



*The International Wine & Food Society*  
Miami Branch



*MONDAY, MARCH 16, 2009*

## **CHAMPAGNE RECEPTION**

**NICOLAS FEUILLATTE NV**

### **MENU**

#### **APPETIZERS**

PAN-FRIED CALAMARI WITH HOT CHERRY PEPPERS  
MINIATURE LOBSTER AND CRAB CAKES

**2002 PETER MCCOY CHARDONNAY**

#### **SALAD CHOICE**

FIELD GREENS, TOMATOES, FRESH HERBS  
OR  
CAESAR SALAD

#### **ENTRÉE CHOICE**

FILET MIGNON 10oz  
KONA CRUSTED DRY AGED SIRLOIN STEAK 14oz  
GRILLED CHICKEN WITH ROASTED TOMATO AND BELL PEPPERS  
SEARED CITRUS GLAZED SALMON

SAM'S MASHED POTATOES  
SEASONAL FRESH VEGETABLES

**1988 CHATEAU BATAILLEY, 1988 CHATEAU MEYNEY, 1989 CHATEAU LYNCH BAGES**

#### **DESSERT CHOICE**

FLOURLESS CHOCOLATE ESPRESSO CAKE  
CLASSIC CRÈME BRULEE  
OR  
THE CAPITAL GRILLE DESSERT PLATTERS

**1971 DON PEDRO XIMENEZ**

**HOST: BOB DICKINSON**

**SOUS CHEF: PEDRO POSADAS**

295<sup>th</sup> Branch Event