

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

City Club of Miami

February 26, 1987

Reception

"Phyllo" hors d'Oeuvres

*Barbecue  
didn't taste  
out muddled  
wine*

The Wines

Chateau Pontac-Monplaisir '83  
Chateau de Chantegrive '82

Tio Diego Amontillado

\* Chateau Clos du Marquis '79  
\* Chateau Pape Clément '79

Chateau Ducru-Beaucaillou '77  
Chateau La Pointe '78

Calem, Quinta da Foz '66

Quenelle of Spanish Red Shrimp  
Sauce Nantua

Consomme with Stracciatella

Smoked Goose Breast  
Pommery Mustard Sauce Glazed Ruby Grapes

Pink Grapefruit Sorbet

Squab Stuffed with Pistachios  
Currants & Sweet Peppers  
Sauce Marchard Sauteed Chayote

Bibb Lettuce & Endive Salad Vinaigrette  
Assorted Cheeses

Chocolate Pudding  
Vanilla Cream Sauce

Café Cigars

Host: Scott Bailey

Chef: Irfan Rizvi  
Maitre d'Table: Lindsey Anthony

*Both  
part  
proprietor  
parents*

*Butter &  
melt more wine  
with the Raspberry  
& cream*

*Best of proprietor  
recd.*

*Excellent  
Served & all  
now up*

*Excellent ready to drink*

*Excellent, ready to drink*

*Amazingly strong*

*more fruit - light & spicy*

*OK thin tart - not much fruit*

*Best of the day!*

*Excellent*

*anomic  
needs salt &  
pepper &  
flavor*

*E.*

*Excellent - like smoked team.  
Smoked Goose Breast  
Pommery Mustard Sauce Glazed Ruby Grapes  
light - needs more mustard*

*more grape - excellent*

*Very good, stuffing excellent Squash  
Squab Stuffed with Pistachios  
Currants & Sweet Peppers  
Sauce Marchard Sauteed Chayote  
marinated du Vin? Excellent  
Variety*

*Very rich & dense*