



The International Wine & Food Society

Miami Branch

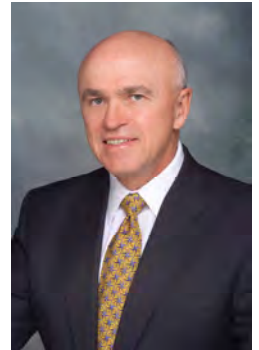
FASCINATION

WITH

WINE, FOOD & FRIENDS

SEPTEMBER 23 TO 26, 2005

HOST: **BOB DICKINSON**



John Kuczowski

REPORTERS

Scott Bailey



Our 256th event was a fun-filled weekend aboard the Carnival Fascination. Members and spouses/guests of the Miami Branch of the International Wine & Food Society and the Commanderie de Bordeaux – a crew of thirty-four persons – enjoyed an immensely successful and thoroughly relaxing weekend cruise.

Branch Director and Wine Committee Chairman Bob Dickinson, CEO of Carnival Cruise Lines, chaired the event. As always, the CCL staff put forth maximum effort, with outstanding results, and exceeded our expectations.

We brought our best wines for three exquisite dinners. Carnival hosted Champagne and Caviar receptions on Friday and Sunday evenings, and IWFS member Jeff Block hosted a Single Malt Scotch Tasting Saturday evening. We even had time for an open members' forum, shopping trips into Nassau, exercise, sunbathing, massages and one birthday celebration.



Each night was structured around a different wine theme. Members brought one red and one white (some brought more) for each theme:

Friday	Killer California Cabernets
Saturday	Eighties Bordeaux
Sunday	International

We later itemize the wines brought by the cruisers and the unique menus created for the occasion. Obviously, it was not possible for everyone to sample every wine, but quite a few tastes of a number of the wines were shared among tables.

On Friday evening, we were welcomed with an elegant/casual and festive Nicholas Feuillate Champagne, Caviar and Oysters reception, including a most impressive display of ice and fruit carvings, adorned with festive 'floral' arrangements of carved vegetables. Senior Chef de Cuisine Hans Holzfeind and Chef de Cuisine Rudi Breit greeted us with toasts of Bon Appetit! The sumptuous five course table de hote menu, created especially for our group, featured a delicious squab breast presentation, followed by an unusual and enjoyable buffalo filet for the main course; worthy accompaniments to the impressive Cabernets being poured. The weekend was launched in fine style.

The range of vintage years spanned 1974 through 2001, with two vintages from the Seventies, three vintages of the Eighties, seven vintages of the Nineties and one 2001. The "Wines of the Night" included:

- '85 Joseph Phelps Eisele Vinyard
- '01 Harlan
- '94 Colgin Herb Lamb Vineyard





Cigars, port, cognac and jovial camaraderie followed every night's dinner in The Library. Special enjoyments included a '71 PX, '63 Cockburn Vintage Port, 1900 Madeira along with other post-prandial spirits.

Saturday is normally Nassau day, and the highlight for our cruise was Bordeaux night. Earlier, a number of the group enjoyed an informative tasting/seminar on Single Malt and Single Cask Scotch Whiskeys, moderated by Society member Dr. Jeff Block. The tasting also focused on pairings of various foods with the offerings, and was a rousing success.

The coat and tie/formal format for the evening presented the perfect ambience for enjoying the numerous '82 Bordeaux on offer. A majority of our diners rated the Saturday evening cuisine as top choice of the three wonderful and delicious menus presented during the weekend. From the study in Foie Gras for the starter, the Chilean Sea Bass fish course and the over-the-top Veal Chop and Lobster Tail main course, through the whimsical and visually stunning palette of desserts, every course was a winner. As a surprise (to him), we celebrated Branch President John Kuczanski's 'significant year' birthday with a cake, candles and song.

The range of vintage years were '75 to '90 for reds, '82 and '88 blanc secs and '83 & '96 Sauternes. The "Wines of the Night" included:

'83 Margaux	'82 Poujeaux
'82 Laville Haut-Brion	'83 Rieussec
'82 Cheval Blanc	'82 Pichon Lalande



Sunday is a Fun Day at Sea, relaxing and informal. The IW&FS Branch's Board and Committees took the opportunity of a captive audience to hold an Open Forum for members to ask questions, raise issues and provide input for the benefit of our Club. It was a lively and spirited session, beneficial for all participants.

