



The International Wine & Food Society

Miami Branch

One of the many pleasures of living in South Florida is the opportunity to experience great chefs who will create exciting food pairings for a wide variety of wines. One of these is Dewey LoSasso, and his newest restaurant was the scene for a wonderful coed dinner. In spite of the road construction, we had no trouble getting to NE 110th Street and Biscayne Blvd.

for our 251st event. As the 49 members and guests arrived, we mingled in the private back room of the restaurant for our aperitif and hors d'oeuvres. The champagne



was Nicolas Feuillatte NV Rose, a delightfully crisp wine with great pinot noir flavors and hints of black cherry. There was an abundance of good eats. Grilled Flatbread with Lobster Marmalade was a crisp toast covered with luscious lobster and caramelized onion. The Morel Salad on Toasted Brioche had some garlic and spice with the rich morels. Smoked Salmon Croquettes with Damn Hot Guava Sauce were surprisingly light and tasty. The sauce lived up to its name and was superb. The Snapper, Grouper and Tuna Ceviche on a

Yuca Crisp was outstanding: perfectly marinated fish with light lemon hints on a crisp chip. There was more than enough to go around the animated crowd. We were able to have the entire restaurant to ourselves in tables of six or eight, which made for even more conviviality. The staff, led by Dewey's wife Dale, was excellent in serving the wines and the food with alacrity.

Our first course was Steamed Taylor Bay Scallops in the Shell. These tiny, delicate scallops were still attached to their beautiful shells, and Dewey was wise to only lightly steam them and then pair them with a Fresh Herb Risotto and Shrimp Bisque Drizzle. The rice was tender and moist, with a light touch of herbs, and the sauce was exquisite, rich with roasted shellfish flavors. Hosts Joe Cerniglia and Carl Young had quite a hand in selecting the dishes and the wines, and they worked with Dewey to make a dish that went beautifully with a 1996 Puligny Montrachet, the Cuvee Vieux Chateau Maro-slavac. The wine was tight, with sharp acids and a clean finish and was a nice balance for the rich sauce. Those who kept some were rewarded later in the evening as it warmed and opened and took on more complexity, especially nice with Corvina and Crusted Lobster...Our next course, was a gorgeous filet of this lesser known white fish topped



MARCH 8, 2005
HOSTS: CARL YOUNG & JOE CERNIGLIA



Christopher Zoller
Reporter





with a crust of lobster. At our table, Jodi Hoffman was the first to spot the lobster. Later the chef explained that he sears one side of the corvina filet, then turns it and smears a mix of chopped lobster, butter, spices, and panko crumbs on top and finishes the dish in his 1950's era pizza oven. The fish was fresh, light and flaky and accented, not

blown away, by the topping. The chef has a large repertoire of sauces he could have served with this dish, but to accommodate another great wine choice he used Beurre Rouge, served with an Israeli Cous Cous, because the large round grains absorb the sauce so well. The wine was a 1997 Louis Jadot Volnay from the Premier Cru "Clos de la Barre". As our commentator Bob Dickinson reported, this tiny (3.3-acre) vineyard lies below the town of Volnay between two other premier crus and has been under contract to Jadot since



1995. The soils in this part of Volnay have more iron and less limestone, which gives this wine its intense bouquet of refined red fruits with earth and mineral nuances. On the palate we found complex but balanced flavors of ripe raspberry, red cherry and even violets and a silky, supple texture. This was another outstanding pairing by the hosts and chef.

For our meat course Dewey actually



found Muscat vines from North Florida to add their smoky flavors to his Florida Vine Grilled Tornado of Beef and Kangaroo. After too many jokes and comments (you can imagine) the two meats came out of the kitchen and really surprised the crowd. The beef showed the excellent smoky flavors of the grilled vines, and was perfectly cooked. The kangaroo was delicious, juicy and moist and quite tender. Both tournados were well seared on the outside and the beef had a nice pink interior while the kangaroo was deep red. Like so many other formerly exotic



game, these kangas were farm raised for our dining pleasure, and again a great theme by the hosts. The delightful accompaniments were Gorgonzola Roasted Beets and Foie Gras Gravy. Joe and Carl found the fabulous 1999 D'Arenberg 'Dead Arm Shiraz' in our cellar and decided to pair it with these great meats, and it was brilliant. Aromas of cedar, fig, blackberry and blueberry wafted from the deep purple color in the glass. The wine was thick and rich with big fruit flavors of blackberry and cassis

and some toffee and mocha touches as well. It had a long finish with pepper and velvet, caramel and mushrooms. It was perfectly suited to this dish. The wine gains its strength and its name from a rare disease that affect older vines, called





