

THE INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

ONE HUNDRED FORTY-SIXTH DINNER

Fish Market
Omni International Hotel

September 18th, 1990

Reception

Pol Roger, N.V.
Champagne

Chef's Choice

Dinner

Muscadet, '87
Gadais Freres

Cured Smoked Tuna
Mango & Baby Corn Relish

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Riesling, '83
Hugel

Quennelles of Halibut
Saffron Broth Julienne of Vegetables

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Cepage Sauvignon, '88
Cotes de Thongues

Mu Shu with Salmon
Black Bean Sauce Chinese Salsa

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Asian Pear Granite

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Puligny-Montrachet
Clos du Cailleret, '83
J. Drouhin

Risotto with Scallops and
Shiitake Mushrooms
Lobster-Infused Olive Oil

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Charmes-Chambertin, '83
J. Drouhin

Loin of Fallow Deer
Juniper Berry & Game Demi-Glaze

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Endive and Apple Salad
Raspberry Vinegar & Walnut Oil

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Real Vinicola, '81
Late Bottled Vintage Port

Beggar's Purse Filled with Fresh Berries
Passion Fruit Sabajon

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Petite Four

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Coffee or Tea

Chef: Josef Shibanetz
Manager: Eduardo Steiner
Director of Restaurants: Sergio Ampuero
Dir. of Food & Beverage: Jeffrey J. Clough

Host: José R. Garrigo