



*The International
Wine & Food Society*

☞ **RECEPTION** ☞

Asparagus Spear Wrapped with
Vodka-Cured Salmon

Mini Crab Cake with Chipotle Mayo

Corn and Shrimp Empanada

Beef, Currant and Almond Empanada

TRUMPETER SAUVIGNON BLANC 2013

☞ **MENU** ☞

Herb and Panko Crusted Striped Bass Pavé
on Tomato Fennel Ragout

CRUZ ALTA GRAND RESERVE CHARDONNAY 2012



Seared, Marcona Almond-Crusted Quail with Soft
Polenta, Whole Grain Mustard Sabayon
and Natural Pan Reduction

CRUZ ALTA GRAND RESERVE MALBEC 2011



Slow-Braised Alberta Beef Short Ribs
Served with Chimichurri Sauce, Blackened Buttered
Mousseline Potatoes and Asparagus Spears

CURZ ALTA CHAIRMEN'S BLEND 2011

RUTINI ENCUENTRO BARREL BLEND 2009



Dulce de Leche Cheese Cake with Caramel
Mousse, Mixed Berry Compote and
Chantilly Cream



Coffee or Tea

THE NATIONAL CLUB

MONDAY, MAY 5TH, 2014