



*The International Wine & Food Society*  
Miami Branch



*Riviera Country Club*

**MONDAY MAY 10, 2010**

**RECEPTION**

House Smoked Salmon and Caviar Canapes  
Lobster Mousseline Puffs  
Perrier-Jouet Fleur de Champagne 1999

**DINNER**

Roasted Filet of Monkfish, Seafood Chou Savoy, Buerre Blanc

Domaine du Pegau Chateauneuf du Pape Blanc, 2007

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Fricassee of Wild Mushrooms and Crispy Veal Sweetbread

Domaine du Pegau Chateauneuf-du-Pape  
Cuvees Reservees 2004 & 2006

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Zahtar Seared Duck Breast, Demiglace with Cipollini Onions and Lardons,  
Sweet Potato Gratinee, glazed Gai Lan

Domaine du Pegau Chateauneuf-du-Pape  
Cuvee Reservee 2003  
Cuvee da Capo 2000

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Herb-roasted, Crumb-topped, Rackless Loin of Lamb 'a la Rossini',  
Foie Gras, French Toast, Truffle Essence, Baby Green Beans

Domaine du Pegau Chateauneuf-du-Pape  
Cuvee Laurence 1998, en Balthazar (12 L)

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Artisanal Cheeses, Marcona Almonds, Greens with Grapeseed Oil

Domaine du Pegau Chateauneuf-du-Pape Cuvee Reservee 2005

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Mini Chocolate Tarts and Chocolate Truffles

***CO-HOSTS: SCOTT A. BAILEY, MICHAEL W. BATTLE, ROBERT F. HUDSON, JR.***

***WINE COMMITTEE: LAURENCE FÉRAUD, ROBERT H. DICKINSON, MICHAEL H. BITTEL, PETER M. BENJAMIN, ROBERT F. HUDSON, JR.***

***DINNER COMMITTEE: SCOTT A. BAILEY, MICHAEL W. BATTLE, ETHAN W. JOHNSON, ROBERT F. HUDSON, JR., MICHAEL WILSON, RAYMOND ZOMERFELD***

***GERARD LEWIS, EXECUTIVE CHEF & CHEF DE CUISINE***