



The International Wine & Food Society

Founder: André L. Simon C.B.E.

MENU

Aperitif – Sherry

First Course

Apple and Fennel Soup
Herbed Croutons, Pecorino

2008 Raka Sauvignon Blanc will accompany the above

Second Course

Vanilla Crusted Line Fish
Ginger Parsnip Puree, Mange Tout, Lemon Mascarpone and Caper stuffed Raspberries, Vanilla Caramel

2006 Hartenburg Weisser Riesling will accompany the above

Third Course

Lamb Loin Stuffed with Pistachio Rosemary Paste
Herbed Potato, Brinjal Ragout with Cumin, Red Wine Reduction

Fourth Course

Toasted Hazelnut and Duck Liver Pate with Bitter Leaves
Brandy Snap, Honey Citrus Syrup, Cambozola

1986 Rustenburg Cabernet Merlot will accompany the above

Fifth Course

Dark Chocolate and Orange Torte
Toasted Almond Ice Cream

2006 Alvi's Drift Muscat de Frontignan will accompany the above
