

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

Norman's Restaurant

September 24, 1996

Reception

Pommery, Brut Royale, N.V.

Dinner

Chablis Grand Cru '87
J. Drouhin

Kataifi Wrapped Yuca
Stuffed Crispy Shrimp on a
West Indian Curried Soup
with Toasted Coconut and
Citrus Fillets
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Chablis-Vaudesir '88
J. Drouhin

Rieussec '90

Foie Gras and Roasted
Costa Rican Golden
Pineapple en Terrine with
Cracked Black Pepper Brioche
and a Tiny Mesclun of Lettuces
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Passionfruit and
Key Lime Sorbets
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Charmes-Chambertin '83

Roasted Breast of Squab on a
Braised Rabbit Studded Yam
and Parsnip Mash with Root
Vegetables and a, Red Wine
reduction
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Charmes-Chambertin '88

Chateau Talbot
St. - Julien
Imperial 1981

A Selection of Cheeses
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Doisy-Daene '88
Venezuelan

Pistachio Crusted
Chocolate Mousse Cake with an
Exotic Fruit Salsa
- - - - -

Coffee

Chef/Owner: Norman Van Aken
Chef de Cuisine: Randy Zweiban
Pastry Chef: Kevin Kopsick

Hosts: Mitchell L. Lundeen
Robert Dickinson