

THE INTERNATIONAL WINE AND FOOD SOCIETY
Miami Branch
ONE HUNDRED AND TWENTY-SECOND DINNER

Esplanade Room
Hyatt Regency Hotel

March 12, 1986

The Wines

Chateau Le Reyssac '80
Monbazillac

*Good & smooth blend
light not too sweet
& vinous touch. ok & nice*

Viejo Oloroso, I.E.C.

*A bit more
more not too dark
consistency*

Puligny-Montrachet
Clos du Cailleret '82
J. Drouhin

*Excellent &
scallops*

Chateau Mouton-Rothschild '67
Chateau Mouton-Rothschild '71

*Different
Tann edge
matured soft only sl
good wine
no fault*

*more lighter tan
fresh taste
more fruity bouquet
light & for meat or
not a classic
rich full young fresh*

Chateau Kirwan '79
Margaux

Big & plummy for Margaux

Chateau Suduiraut '75
Sauternes

Huiraut

*Full bodied &
luscious light
golden - beginning to
mellow*

Dinner

*Interesting flavor
mayo-saffron*

Tea-Smoked Quail in Walnut Mayonnaise


Wild Duck Consommé

*A bit weak
for strong flavors*

Sea Scallops on Asparagus
with
Saffron Butter Sauce

*Spartan serving
very good
plenty of*

Carambola Sorbet

*Appropriate contrast
& scallops*
 *Excellent
luscious
kiss half*

Loin of Lamb Baked in Black Pepper
Puff Pastry

*Excellent delicate
light crust*

Baby Vegetables Mushroom Potatoes

Just beautiful

Interesting

American Field Salad
Herb Brie Fritter

*Weak
only one piece
of cheese. Not flavorful
any of salad*

Fresh Raspberries in The Chocolate Bag

Beautiful presentation

Coffee

Cigars

Upmann Lonsdales

*

Chef: Anton Brunbauer
Maitre d'Hotel: Terri Jenni

Austrian - Ex Vintners

*Hosts: James & Redford
In honor of [unclear]*