



A.I.W.F DINNER EVENT  
SAN DIEGO CHAPTER

*Welcomes*

Double Bond Winery



Monday June 17, 2019 @ 7.00 pm

Reception at the Bar, 3 seasonal Amuse-Bouches  
2015 DISCOMBOBULATED- CENTRAL COAST

MENU

Tarte de Légumes D'été, Herbes Potagères et Chèvre Frais  
Farmer's Market Vegetables Tart, Olive oil, Fresh Herbs & Goat Cheese  
2015 CHARDONNAY- EDNA VALLEY



Saumon d'Alaska Sauce Genevoise  
Alaska Salmon "Genevoise" Sauce  
2013 PINOT NOIR RESERVE- SANTA MARIA VALLEY



Cuisse de Canard en Civet "Bigarrade"  
Duck Leg Braised in Pinot Noir & Fresh Cherry Sauce,  
Summer Harvest Vegetables  
2013 INFINITY+17 - CENTRAL COAST



Pêches Blanches Pochée "Nelly Melba", Glace Verveine Citronnée  
Poached White Peach "Nelly Melba", Lemon Verbena Ice Cream  
2013 SYRAH- BALLARD CANYON



Chef Propriétaire: Jean-Michel Diot  
Chef de Cuisine: Alain Delahaye



**Reservations accepted with full payment only.**  
**AIWF Member price \$100 - Non-member price \$115 (Prices featured are all inclusive)**

R.S.V.P. to San Diego AIWF Chair, Diane Gotkin

Email [diane.gotkin@gmail.com](mailto:diane.gotkin@gmail.com)

OR Phone 619-297-0951 (voice mail only)

Payment by check preferred. Make check payable to AIWF

Mail check to: AIWF

2683 Via De La Valle, #230 Del Mar, CA 92014



7437 Girard avenue La Jolla, CA 92037  
[www.bistrodumarche.net](http://www.bistrodumarche.net)