

THE INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

ONE HUNDRED AND THIRTY-FIRST DINNER

The Biltmore Hotel

November 9, 1987

Reception

Champagne, Cremant, brut, '79
A. Gratien

Salmon Canapes

Dinner

Puligny-Montrachet
Les Pucelles, '83
J. Drouhin

Foi Gras Hedgehog

Tio Diego Amontillado
IEC

Rock Dove and Pheasant Essence
With Quail Egg, Tarragon Leaves and
Cheese Paillette

Beaune Clos des Mouches '82
J. Drouhin

Beggar's Purse
With Crawfish Mousse, Lobster and
Pink Peppercorn Sauce

Grapefruit Frappe

Chateau La Rabionne '81
Fronsac

Stuffed Veal Loin
With Sweetbread, Morrels and
White Truffles in Herbcrust
Served with Spinach and Carrot Mousse

Savigny-Les-Beaune
Les Serpentieres '82
J. Drouhin

Salad of Field Greens and Warm Cheese
With Rose-Petal Dressing

Beaumes-de Venise
J. Vidal - Fleury

Mango Souffle with Mango Sauce

Mushroom Meringue

Coffee

Cigars

Executive Vice-Pres.: Frank Thorn
Executive Chef: Matthias Radits
Maitre 'D: Tony Cruz