

*Amo - not your standard  
wines poor food fair*

THE INTERNATIONAL WINE AND FOOD SOCIETY  
Miami Branch  
ONE HUNDRED NINETIETH DINNER

Fish Market Restaurant

October 17, 1996

Reception

✓ Lauren Perrier Champagne

Dinner

X Reisling, Hugel, Alsace '88

✓ Home Cured Bahamian Marlin  
Pastrami with Crisp Vegetables  
& Plum Tomatoes *Gave*

✓ Chassagne-Montrachet, '91  
Morgeot Premier Cru, Drouhin

✓ Creole Style Shrimp on Saffron  
Risotto *not Creole*

✓ Plum, Lemon and Chardonnay  
Sorbet *Amfine*

X Clos des Mouches, Drouhin '86  
Clos des Mouches, Drouhin '87  
*so cold &*

✓ Pan-fried Veal Tenderloin &  
Sweetbreads with Black Trumpet  
Mushrooms, Napoleon Shallot  
Confit & Tarragon

✓ Volnay, Chevret, Drouhin '89

✓ Tender Mixed Greens Tossed  
w/ Peaches, Walnuts & Champagne  
with Manchego & Chevre Cheese

X Quady Starboard *why not a good*  
California Port '87 *secondary*  
*at the same price*

✓ Double Chocolate Maquire  
with Hazelnut Crisp and  
Espresso Sauce

\* \* \* \* \*

Exec. Chef: Ted Mendez  
Asst. Chef: Mauricio Alvarado  
Rest. Manager: Steven Elsea

Hosts: Jose R. Garrigo  
Carl Melzer