

Reception

Domaine, Chandon, brut, Napa Valley

The Wines

Sauvignon Blanc, '86
Sterling Vinyard, Napa Valley

Chassagne-Montrachet '83
J. Drouhin

Chiroubles ' 85
Gran Cru Beaujolais

Moulin a Vent '85
Gran Cru Beaujolais

Malmsey, Cossett & Gordon
Madeira, Solera

Setubal '80
Muscato

Dinner

Sonoma Snails in Phyllo on two sauces
Tomato and Spinach Coulis

* * * *

Poached Yellowtail with Currants,
Lemon, Pinenuts wrapped in Grape
Leaves

* * * *

Mesquite Grilled Sweetbreads in
deep-fried Leaf Spinach

* * * *

Grilled Mallard Duck Breast,
Sauteed N.Y. State Foie Gras, and
roasted Duck Sausage with fresh
Morels, Wild Rice, Fiddle-Head Ferns

* * * *

Stilton and Mango, Bing Cherries
filled with Triple Cream, and
Belgian Endive

* * * *

White Chocolate Mousse with Pistachios
in Dark Chocolate Scallop Shell

* * * *

Coffee, Miami Cafe or Tea

* * * *

Cigares

* * * *

Chef-owner: Allen Susser
Co-owner: Judy Susser
Gen. Mgr.: Theo Susser

Dinner Host: Jose R. Garrigo