We worked up our appetite and thirst for the farewell, pre-prandial reception, again featuring Nicholas Feuillate Champagne, Caviar, frog's legs 'lollipops', ahi tuna and

salmon quenelles, along with another visually stunning display of decorative crafts by the talented Carnival culinary team. Before going to dinner, we had the opportunity to offer our thanks and applause to Maitre d' Luis Marques and representatives of all the CCL teams who collaborated to make our weekend a thrilling success.

The International evening's sumptuous menu was just that – starting with an Asian-inspired soft shell crab, to a continental ballotine of duck and on to eastern Mediterranean-flavored noisettes of spring lamb. The assortment of red wines for the evening spanned Burgundy and the Rhone Valley of France, Italy, Spain and two vintages of Grange Hermitage from Australia. The "Wines of the Night" included:

'89 Hermitage La Chapelle
'90 La Fleur De Gay
'94 Rayas - CDP

We cannot overlook the range of the delicious whites and other sweets that so ably 'set the table' properly for the celebrated vins rouges. Some standouts (dry and sweet) were '88 'Y'; '94 DZH Rangen Riesling, '95 DZH GwzT Wintzenheim, '02 Leeuwin Artist Chardonnay and '01 Kongsgaard Chardonnay.

This weekend event a true gastronomic adventure. Our enjoyment never ceased, the wine selection was uncompromised, and the food was exquisite. On the following pages we recap the Wine, Food and Friends that made this event a total success.

We thank Bob Dickinson and Carnival Cruise Lines for their exquisite execution. We hope to do this again, and when we do, no one who enjoys Wine, Food and Friends will miss it! This weekend was "Over-The-Top"!



FASCINATION WINE

First Night		Second Night		Third Night	
Killer California Cabernets	Others	1980's Bordeaux	Others	International	Others
'99 Nickel & Nickel Tench Vineyard	'97 Domaine Weinbach Cuvee Catherine Riesling	'82 Poujeaux	'88 Y'grec	'95 Cornas Les Ruchets	'95 DZH Gwzt Wintzenheim
'76 Beaulieu Georges de Latour	'92 Chapoutier Ermitage Cuvee de	'82 Labegorce-Zede	'82 Laville-Haut Brion	'82 Pio Cesare Barolo Riserva	'63 Cockburn Vintage Port
'85 Eisele Vineyard Joseph Phelps	'83 Hermitage "la Chapelle"	'85 Haut-Brion	'83 Pichon Lalande	'81 Ch. Beaucastel	'83 Rieussec Sauternes
'91 Dalla Valle Maya	'94 Zind Humbrecht Rangen Riesling	'83 Palmer	'86 Leroy Meursault Les Narvaux	'89 Jaboulet Hermitage la Chapelle	'88 Schlumberger Gewirztraminer Cuvee Anne - SGN
'96 Stags Leap – Fay Vyd	'03 Villa Schinosa Moscato di Trani	'82 Lafite	'02 Chavy Puligny Montrachet Folatieres	'89 Ogier Cote Rotie	'04 Amayna Sauvignon Blanc
'90 Caymus	'01 Cutrer Les Pierres Chardonnay	'85 Pontet Canet	'04 Cloudy Bay Sauvignon Blanc	'90 La Fleur de Gay	'89 La Grande Dame Burt Rose
'94 Bryant Family	'01 Kongsgaard Chardonnay	'75 Haut Brion	'86 Batard Montrachet	'80 Grange Hermitage	'99 Kistler Chardonnay
'87 Cabernet Sauvignon	'00 Puligny Montrachet 1er Cru Les Perrieres	'82 Latour	'82 Krug Grand Cuvee	'97 Brunatc Barolo	'90 J. Lassalle Special Club Champagne
'94 Colgin Herb Lamb Vineyard	'85 La Grande Dame	'82 Mouton Rothschild	'98 Beaucastel CDP Blanc	'90 Sandrone Canubi Boschi Barolo	'02 Leeuwin Artist Chardonnay
'74 Mondavi Reserve	'02 Tablas Creek Roussanne	'82 L'Evangile	'96 Batard Montrachet	'81 Grange Hermitage	'02 Charles Creek Chardonnay
'01 Harlan Estate	'02 Grgich Hills Chardonnay	'82 Cheval Blanc	'04 Craggy Range Sauvignon Blanc	'95 Quintarelli Amarone	'00 Lakeview Niagara Riesling Ice Wine
'97 Frias	'02 Sbragia Chardonnay	'84 Cos D'Estournel	'98 Peter Michael Chardonnay	'90 Parent Premier Cru Pommard Les Epenots	'00 Kistler Chardonnay
'86 Kistler Cabernet	'88 Bouzy	'82 Leoville Barton	'96 Ch d'Yquem Sauternes	'94 Remeilluri Rioja	'01 Rudd Chardonnay
'95 Far Niente	'99 Talbott Chardonnay	'83 Langoa Barton	'01 Parusso Bricco Roella Sauvignon Blanc	'95 Amarone Ca'De'Rocchia	'02 Francis Tannahill "Passito" GwzT
'96 Chateau Montelena Cabrenet	'03 Dom. Girard Sancerre	'86 Chateau Canon	'88 Pol Roger Sir Winston Churchill	'90 Faiveley Gevrey-Chambertin	'02 Peter Michael Chardonnay
'91 Araujo	'02 Aubert Chardonnay	'82 Pichon Lalande		'94 Rayas - CDP	Renwood Orange Muscat
	'96 Chablis "Vaudesir" Verget	'90 Chateau Gruaud Larose		'89 Gevrey Chambertin Remoissenet	Chambers Special Muscat



