



The International Wine & Food Society

Miami Branch

THE SETAI

SOUTH BEACH, MIAMI

October 14, 2009

RECEPTION

PASSED HORS D'OEUVRES
NV LANSON BRUT ROSE CHAMPAGNE

MENU

SALAD OF SCALLOPS, LANGOUSTINES AND OYSTERS
THAI STYLE

2003 KONGSGAARD NAPA CHARDONNAY



SEARED TUNA BELLY, SWEET SHALLOT PUREE
BLACK CURRANT EUCALYPTUS VINAIGRETTE
2004 KISTLER, KISTLER VINEYARD PINOT NOIR



ROASTED RIB OF FOUR STOREY HILLS FARM LAMB
SMOKED PIMENTOS WITH CONFIT FENNEL
GOAT'S MILK AND CARDAMON FOAM
1974 INGLENOOK, CASK A-9



CURED KOBE SHORT RIB WITH ENOKI MUSHROOMS
RED WINE BRAISED ONIONS WITH BONE MARROW, OXTAIL BOUILLON
2004 MITOLO GAM SHIRAZ



SOUFFLÉ, CARAMELIZED APPLE TART AND GREEN APPLE SORBET
CALVADOS AND VANILLA SAUCE
1996 CHÂTEAU DE RAYNE VIGNEAU

HOSTS: BOB DICKINSON AND BOB HUDSON

EXECUTIVE CHEF JONATHAN WRIGHT