

THE INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

ONE HUNDRED EIGHTY-SECOND DINNER

Caffe Baci

November 16th, 1995

Reception

Pommery, Brut Royale

Dinner

Verdicchio Dei Castelli
di Jesi, '93
Monte Schiavo

Pavese Consommé
with Quail Eggs

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Lugana, Vigna Cà dei Frati, '93
dal Cero

Scampi Grilled
with Salmoriglio

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Rosso Montefalco, '90
Mario Caprai

Tagliolini with White Truffle
with Butter and Parmigiano

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Sorbet Bellini

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Carmignano, '90
Capezzano
Brumescio di San Lorenzo, '85
Cappelli

Goose Preserved Venetian Style
with White Truffle and Porcini

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Barolo, '88
Prunotto

Parmigiano - Stracchino
Gorgonzola and Mascarpone

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Moscato d'Asti
Icardi

Chocolate Mille Foglie
with Chantilli Cream

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Coffee

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Cigars

Executive Chef: Fabrizio Donadi
Restaurateur and
General Manager: Paolo Del Gatto
Restaurateur: Federica Rossi

Host: Patrick Sullivan