

THE INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

ONE HUNDRED AND SIXTY-SECOND DINNER

Miami Club

February 24th, 1993

Reception

Chateau St. Jean Chandon

- Caribbean Spring Rolls with Sesame Ginger Dipping Sauce and Fresh Avocado Salsa
- Fresh Florida Frog Legs with Jalapeno Sauce
- Roasted Duck Breast, Caramelized Shallots,
- Roasted Peppers & Rosemary Pizza

Dinner

Chateau St. Jean '91
Fume' Blanc

Seared Foie Gras with Plantain Nest and Mango Catsup

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Byron Reserve '90
Chardonney

Lump Crab Cakes with
Citrus Mayonnaise

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Weinert, Merlot '88

Grilled Tuna (rare) with
Tomato and Pumpkin Fritters

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Passion Fruit Sorbet

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Shafer Cabernet Sauvignon '85

Australian Lamb Chops
with Garlic Mashed Potatoes
and Wild Mushroom Ragout

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Weinert Cabernet Sauvignon '83

Cheeses

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(to be announced)

Warm Papaya and
Mascarpone Turnover

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Hosts: Mitchell Lundeen
Carl Meltzer

Chef: Carmen Gonzalez
Manager: Darlene Searle