great family and has a charm all its own, not the least of which is a price of less than \$2.00 per bottle.

Villa Antinori, Chianti Classico, 1961

Good Chianti can come from fiascos (straw-wrapped bottles), but better Chianti comes bottled in Bordeaux-type bottles. Chianti Classico is raised in a delimited zone near Florence. The domaine of the Marchese Antinori is rated with the best.

Chateau Rauzan-Gassies, Margaux, 1959

This is a second growth of the Margaux section of the Haut-Medoc. All Margaux are known for their great bouquet and silky texture. Here the quality of the second growths is close indeed to their leader Chateau Margaux itself. '59 was generally a good year in Bordeaux but has not -- again, in general -- produced the great slow-developing wines of the truly great years.

Asti Spumante N. V., Gancia

This is Italy's best-known and most popular sparkling wine. Asti is the name of the district in Piedmont; Spumante simply means foaming. If such a wine is called "Gran Spumante" it is made the same way as Champagne, that is, fermented in the bottle. Otherwise, it is fermented in bulk.