

IWFS Shanghai – Inaugural Dinner – 19 January 2011

12 Chairs

2009 Symphony Series (Muscat Hamburg)
Grace Vineyard with Torres
Shanxi, China

Amuse

*Hamachi Sashimi with Avocado
Praline and Foie Gras with Muscat Jelly
Salmon Tetaki with Slow Cooked Egg Yolk and Keta Kaviar*

2004 Taittinger Comtes de Champagne Rose
Reims, France

New Zealand Blue Cod with Uni Sabayon and Braised Daikon

2009 Louro do Bolo
Godello (fine lees), Rafael Palacios
Valdeorras, Spain
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*Caul Fat-wrapped Pigeon with Red Wine Braised Cabbage, Crispy Pancetta and
Potato Truffle foam*

1985 Vina Tondonia
Rioja Gran Reserva, Spain
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New Zealand Lamb Rack with Stewed Prunes and Black Garlic

2002 Faiveley, Clos de la Maréchale
Nuit St. Georges 1er Cru
Burgundy, France
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*Braised Australian Short Rib with Potato Puree, Glazed Carrots, Sweet Peas, and
Glazed Shallots*

1999 Vieux Château Certan
Pomerol, France

2009 Silver Heights, Summit
Ningxia, China
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*Stewed Fruits with Wild Turkey Bourbon, Creme Brulee
Chestnut Souffle with Remy Martin Creme Anglaise*

1988 Château Suduiraut
1er Cru Sauternes, France