

THE INTERNATIONAL WINE AND FOOD SOCIETY
MIAMI CHAPTER
SEVENTIETH DINNER

CSARDA

APRIL 1, 1976

APERITIF

LE MENU

Hungarian Rizzling

Csárda's Körözött Cheese Dip

LES VINS

Badaesonyi Szürkebarát

Roulade of Duck Liver Paté
Á La Count Eszterházy

Tokaji Furmint

Transz-Danubian Wax-bean soup
with tiny dumplings

Herring salad plate A La
Budapest

Hajosi Cabernet

Stuffed Cabbage Roll as in
Kolozsvar

Egri Bikivar

Veal Paprikás like on the
Puszta with nokkedli

Marinated cucumber salad

Tokaji Aszu
(5 puttonos)

Famous Hungarian Cheese
Palacsinta

Coffee

Host: William E. Moschell

Chef: Henrik Grosz

Proprietor: George Fuzek

BADACSONYI SZURKEBARAT - "GREYFRIAR"
(Bahd-Ah-Chony) (Soor-Key-Bah-Raht)

Mt. Badascony is an extinct volcano on the shore of Lake Balaton, the largest lake in Europe; S. W. Hungary. Soil is decomposed lava. According to Alexis Lichine this wine is over on the sweet side. What do you think? Grape-Pinot Gris

TOKAJI FURMINT EDES
(Tow-Kai) (Foor-Mint) (Ehdesh)

Tokay, N. W. part of Hungary. Wine has always been made here, Alexis Lichine. Furmint - white grape. Edes means sweet, but this wine is supposed to be semi-dry.

EGRI BIKIVAR
(Egg-Ree) (Bee-Kah-Verr)

"Bulls Blood" from the town of Eger. Fifteen villages comprise the region. Northern Hungary, between Tokay and Budapest. Red grape - Kadarka mainly blended with Medoc Noir and Burgondi. Alexis Lichine - "Dark, heavy and mildly dry, in time a luscious velvet, big wine".

TOKAJI ASZU
(Ah-Zoo)

The character of this wine will be indicated by the buttonys content stated on the neck label. The buckets of raisin-dry, concentrated grapes added to fermentation of the pick-of-the-vineyard run determines the sweetness of the wine and quality. Thus this Aszu should be very sweet and high quality.

The wines that we will taste tonight were selected from nine different ones at the home of Dave Coleman. Larry Lewis, Bud Moschell and yours truly enjoyed the meeting and the cheeses served by our host.

Bryan E. Hooker