



*The International Wine & Food Society*

**Miami Branch**

## ***Holiday Dinner***

### ***La Palme d'Or***



*December 11, 2009*

#### **Chef's Selection Hors D'oeuvres:**

Endive & Goat Cheese Mousse; Smoked Salmon with Cucumber  
Crab Cakes with Avocado Mousse; Black Plum with Smoked Bacon  
Crisp Truffle Risotto; Tomato Stuffed with Jumbo Crab

*Lucien Albrecht Cremant d' Alsace Rose*



#### **Stone Crab and Smoked Salmon "Bûche"**

Green Pea Soup with Fresh Mint

*2002 Henri Perrusset Macon Villages*



#### **Seared Hake Filet**

Crushed Potato, Tomato Confit

Merula Olive Oil, Rosemary Chicken Jus

*2004 Kistler McCrea Vineyard Chardonnay*



#### **Roasted Farm Raised Squab**

Wild Mushroom and Pumpkin Flan

*2002 Henri Gouges Nuits St. George les Chenes Carteaux*



#### **Roasted Rack of Venison**

Spaetzle, Chestnut, Brussels Sprouts and Grand Veneur Sauce

*1998 Chateau Fortia Chateauneuf du Pape*

*2001 Guigal Chateauneuf du Pape*



#### **Chef's Selection of Cheeses**

Aged Gruyère, Comté, Ossau Iraty

*1986 Chateau Leoville Las Cases*

**HOSTS:**

**BOB HUDSON**

**CHRISTOPHER ZOLLER**

**CHEF DE CUISINE & EXECUTIVE CHEF:**

**PHILIPPE RUIZ**

**SOMMELIER: SEBASTIEN VERRIER**

**302<sup>nd</sup> Branch Event**