

The International Wine and Food Society

Miami Branch

Annual Business Meeting and Luncheon

June 29, 1996

The Biltmore Hotel
Il Ristorante

Wines - *Laissez Boire*

Whites:

Puligny-Montrachet, Clos De La Garenne, Drouhin, 1989
Chablis Grand Cru, Vaudesir, Joseph Drouhin, 1989
Beaune Clos des Mouches, Joseph Drouhin, 1989

Fresh Florida Medley of Seafood
Jumbo Scallop, Shrimp and Tuna
in a Mustard Mango Sauce

Reds:

Chateau Certan-Giraud, Pomerol, 1983
Chateau Lynch-Bages, Pauillac, 1983
Chateau Cantemerle, Haut-Medoc, Magnum, 1981
Chateau La Mission Haut Brion, Graves, Magnum, 1981
Chateau Lafite Rothschild, Pauillac, Magnum, 1981
Chateau Latour, Pauillac, Magnum, 1981
Chateau Margaux, Margaux, Magnum, 1981

Seared Breast of Fresh Pheasant
with Sundried Wild Cherry Sauce

Tossed Mesclun with Chevre
Walnut Vinaigrette
Assortment du Fromage

Sweet:

Pacherenc de la St.-Albert, Pacherenc Du Vic Bilh,
Moelleux, 1990

Praline Basket
with Fresh Seasonal Berries
Sauce Sabayon

Executive Chef: Calvin Hollingsworth
Catering Director: Ivette Rosales
Host: Pat Sullivan