FASCINATION FOOD

IW&FS / C de B
Dinner aboard the M / S FASCINATION
September 23, 2005

Smoked Fish Delice

Truffled Salmon Sundae, Halibut Tarte Tatin, Sturgeon Cannelloni
Puffed Black Sesame Rice and Lobster Quenelles

Pomegranate and Mango Rubbed Grilled Squab Breast

Gingered Rhubarb Ravioli, Creamed Savory Cabbage, Port Gastrique, and Caramelized Kumquats

Filet Mignon from Wyoming Buffalo with Bone Marrow

Salsify and Asparagus in Vinaigrette, Garlic Yukon Mash

Wild Berries, Belgium Endive and Watercress

Warm St. Andre, Preserved Lemon Dressing and Virgin Olive Oil Sorbet

Frozen Coffee Cardamom Pots with Pistachio Crème

Chocolate Cake, Sherry Caramel, Macadamia Nut Chocolate Truffle Milkshake

Demi Tasse

Petits Fours





FASCINATION

FOOD

IW&FS / C de B
Dinner aboard the M / S FASCINATION
September 24, 2005

Foie Gras Tasting

Toffee Apple Foie Gras, Grilled Foie Gras Sushi, Foie Gras Crème Brulee, Foie Gras Torchon
Mâche and Lavendar Salad, Watermelon Relish and Mango Gelee

Green Tea and Pistachio Crab Crusted Wild Chilean Sea Bass
Avocado and Chorizo Soup, Purple Potato Pearls, Sweet Corn Shoots Salad

Pan Roasted Veal Chop and Truffled Maine Lobster Tail
Sweetbreads and Morel Ragout, Rosemary Jus, Truffle Asparagus Fondue and Kohlrabi

Mesclun Greens, Roquefort and Walnut Cheesecake, Burgundy Gelee
Clementine Vinaigrette, Polenta and Chervil Croutons

Banana Meringue, Pineapple Tequila Sorbet
Cilantro Soup, Tropical Fruit and Coconut Sacristan
Passion Fruit Tamales in Banana Leaves

Demi Tasse

Petits Fours





FASCINATION

FOOD

IW&FS / C de B
Dinner aboard the M / S FASCINATION
September 25, 2005

Crispy Soft Shell Crab, Shitake-Green Tea Somen Noodles,
Lemongrass Aioli, Miso-Burre Blanc, Asian Pear Lobster Rolls, Citrus Salsa

Coffee Roasted Ballotine of Muscovy Duck
Sliced Cheese Knoedel and a Warm Apple Wood Smoked Bacon Vinaigrette
Wild Mushroom and Parsley Emulsion

Noisettes of New Zealand Lamb, Tomato Kaffir Lime Tzatziki
Tahini Infused Roasted Eggplant, Potato and Kalamata Olives Confit, Lemon and Rosemary Emulsion
Eggplant and Tomato Caviar, Natural Juices

Dandelion and Arugula Salad with Champagne Grapes
Aged Emmenthal , Rosehip Vinaigrette, Oregano Melba Toast

Strawberries and Chocolate
Chocolate Goddess Cake, Strawberry and Lemongrass Ice Cream Bonbons in Chocolate
Mint Leaf and Vanilla Oil, Sambucca and Strawberry Reduction

Demi Tasse

Petits Fours





FASCINATION FRIENDS

