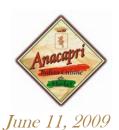


The International Wine & Food Society Miami Branch



RECEPTION

MINI CRAB CAKES
CAPRESE SALAD
GRIZZINI AND PROSCIUTTO
2008 CHRYSALLIS ROSE

MENU

SEAFOOD DUO: TUNA CARPACCIO & SEARED SCALLOPS
2006 GOEBELSBURGER REISLING; AUSTRIA



PASTA TRILOGY:

FIOCCHI GORGONZOLA: PURSE-SHAPED PASTA FILLED
WITH PEARS AND RICOTTA CHEESE IN CREAMY GORGONZOLA DOLCE SAUCE.
LUNETTE: RAVIOLI FILLED WITH BLACK TRUFFLES
AND RICOTTA CHEESE IN CREAMY PESTO SAUCE.
GNOCCHI ASIAGO: GNOCCHI FILLED WITH ASIAGO CHEESE
IN PINK SAUCE WITH PROSICUTTO BITS AND ONIONS.
1997 BEAUCASTEL CHATEAUNEUF DU PAPE BLANC



SEA BASS MARECHIARA:

PAN SEARED CHILEAN SEA BASS FILLET SERVED OVER ROASTED ARTICHOKES AND BRUSHED WITH MARINARA SAUCE. 2005 LORING KEEFER RANCH PINOT NOIR



VEAL ALLA GUILLY:

GRILLED AND SLICED VEAL LOIN SERVED OVER SAUTÉED SPINACH TOPPED WITH PORCINI MUSHROOMS SAUCE. 1990 LANGTRY LAKE COUNTY MERITAGE



PEAR TART WITH ALMONDS AND RASPBERRIES.
1997 QUARTS DE CHARMES

HOSTS: JOE MARA AND CHRISTOPHER ZOLLER

PROPRIETOR: GIUSEPPE ZUOZO - CHEF: GUSTAVO RIBERA