

THE INTERNATIONAL WINE AND FOOD SOCIETY

Miami Branch

ONE HUNDRED EIGHTY-THIRD DINNER

John Martin's

December 4th, 1995

Reception

Montaudon, brut, NV  
Champagne

Hot and Cold Canapes & Beignets

Dinner

Sancerre, '92  
Chavignol

Smoked Salmon Roulade  
with Dill Cream Cheese  
and Lemon Dressing

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Fino, Inocente  
A. R. Valdespino

Scotch Broth

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Chassagne-Montrachet,  
Clos St. Jean, '88  
J. Drouhin

Sea Scallops Wrapped in Bacon  
with a Chive, Beer,  
Beurre Blanc Sauce

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Cranberry and  
Passion Fruit Granité

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Mouton-Rothschild, '83  
Pauillac

Roast Goose  
North European  
Traditional Style

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Gran Vin de Leoville  
du Marquis de Las Cases, '83  
St. Julien  
Ch. Gruaud Larose, '83  
St. Julien

Assorted Cheeses  
Gruyere (3 yrs. old),  
Reblochon  
Alsation Muenster

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Jurançon, '90  
Domaine Cauhape

Poached Pear "St. Nicholas"  
Poached in Port Wine Syrup  
with Sabayon & Toasted Almonds

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Coffee

Executive Chef/

Proprietor: John Clarke  
Proprietor: Martin Lynch  
Manager: Mike Walsh

Hosts: Patrick Sullivan  
James F. Redford, Jr.