

MENU

Saucisses en croûte

Bouillabaisse Floride

Suprêmes de Volaille Janette

Sorbet de fraise

Carré d'Agneau Persillade Provençal

Ratatouille

Champignon Forestiere

Salade Niçoise

Fromage Assorti

Charlotte de pommes

Café

Cigars

Chef: Charles Rosa
Maître d'Hotel: Frank Cibula



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

C. D. McCORMICK
Secretary

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

October 8, 1968

Fellow Members of The Wine and Food Society:

The thirty-fourth dinner of The Wine and Food Society of Miami will be held on Tuesday, October 22nd at the Bath Club. This will be a black tie affair, and wives and guests may be invited. The cost is \$22.50 per person.

This will be a Provence and Cote d'Azur dinner with appropriate French wines. Seating will be limited to fifty, and the deadline for reservations is 12:00 noon Monday, October 21st.

Aperitifs will be served at 7:15 and dinner promptly at 8:00 P. M.

Looking forward to seeing you on this special dinner which will inaugurate our fall season.

In vino veritas,

A handwritten signature in black ink that reads "C. D. McCormick". The signature is fluid and cursive, written over a light background.

C. D. McCormick
Secretary

(RESERVATION FORM)

Please detach and return no later than Saturday, October 19th to C. D. McCormick, Secretary, Room 902, 150 S. E. Second Avenue, Miami 33131

Enclosed is my check for _____ dollars made payable to The Wine and Food Society of Miami for _____ dinner reservation(s) at \$22.50 each. I am bringing _____ guest(s).

Signature

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WINE NOTESTraminer, Chateau Mittelwihr, 1964

This Alsatian wine is one of the few from German grapes which produces better wine in Alsace than in Germany. Being flowery, it is well matched with appetizers.

Tavel, J. Vidal-Fleury, 1964

This rosé from the Rhone Valley is considered the top rosé of France. Some sophisticated palates profess the dislike for all rosés, but bouillabaisse without Tavel would be a sad omission.

Côte du Rhone Gigondas, J. Vidal-Fleury, 1962

Although this wine is labeled a Côte du Rhone, it is truly a Provençal wine. The vineyard is near the town of Avignon. While scarcely a noble wine, it goes well with the spicy cuisine of the region.

Côte-Rotie, J. Vidal-Fleury, 1958

One of the oldest vineyards in France under continuous cultivation. It is mentioned by Pliny, Plutarch, and Emperor Probus. It was visited by Thomas Jefferson on his tour of France. It is the top-rated red wine of the Rhone Valley. Actually it is a blend of red and white wines. It is described as having a "pitchy" taste. Although very small and very steep, the vineyard is divided into "blonde side and brunette side." This wine is from the "blonde side."

Beaume de Venise, J. Vidal-Fleury, N. V.

This club has run through about all the sweet wines presently available. This product of the Muscat grape has been served before. However, for the type of dessert being served, it seemed an ideal selection.