



The International Wine & Food Society

Miami Branch



MAY 19, 2009

## RECEPTION

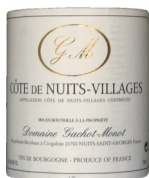
*SHRIMP CATAIFFE  
FUET DE VIC WITH PA AMB TOMAQUET  
FOIE GRAS ENCRUSTED WITH CORN NUTS  
NV NICOLAS FEUILLATTE BRUT*



## MENU

### OCTOPUS CARPACCIO

*MASHED POTATO, GRATED TOMATO, SHERRY VINAIGRETTE, ONIONS, GREEN & RED PEPPERS, SPANISH PAPRIKA  
2006 LUCIEN CROCHET SANCERRE, LA CROIX DU ROY*



### MUSHROOM RAVIOLI

*PARMESAN CHEESE, FOIE GRAS AND TRUFFLE OIL  
2002 CÔTE DE NUITS-VILLAGES, GACHOT-MONOT  
1997 VOSNE ROMANÉE, RENÉ ENGEL  
1996 BEAUNE CLOS DES MOUCHES 1ER CRU, JOSEPH DROUHIN*



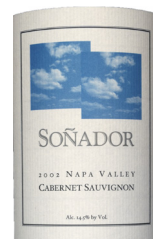
### MAGRET DE CANARD

*BABY LETTUCE, ROASTED FINGERLING POTATOES, BLACK OLIVES, DUCK DEMI REDUCTION  
1994 CHÂTEAU L'ARROSSÉE SAINT ÉMILION GRAND CRU CLASSÉ*



### OXTAIL

*CARROT PURÉE, CUMIN OIL, OXTAIL REDUCTION SAUCE  
2002 SOÑADOR NAPA VALLEY CABERNET SAUVIGNON*



### CHOCOLATE TEXTURES

*GELATINE, BROWNIE, ICE-CREAM, GANACHE, SAUCE AND TUILLE  
1985 FERREIRA VINTAGE PORTO*

*HOSTS: STEVE BLYTHE & JOHN KUCZWANSKI*

*PROPRIETOR: CARLOS CENTURION*

*CHEF: MARC VIDAL*

297<sup>th</sup> Branch Event