

THE INTERNATIONAL WINE AND FOOD SOCIETY

MIAMI BRANCH

ONE HUNDRED SIXTY-SEVENTH DINNER

Florencia

November 2nd, 1993

La Recepción

Gran Caus Cava, '89

Aperitivos

La Cena

Siglo Blanco
Rioja

Chopitos Salad with
Sherry Vinegar and Pimientos

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Marqués de Riscal Blanco, '92
Rueda

Baked Fillet of Grouper
over Couli of Calamari Sauce

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Siglo Tinto Reserva, '85
Rioja

Veal Sweet Bread Sauteed
with Shittaki Mushrooms

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Lemon with Calvados Sherbert

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Azpilicueta Tinto Gran
Reserva, '82
Rioja

Sirloin of Beef Bilbaina Style
with Piquillo Peppers and
Potato Souffle

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Marqués de Riscal Tinto
Gran Reserva, '81
Rioja

Lettuce with Cream
of Goat's Cheese

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Pedro Ximenez
Albear, Montilla

Hot Canutillos and Profiteroles
filled with Ice Cream
over English Cream

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Coffee and Truffles

Executive Chef: José Luis Langarica
Maitre D' Hotel: Francisco Arrocha
Host: José R. Garrigo