



The International Wine & Food Society

Miami Branch



November 10, 2009

RECEPTION

HORS D'OEUVRES
NV NICOLAS FEUILLATTE BRUT

MENU

MIXED GREENS, SLICED TOMATO, HEARTS OF PALM, FRESH MOZZARELLA, ROASTED RED PEPPER, SUNDRIED TOMATO, MANCHEGO CHEESE

2005 HdV DE LA GUYERRA CARNEROS CHARDONNAY



PORK TENDERLOIN AND PORK RIBS
1995 GIGONDAS, PAUL JABOULET AINE



LEG OF LAMB AND LAMB CHOPS
1998 VALPOLICELLA LA GROLA, ALLEGRINI, VENETO



PICANHA
1995 CHÂTEAU SOCIANDO MALLET



BOTTOM SIRLOIN
2002 LAS ROCAS DE SAN ALEJANDRO GARNACHA



RIB EYE AND FILET MIGNON
1999 ARTESA NAPA CABERNET SAUVIGNON

SIDE DISHES: CARAMELIZED BANANAS, GARLIC MASHED POTATOES, CRISPY POLENTA AND SAUTÉED SPINACH



OPTION OF: PAPAYA CREAM, FLAN, MOLTEN CHOCOLATE CAKE, CHEESECAKE

HOST: BOB HUDSON

GENERAL MANAGER AND CHEF: PAULO SIMONETTI

301st Branch Event