



Bailliage de Greater Miami
"Birds of a Feather"

Champagne Reception

Creamy Lox with Sundried Tomato Cone
Avocado & Crab Surprise
Corn & Smoked Shrimp Cappuccino

GALA DINNER

Cherry Gazpacho

Maine Lobster with Smoked Citron Oil
Chardonnay

Licorice Foie Gras

Toasted Brioche, Quince & Vanilla Bouillon
1994 Deinhard Beerenauslese

Campari Caviar Intermezzo

Campari Caviar with Grapefruit Sorbet

Beef Tenderloin

Chestnut Comfit, & Asparagus Verrine
2009 Chateau Haut Surget, Lalande de Pomerol

Platter of Cheese from Spain

Mahon, Murcia al Vino, Golden Manchego
2010 Saint Cosme Cote du Rhone

Chocolate Coulant

With Saffron Foam, Pistachio Ice Cream & Tuille
Graham's 10 Year Old Tawny Port
Coffee & Tea

Brandy & Cigars on the Patio

The Ocean Club, Key Biscayne
Executive Chef David Morales

Bailli Nancy Radlawer
Saturday, November 19, 2011