



# INTERNATIONAL WINE & FOOD SOCIETY

MARIN COUNTY BRANCH ~ HASKELL NORMAN CHAPTER

P.O. Box 987, Sausalito, CA 94966-0987

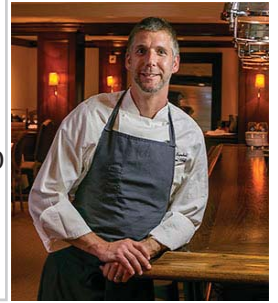
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February 1, 2014



## P L Ä J S A N F R A N C I S C O

333 Fulton Street ~ Monday, February 24, 2014, 6:30 P.M.  
Members \$ 235.00 Guests \$ 285.00



We are elated to begin our IWFS year with a new, fresh and exciting experience. A recent visit to Pläj (pronounced “play”), San Francisco’s Scandinavian culinary hit, met all of our expectations. Swedish born Owner and Executive Chef, Roberth Sundell, is firing on all cylinders with outstanding Scandinavian inspired cuisine incorporating unique ingredients, the result - delicious dishes. Simply stated elegance is an understatement to what is accomplished on the plate. This is “wow” factor cuisine that brings you back to European roots where farm to table cuisine is not a new trend but a centuries old tradition. Chef Sundell not only understands it but knows how to utilize it.

We enjoyed a number of dishes during our visit, and arrived at final selections which showcase this terrific Chef’s talent. His flavor profiles are nothing less than an enjoyable “Pläj-ful” experience. These dishes not only pair well with wine they are simply “married to the match”.

Located in the “Inn Behind to Opera” this a small romantic restaurant. Our event is being held in a semi-private space which unfortunately will not accommodate our usual standing reception. As a result, we have decided to have our Champagne Hors d’Oeuvre reception at the table, where Chef Sundell will present his enticing selection of Canapés. It is recommended that you arrive on time in order to fully enjoy this wonderful Scandinavian dining experience.

We hope you will join us for a fun Scandinavian evening at this lovely restaurant “behind the opera”, where the cuisine will capture your senses and tease your palate.

*Best Regards & Happy New Year,  
Jack Rubyn, Chairman IWFS Marin*

### Hors d’Oeuvre

*Roederer Premier Brut Champagne*

### Menu

#### Lobster Pear Bisque

Maine Lobster, Roasted D’Anjou Pear,  
Pear Brandy Cream

*2010 Condrieu “La Doriane” - E. Guigal*

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#### Kumia

Potato Dumpling, Lardon, Shallotte Confit,  
Lingonberry

*1996 Pommard Epenots - Parent*

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#### Skrei

Nordic Norwegian Wild Cod, Chanterelles,  
Dill Purée, Leeks Bronze Fennel

*1990 Clos Vougeot - Arnoux en Magnum*

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#### Saddle of Elk

Roasted Sunchoke, Juniper Berry Jus,  
Pickled Beets, Petit Kale

*1999 Lynch Bages*

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#### Princess “Celebration” Cake

Vanilla Pastry Cream, Raspberry Jam, Marzipan,  
Lemon Pound Cake