



International Wine & Food Society AGM Dinner

Monday, June 16, 2014

RECEPTION

Suckling Pig on a Spit

Wine: Henriot Champagne

DINNER

Iron Seared Dry Scallop

cream corn with light tomato & bacon salsa

micro basil seedlings

Wine: Mazzei Belguardo '09



Rare Duck Breast

resting on a wild rice pancake

wild cherry balsamic syrup

Wine: Bouchard Père & Fils Gevrey-Chambertin '09



Roasted Australian Lamb

truffle & fava bean purée

Wine: Paolo Conterno Barolo Ginestra '01



Berry Mille-Feuille & Belgium Chocolate Mousse

grand marnier anglaise & raspberry purée

Coffee, Decaf & Tea

Wine: Emilio Lustau Los Arcos Solera Reserva

Dry Amontillado Sherry