



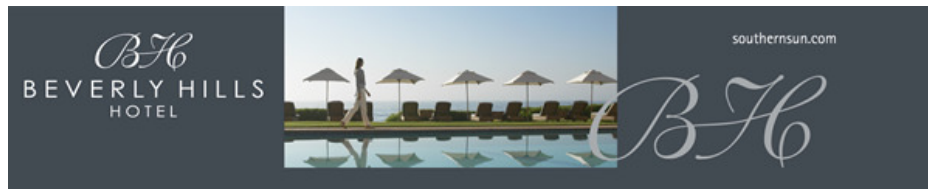
Durban Branch

# The International Wine & Food Society

Founder: André L. Simon C.B.E.

## Annual Gala Black-Tie Dinner

8 December 2009



*Menu designed and presented to the IWFS (Dbn)*

*by*

*Executive Chef*

***Shaun Munro***

## ***MENU***

### ***Kir Pettillanté***

*served on arrival, accompanied by a taste of Chef Munro's signature dish*

### ***Hand-Carved Beetroot Scented Norwegian Salmon Gravadlax***

*Complimented By Wasabi Infused Mayo, Rye Bread Canapés, Netted Lemon and Capers*

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### ***Chilled Avocado Cream***

*A Chilled Smooth Blend Of Ripe Avocados, Juiced Grilled Limes,  
Wooded Chardonnay and Crème Fraîche*

*Complimented By Chive Infused Cajun Spiced Tuna Tartare*

**2007 Vergelegen Chardonnay will accompany the above**

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### *Natal Crayfish Gnocchi*

*Cognac Flambé Local Crayfish and Potato Dumplings  
Simmered in Fresh Cream with Sautéed Porcini Mushrooms and Dijon Mustard*

2007 Zevenwacht 'The Tin Mine White' will accompany the above

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### *Sorbet*

*Lemon Sorbet set upon Sweet Peppered Strawberry Salsa*

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### *Roast Tenderloin Of Venison*

*wrapped in Serrano Ham upon Horseradish Infused Parsnip Potato Mash with  
Sautéed Wild Mushrooms  
accompanied by a Gorgonzola, Butternut & Onion Marmalade Tartlet and  
Mustard Jus*

1998 Château Haut-Bages Libéral will accompany the above

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### *Flaming Baked Alaska*

2004 Klein Constantia NHL & 2006 Laborie Pineau will accompany the above

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### *Grand Brie*

*with Spun Sugar, Port Soaked Sultanas, Candied Walnuts and Baby Apples*

1994 Warre's Vintage Port will accompany the above

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### *Filter Coffee*

*with Homemade White and Dark Chocolate Truffles*

*Bon Appetite*