

The Greater Miami Bailliage
1st. Annual
Black Tie Dinner & Silent Auction
December 5, 2009 ~ Maurice Ferre Mansion



Le Reception

Champagne Nicolas Feuillatte, N.V., Epernay, France
Lobster & fish ceviche, tricolor peppers & thai curry
Curried corn cake with shallot chive creme & red caviar
Home made duck sausage with fig glaze on spoons
Parmigiano Reggiano cheese puff batons
Panko-crusted prawns, spicy Japanese mayo & avocado

Le Diner

Honey miso seabass on a crispy wonton, mini zucchini & celery root puree
2005 Bodegas Nora Nora Da Neve, Albarino, Rias Baixas, Spain
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Soft egg suspended in smoked bacon, watercress mousse & black caviar
2006 Au Bon Climat, Chardonnay "Santa Maria", California
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Lemon Intermezzo
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Petit filet mignon with foie gras, port wine reduction, mini squash & fingerlings
2006 Chateau Haut-Beausejour, Saint-Estephe, France
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Cheese plate with mixed greens
2004 Silkwood Syrah, California
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Blood orange caviar with crepe "blinis" & orange Chantilly
2007 Schlink Haus Auslese, Nahe, Germany
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Petit fours
Coffee & Tea
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Cognac & Cigars on the Terrace courtesy of the Greater Miami Chapter