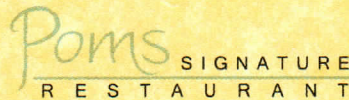




The International Wine & Food Society
Jacksonville Branch

ราตรีที่สดใสไปกับ ปอม | AN EVENING WITH POM | JANUARY 20, 2013



RECEPTION | AMUSE - BOUCHE

MayPort Shrimp Shu Mai | Lemongrass-crusteD Pork Belly on Belgian Endive
NV Veuve Clicquot Ponsardin

FIRST COURSE

RICE CRACKER CRUSTED MAINE DRY SCALLOP
California organic watercress, lotus root, lobster sauce.
2011 Ewald Gruber, Weinviertel Reserve, Gruner Veltliner

SECOND COURSE

PLANTATION FARM QUAIL
confit Thai eggplants, fried leeks.
2010 Merry Edwards Sonoma Coast Pinot Noir

THIRD COURSE

COLORADO LAMB CHOPS
Peruvian purple potatoes, morel mushroom, Amarena cherry
rainbow carrots, Thai basil with black port sauce.
2007 Ch. La Nerthe, Chateauneuf-du-Pape | 2011 Achaval Ferrer, Malbec

FOURTH COURSE

MASAMI RANCH WAGYU BEEF SHORT RIB
Thai spiced, baby green squash, Mung puree, fried shallots.
2011 Achaval Ferrer, Malbec | 2007 Ch. La Nerthe, Chateauneuf-du-Pape

FIFTH COURSE

Coconut Flan
2005 Ch. Doisy-Verdines, Sauternes