

IWFS-MLB ANNUAL GENERAL MEETING DINNER

MARCH 19, 2012 -- 6:30PM

**RESTAURANT LA GIROLLE
By Chef Ian Padilla
2nd Avenue cor. 30th Street
Bonifacio Global City, Taguig**

MENU

Assorted Canapés

La Chamiza Sparkling Wine NV (Argentina)

Choice of:

Purslane, Rocket, Spinach and Watercress Salad
Organic Tomatoes, Pancetta, Balsamic Vinaigrette

Or

Veloute of Carrot
Yogurt, Orange, Coriander

Ara Composite Sauvignon Blanc 2010 (Marlborough, New Zealand)

Sorbet

Pan Seared Palawan Sole Sous Vide 14 Minutes @ 68°
Market Vegetable, Red Wine Black Olive Sauce

AND

Pan Seared U.S Short Ribs Sous Vide 6 Hours @ 57°
Potato Pavee, Garlic Confit, Sauce Bordelaise

Chateau Gravillion 2006 (Saint Emilion, France)

**Duo of Pot de Crème, White Chocolate Espuma
Gateau of Pear Cake, Pear Confit, Salted Butter Caramel Espuma**

Coffee or Tea