

THE INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

ONE HUNDRED SEVENTY-FIFTH DINNER

Le Festival

November 29th, 1994

Reception

Taittinger, brut Reserve

Dinner

Puligny-Montrachet  
Clos de la Garenne, '89  
J. Drouhin

Pan-Seared Alaskan Halibut with  
Tomato-Truffle-Sherry Vinagrette  
& Rutabaga, Roast Pepper Puree

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Grand Echezeaux, '87  
J. Drouhin

French Guinea Hen (Pintade)  
with Black Currant Sauce  
and Chestnut Mousse

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Palo Cortado, Peninsula  
Emilio Lustau, Jerez

Oxtail Consommé with  
Julienne Vegetables  
Under Puff-Pastry

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Chateau Pavie-Decesse, '83  
St. Emilion  
Inglenook, Ltd. Cask Reserve, '82  
Cabernet Sauvignon

Fallow Deer Rack with  
Black Pepper Sauce Garnished  
Malanga Puree & Plantain Chips

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Ch. Ducru - Beaucaillou, '83  
St. Julien

Camembert (unpasteurized)  
Fromage de Pyrenesse  
Banon

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Yalumba Galway Pipe  
Australian Port

Chocolate Truffle Melody

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Coffee

Executive Chef: Benito del Cueto  
Chef: Jacky Kapala  
Maitre d' Hotel: Daniel Dardenne

Host: Patrick Sullivan