

*Commanderie de Bordeaux*  
*The International Wine and Food Society*

*Carnival Spirit January 11, 2003*

*Cocktail Reception*

*Alaskan King Crab Meat and Japanese Eggplant Key Lime Pie with Avocado Cream*  
*Chilled Sevruga Caviar with Potato and Buckwheat Blinis*  
*Sugar Cane Skewered Scampi in Star Fruit Sauce*  
*Peking Duck Wonton in Char Sui Sauce*

*Nicolas Feuillatte, Brut*

*Luncheon*

*Delice of the Ocean*

*Blue Point Oysters on Grape and Verjus Gelee, Basil Sorbet with Fresh Rosemary Sprigs*  
*Fresh Maine Lobster Terrine with Seaweed Salad, Cured Ahi Tuna on Lotus Root Crisp*

*1996 Puligny Montrachet Folatieres, xxx*

*Medallion and Foie Gras of Fresh Monk Fish and Seared Diver Scallops*

*Braised Salsify, Potato Mash and Mache in Truffled Vanilla Vinaigrette*  
*Duxelles of Granny Smith Apple, Mango and Green Ginger*

*1998 Beringer Private Reserve Chardonnay*

*Pumpkin Ravioli*

*Served with Foie de Canard Cappuccino*

*1997 Nuits St. Georges, Ch. de Premeaux*

*Trio of Tenderloins*

*Milk Fed Veal, Farmed Buffalo and Spring Lamb*  
*Basmati Moong Risotto, Glazed Leeks, Fennel Herb Salad with Rosemary Oil*

*1990 Ch. Leoville Poyferre*

*Valbrona Chocolate Pate*

*Kumquat and Sauternes Gelee, Peach Cream and Citron Toast Pistachio*  
*Pecan and Pine Baklava with Cardamom Ice Cream*

*1990 Tokay Aszu 5 Puttonyos*

*Host: Bob Dickinson*

*Executive Chef: Sanjay Dhall*

**The International Wine & Food Society - Miami Chapter  
Annual Ship Luncheon - Saturday January 11, 2003  
Aboard The Carnival Spirit  
Reported by Christopher Zoller**

For the fifth year of this popular event, hosted by Board and Wine Committee Member Bob Dickinson, we met at the Port of Miami, with Commanderie de Bordeaux, where we were whisked aboard the new M/S Spirit by the pleasant and helpful Carnival staff. We were greeted at our cocktail reception with Nicolas Feuillatte Brut Champagne N.V. and an amazing assortment of hors d'oeuvres. There were generous helpings of Sevruga caviar, both passed with accoutrements and served with freshly made hot potato and buckwheat blinis at the caviar bar. Other passed goodies included Scampi on skewers of Sugar Cane with cucumber sauce (the skewers were edible), delicious Peking Duck wontons in char-sui sauce, and an elegant pastry shell filled with Alaskan King Crab meat, Japanese eggplant and Key Lime with avocado cream. The attention to detail from the kitchen was equaled by the superb service. No one lacked for anything.

We were then escorted to the Grand Dining Room, a two-story room with "orchestra" and "mezzanine" dining areas. It was clear that our group was the main event. The luncheon began with "Delice of the Ocean", four unique and fun tastes. First was a Blue Point oyster on a cranberry-like jelly of grape verjus. Verjus is a winery by-product that is a great substitute for vinegar in cooking more subtle and wine-friendly flavors. Next was an excellent, fresh Main Lobster terrine with a seaweed salad; then cured sushi quality Ahi Tuna on a Lotus Root Crisp; and lastly a Basil Sorbet with fresh rosemary sprigs. The sorbet was distinctively basil flavored and it made for an unusual palate cleanser. The challenge of pairing these flavors with an appropriate wine was ably met by the 1996 Puligny Montrachet Folatieres from Joseph Drouhin. The wine had bouquet of light tropical fruits that really enhanced the seafood. In the mouth it

showed delicate but sharp acids, low on oak, fruit and butter. This was a terrific, classic white Burgundy for this course, crisp but with body.

Few people know that fish can also produce Foie Gras, and the next dish was a great example. A medallion of Monk Fish filet was topped with a lobe of pinkish orange Monk Fish foie and seared diver scallops. This dish had a pleasant sweetness that was complemented by braised salsify, duxelles of Granny Smith apple, mango and green ginger, and potato mash. These were presented on a light sauce of truffled vanilla vinaigrette. For the wine with this course, we stayed with chardonnay, but in the totally California style of the Beringer Private Reserve, 1998 (Napa). Laid up in oak barrels sur lie for nine months, this wine showed much bigger and bolder than the Burgundy, with a rich mouthfeel and big, buttery fruit to match the sweetness of the dish.

Next up was a Pumpkin Ravioli, served on a bed of lightly wilted spinach with a Foie de Canard Cappuccino. There was a lush sweetness to this dish as well, with hints of East Indian flavors, befitting the Chef's heritage. It was served with a lovely, light red Burgundy, a 1997 Nuits St. George from Chateau Premeaux. This was a great example of a "luncheon" wine, pleasant and not overly complex.

The exquisite meat course consisted of a Trio of Tenderloins. Perfectly cooked medallions of milk-fed Veal, wonderfully tender farm-raised Buffalo, and Spring Lamb were presented with glazed leeks, fennel herb salad and a Basmati Moong Risotto. This dish was fabulous, especially as it was paired with the 1990 Leoville Poyferre (St. Julien). The wine showed the best of the day with juicy black cherry and currant fruit flavors to augment the Indian influences and soft, smooth tannins to balance the meats. It probably will continue to drink well for another ten years.

All that and dessert too? Of course! What a melange: Valhrona Chocolate Pate with Kumquat and Sauterne Gelee, Peach Cream and Citron Toast Pistachio and a Pecan and Pine Baklava with Cardamom Ice Cream. All that translates to a chocolate mousse cake with pistachio sauce, chocolate chopsticks, fruit jellies, almond and macaroon flavors, and a nutty baklava with spicy ice cream. Absolutely delicious! The dessert wine was a 1990 Tokay Aszu 5 Puttonyos (stars), from Hungary. Tokay (or Tokai) is a luscious sweet wine that has it's own rating system (puttonyos) for quality. A lovely change from sauterne, the wine has some nut-like characteristics and a lingering finish.

A quick word about the impeccable service: Each dish arrived covered, with one server per guest and perfect coordination by the captains for presentation, removal of finished plates, refills of water and replacement of silverware and stemware. The Carnival team was at the top of their game and could compete in most Michelin 3-starred restaurants. The sommeliers were attentive, even-handed and knowledgeable, even though we brought all the wines. The meal flowed beautifully, given the time constraints of the ship's turnaround. Bravo to Carnival, and many thanks to Bob Dickinson.



