

INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

BUSINESS MEETING AND LUNCHEON

Biltmore Hotel  
Il Ristorante

June 3rd, 1995

White Wines  
al fresco

Coquille St. Jacques

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Red Wines  
al fresco

Seared Tenderloin of Lamb  
with Rosemary & Whole-Grain  
Mustard Sauce

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Red Wines  
al fresco

Aged Gouda (5 years), Livarot

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Poached Peach a la Donna

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Coffee / Tea

Chef de Cuisine: Donna Wynter  
Banquet Chef: Lasse Borresen  
Maitre d' Hotel: Paul Cavalconti