



The International Wine & Food Society

Tokyo

Meeting

of

16th April 2012

at

Banrekiryukodo

Menu

SAKIZUKE

先付

Steamed Scallop Paste, Seaweed Sauce

帆立真蒸し 青梅鰯

TSUKURI

造り

Sea Bream, Shellfish, Wasabi, Soy Sauce

明石鯛薄作り にし貝

Wan

碗物

Clear Soup, Minced Shrimp

美吉野真丈

YAKIMONO

焼物

Grilled Spanish Mackerel, Leaf Bud

鱈木ノ芽焼

NAKAZARA

中皿

Deep Fried Bamboo Shoot and "Shirauo" Fish

若竹揚 白魚

SHIZAKANA

強肴

Sautéed Pheasant, Snow Style

雉肉焼 淡雪仕立

GOHAN

飯物

Steamed Rice with Sea Bream and Bamboo Shoot, Miso Soup, Pickles

鯛筍御飯 田舎味噌汁 香浅漬

KANMI

甘味

Cherry Blossom Sherbet

桜シャーベット

Wines

Bernard Premier Cru Champagne

Bachelet-Monnot Chassagne-Montrachet 2007

Chablis Blanc

Domaine Louis Remy Morey St. Denis Aux Cheseaux 1999

Weser Bridge Ch. Haut Bages Liberal 1994

Taylor's 10Y Port

Host

Allan Smith

Chef

Tadashi Ishizuka