



The International Wine & Food Society

Miami Branch

fratelli Lyon **driade**

November 18, 2008

RECEPTION

PIZZA LIGURE ~ PAPER THIN PIZZA, RICOTTA, SPECK, PESTO
SIGARI DI BRESAOLA, CAPRINI, RUCOLA ~ BRESAOLA CIGARS, FRESH GOAT CHEESE, ARUGULA
CAPONATA ALLA SICILIANA ~ MINI SPOONS, EGGPLANT RELISH, RAISINS, PINENUTS
GOSSET NV BRUT EXCELLENCE

MENU

CALAMARI ~ QUICKLY POACHED, CELERY, LEMON, OLIVE OIL
VITELLO TONNATO FREDDO ~ SLICED CHILLED VEAL, TUNA-CAPER SAUCE, DRIADE SALAD
FORMAGGI MISTI ~ ROBIOLA BOSINA, TALEGGIO, CASTELMAGNO
2001 DOMAINE WEINBACH RIESLING CUVÉE ST. CATHERINE L'INÉDIT



RAVIOLI DI CODA DI MANZO ~ HOUSEMADE RAVIOLI, BRAISED OXTAIL, PARMIGIANO, NATURAL JUS
RISOTTO MILANESE, CON STRACOTTO DI VITELLA ~ SAFFRON RISOTTO JOINED WITH 'BONELESS'
OSSOBUCCO

1997 BANFI BRUNELLO DI MONTALCINO
AND
1997 ARGIANO BRUNELLO DI MONTALCINO



AGNELLO ALLA GRIGLIA ~ GRILLED LAMB, BORLOTTI BEAN & FENNEL SALAD, NATURAL JUS
1986 SASSICAIA
AND
1994 GAJA SITOREY



GORGONZOLA DI MONTAGNA
BISCOTTI MISTI
1970 WARRE PORT

HOSTS: PETER BENJAMIN AND CHRISTOPHER ZOLLER

EXECUTIVE CHEF: ALEX PINERO

291st Branch Event