



The International Wine & Food Society

Miami Branch



June 11, 2009

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 PROSCIUTTO BITS AND ONIONS.**
1997 BEAUCASTEL CHATEAUNEUF DU PAPE BLANC



SEA BASS MARECHIARA:

**PAN SEARED CHILEAN SEA BASS FILLET SERVED OVER
ROASTED ARTICHOKE 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 ZUZO - CHEF: GUSTAVO RIBERA