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THE AMERICAN INSTITUTE OF WINE & FOOD

THURSDAY, OCTOBER 14, 2021

6:30PM - 9:30PM

\$120 PER PERSON for MEMBERS

\$135 PER PERSON for NON-MEMBERS

Includes Dinner, Wine, Tax, Gratuity and Parking

TRAY PASSED APPETIZERS

WINE

Gancia Prosecco, Italy

DISH

Smoked Salmon, Potato Crisp, Dill
Maple Glazed Thumbelina Carrot
Ahi Poke, Tempura Rice

FIRST

WINE

Daou Chardonnay, Paso Robles 2020

DISH

Dungeons Crab & Honeysuckle, Smoked Vanilla Panna
Cotta, Heirloom Cauliflower, Butterfly Pea Flower

SECOND

WINE

Penfolds "Max's" Cabernet/Shiraz, South Australia 2018

DISH

Lamb & Yukon Crust, Baby Fennel Bulb, Roasted Mission Fig,
Pumpkin Butter Sauce

THIRD

WINE

Hess Collection Iron Corral Cabernet, Napa Valley 2019

DISH

Mulled Wine & Beef Cheek, Toasted Farro Risotto, Fall
Spiced Dark Plum Puree, Cedar Smoked Herb Bouquet

DESSERT

DISH

Chocolate Truffles and Petit Fours

TO REGISTER CONTACT SAN DIEGO AIWF CHAIR

Diane Gotkin at diane.gotkin@gmail.com or call

619-297-0951