

***IWFS Taipei Branch
December Dinner***

Date: 28 Dec. 2012

Time: 19:00PM

Location : Sheraton Taipei Antoine Room

No.12, Section 1, Chung-Hsiao East Road Taipei,

Tel: 02-2321-1818



**Dinner Menu
18 Guests**

Amuse Bouche



Pan-seared Scallops Salad with Caviar and Citrus Vinaigrette



*Roasted Sea Bass Parma Ham Roll, Served with Tomato Concassée and Basil
Sauce*



*Oven-roasted Spring Chicken Stuffed with
Mushroom Puree, Served with Truffle Risotto and Sauternes Sauce*



Home-made Sherbet



Pan-fried U.S. Snake River Farm Wagyu Strip-loin with Port Wine Sauce

*French Peach and Home-made Rum Raisin Ice Cream
Served with Blueberry Sauce*



Freshly Brewed Coffee or Tea and Petit Fours

Wine Menu

- 1. 1985 Champagne Brut Millésimé (Henriot) Richard Juhlin-96**
- 2. 2000 Pinot Gris GC Rangen de Thann Clos-Saint-Urbain Monopole (Zind-Humbrecht) RP-97**
- 3. 1998 Echezeaux (Mongeard-Mugneret) WS-94**
- 4. 1998 Clos Vougeot Musignii (Gros Frere&Soeur) WS-96**
- 5. 1999 Coteaux du Layon S.G.N (Philippe Delesvaux) WS-99**
- 6. Special Offer from Mr. K.C Yang:**
1999 Gaja Gaia & Rey Chardonnay Langhe