



The International Wine & Food Society Inc. Victoria (Australia)

AGM Dinner at Bellota

Chef: Nicky Riemer

Organisers: Elizabeth Peddey and Tracy Dillon

Thursday October 11, 2018

Canapés

Gaulfrette with chive cream and caviar

NV Bereche et Fils Brut Reserve, Champagne, France

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Antipasto

Cured Hiramasa Kingfish with goat curd, broad beans, asparagus and sesame

2016 San Marzano Edda Lei Bianco Salento IGT Chardonnay, Puglia, Italy

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Primo

Wild rabbit ragu risotto, Fontina and grilled radicchio

2004 Mauro Veglio Vigneto Arborina, Barolo DOCG, Italy

2004 Mauro Veglio Vigneto Rocche dell'Annunziata, Barolo DOCG, Italy

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Secondo

Flank steak, pomme puree, horseradish, Bordelaise sauce

Garden Salad

2006 Brancaia Il Blu Toscana IGT, Tuscany, Italy

2004 Umani Ronchi Cumaro Rosso Conero, Marche, Italy

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Dolce

Sicilian baked Ricotta cake with citrus salad and orange caramel

2010 Chateau Filhot, Sauternes, France