

THE INTERNATIONAL WINE AND FOOD SOCIETY  
Miami Branch  
ONE HUNDRED EIGHTY-FIRST DINNER

Le Festival French Restaurant

October 17th, 1995

Reception

Louis Roederer, Brut Premier Champagne

Dinner

Chablis, Grand Cru Vaudesir, '89  
J. Drouhin

Duck Foie Gras and  
Grilled Chimichurri  
Marinated Sweetbreads  
over Sweet Banana Arepa  
White and Red Port Sauces

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Sercial, Madeira NV  
Cossart Gordon & Co., Ltd.

Buffalo-Tail Consome  
with Buffalo-Truffles Quenneles

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Chateau Leoville Poyferre, '83  
St. Julien

Stuffed African Pheasant  
with Liver Mousse  
Garnished with Caramelized Apples  
Dry Sherry Wine

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Sauternes Sorbet  
with Wild Berries

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Chateau Pavie Decesse, '83  
St. Emilion  
Chateau Fonroque, '83  
St. Emilion

Black-Pepper-Cumin Coated  
Wild Boar Tenderloin  
with Black Mission-Fig Sauce  
Butternut Squash Flan  
Fried English Onions

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Chateau Larmande, '82 Dbl.-Mag.  
St. Emilion  
Chateau Gruaud Larose, '79 Dbl.-Mag.  
St. Julien

Wynendale  
Aged Gouda (5 yrs.)  
Bucheron

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Chateau Filhot, '86  
Sauternes

White Peach Mousse  
over Lavender-Creme Anglaise  
with Caramel Crown & Pear Sorbet

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Coffee

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Cigars

Chef de Cuisine: Benito de Cueto

Host: Patrick Sullivan