Eutypa Lata, or “Dead Arm”. It slowly reduces one of the arms of the vine to dead wood, which means the remaining arm produces small amounts of incredibly concentrated and highly flavored grapes. This wine could last another 10 to 15 years.



We were really blown away by the unique cheese course: Bermuda Triangle Goat Cheese and Peppered Papaya. Featuring just the smooth, rich chevre in its rind on a plate dotted with tiny flakes of ground pepper. With the strips of papaya, it was a salty/sweet combination that was delightful. The wine to accompany this was remarkable: 1990 Chateau Pavie. Although many of us have had this wine in the past, on this night it showed beautifully. With a dark ruby color

in the glass, it displayed aromas of black cherries, earth, minerals, and spicy herbs. It had a lush, fleshy, full mouthfeel and great balance and structure, with low acidity and moderate tannins. It seemed to be at its peak for perfect drinking, and was a joy.

Dessert was a real amalgam of flavors and textures: Warm Apple Custard Tart with Cheddar “Bread”, Cheddar Crisp and Sun Dried Cherry-Basil Ice Cream. The tart was rich and smooth with apple flavors that married with the classic combination of cheddar cheese in two unique textures, soft bread and a light crisp. The intense cherry and basil flavors in the ice cream were a distinctive contrast and another dimension. For the sweet wine, Joe and Carl chose a 1999 Quarts de Chaume from Domaine de Baumard in the Loire Valley. This wine, from the chenin blanc grape, displayed a nice tart/sweet balance with good acid to add its own distinctive aspect to the course. It was a fine finish.



Well worth the trip, North 110 proved to be a wonderful setting for our group. The Chef and his staff worked hard to design dishes to go with our wines and to address all the concerns of our hosts, who obviously had done their field



research well. Special thanks go to Chef Dewey and his wife/manager/sommelier Dale, and we all look forward joining them for more good times of Wine, Food and Friends.





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RECEPTION

GRILLED FLAT BREAD, LOBSTER MARMALADE
MOREL SALAD ON TOASTED BRIOCHE
SNAPPER, GROUPER AND TUNA CEVICHE, YUCA CRISP
SMOKED SALMON CROQUETTAS, DAMN HOT GUAVA SAUCE
NICOLAS FEUILLATTE NV ROSE CHAMPAGNE

MENU

STEAMED TAYLOR BAY SCALLOPS IN THE SHELL
FRESH HERB RISOTTO AND SHRIMP BISQUE DRIZZLE
1996 PULIGNY MONTRACHET CUVÉE VIEUX CHATEAU MAROSLAVAC



CORVINA WITH CRUSTED LOBSTER SLICES
BUÈRE ROUGE
1997 LOUIS JADOT VOLNAY 1ER 'CLOS DE LA BARRE'



FLORIDA VINE GRILLED TOURNADO OF BEEF AND KANGAROO
GORGONZOLA ROASTED BEETS AND FOIE GRAS GRAVY
1999 D'ARENBERG 'DEAD ARM' SHIRAZ



CHEESE
BERMUDA TRIANGLE GOAT CHEESE AND PEPPERED PAPAYA
1990 CHATEAU PAVIE



WARM APPLE CUSTARD TART
CHEDDAR "BREAD", CHEDDAR CRISP AND SUN DRIED CHERRY-BASIL ICE CREAM
1999 QUARTS DE CHAUME, DOMAINE DE BAUMARD

HOSTS: JOE CERNIGLIA & CARL YOUNG

CHEF: DEWEY LOSASSO