



The International Wine & Food Society

Miami Branch

Ship Lunch

Thanks to the great generosity and hospitality of our host Bob Dickinson, once again we were able to enjoy one of the finest dining venues anywhere, and one especially unique to Miami.

January 15, 2006

Host: **Bob Dickinson**



Christopher Zoller
Reporter



Our annual shipboard luncheon took place onboard the Carnival Valor dockside at The Port of Miami. Even in this era of heightened security, we were whisked through the boarding process and escorted to the Eagle's Nest Lounge for a reception featuring Duval Leroy Brut Champagne, NV. The passed hors d'oeuvres included Sevruga Caviar on Crepe Vonnassiennes with Cured Tomato; a trio of Licorice Poached Oysters, Langoustino Cream, and Ahi Tuna; Green Tea and Lime Mousse, and a Supreme of Quail en Gelee. The caviar-covered crepes were unique for their

pairing with the tomato, a little acid to go with the salty eggs. The trio of fish was complemented by pink grapefruit juice for a tangy finish. Taken as a meringue cookie, the flavor of green tea and key lime made a nice palate cleanser. All were delightfully different and great fun for a pre-lunch warm-up.



As we made our way to the Grand Restaurant, we could witness the building anticipation of the cruise passengers, who were awed by the array of offerings already in full swing. Gourmet coffee, ice cream, tropical drinks, massage chairs and

hints of tours and shopping to come were everywhere. But the best treats were waiting for us. We had the two-story dining room all to ourselves, and a huge staff at the ready. The tables were set with Versace china and silverware and the room glistened with wineglasses. The first course was Foie Gras parfait and Candied Kalamata Olives with Crystallized Green peas, Edamame Ice Cream and Beet Juice. This complex grouping of ingredients came together





as a wonderfully rich, sweet dish. The parfait was a light mousse of foie gras that served as the base for an opportunity to mix in the other elements. The candied olives and the green peas both gave a new texture to the parfait, and the combination was a delight of savory with sweet. The ice cream showed off the superb sweetness of the soybeans, and the color combinations, bringing in the beet juice, were a treat for the eyes. Bob found a wonderful wine to complement this unusual dish, and made a huge case for the world's most noble white wine, Riesling. The 2001 Fritz Haag, Brauneberger-Juffer-Sonnenuhr Riesling Auslese had outstanding acids to help cleanse the palate. Taking this wine on its own, without the dish, would leave a little floral fruitiness on the tongue, but with this intense parfait it finished dry and clean. The weight and mouth-feel of the wine stood up to the textures of the food, while the minerality and the acids gave a great contrast. Fortunately for us, an honored guest, Olivier Bernard, proprietor of Domaine de Chevalier in Pessac-Leognan, had very recently been a guest at the Fritz Haag winery and was able to give us an excellent description of the wine.



All the way from Maine came Diver Scallops on Carrot and Celery Root Cake, with Carrot Confit, Kaffir Lime Oil, Tamarind Cashews and Bulls Blood Sprouts. By now we could tell the chef was having a field day with the wonderful assortment of ingredients at his disposal. Clearly Bob had given him this great opportunity to show off the depth and reach of the galley. The scallops were perfectly cooked and had a fabulous wood grilled flavor. The root vegetables were presented like a hash, and the remaining ingredients, as in the previous dish, lent their color and texture as desired. This gave us a chance to have a comparison of New World

and Old World, this time with the chardonnay grape. Bob served the 2001 Shafer Red Shoulder Ranch Chardonnay and the 2001 Meursault Tillets by Verget. The contrast was very notable. Like many California chards, the Shafer showed itself to be a big wine, rich with the flavors of oak and a buttery finish...huge fruit and very muscular. The Verget was finer, drier and more feminine, with lighter fruit flavors of apple and more delicate acids. Trying these two together was another excellent learning experience, and everyone had a chance to pick their favorite pairing.

And speaking of combinations, the next course was an abundance of pairings, featuring two great meats and two great wines for numerous possibilities. Pan Seared Lamb Loin and Prime Beef Tartare with Onion Streusel, Bernaise Cream, Hazelnut Potato and Biryani Rice also featured a port wine foam! Wow! Lamb loin, a cut not often seen, was cooked to perfection and sliced while the tartare created a wonderful natural foil. The onion streusel





was more like a confit with a light crust. The cream went with both meats, and even the strictest Atkins follower could not resist the carbs. To accompany these great flavors, Bob again decided on a vintage comparison, but this time sticking close by with two 1995 wines from the Right Bank of Bordeaux: Chateau La Serre from St. Emilion and Chateau Gazin from Pomerol. Both these wines are predominately Merlot and 1995 was an excellent vintage in these two regions. The La Serre had aromas of leather and tobacco, elements that showed up on the tongue as well, along with an earthiness. It was sharp and seemed fully developed. The Gazin had some smoke, spice and oakiness in the nose and was notable for its big jammy fruit. It also had an herbal and meaty component. It was smoother, deeper, richer and rounder at first. Coming back to the La Serre almost an hour later, it had gotten even better but still differed from the Gazin. This was a gorgeous pairing, being able to try each wine with the different meats. Every combination worked wonderfully.

Bob always likes to bring out a big gun, and he had his chance with the cheese course: the 1985 Chateau Lafite Rothschild, a Pauillac. This wine is rated 92 points (RMP, Jr.) and was ready for our drinking pleasure. I found it to have a great perfume of roasted herbs, red and black fruits, toast and minerals. It had deep rich flavors and a big body. It had the overall feel of richness, fruit and a certain youthfulness. It was gorgeous. Our Selection of



Ripened Fine Cheeses, Served with Caramelized Walnuts and Crusted Pear Wedges featured all French cheeses: Morbier, with its little center of ash, St. Albray, a triple cream, Chaume, a creamy Chevre, and Roquefort. A great way to showcase a great wine.

For dessert we had Phyllo Wrapped Bitter Chocolate Cannelloni with Raisin and Figs Consommé with Braised Pineapple, Roasted Banana Crème Brule Ice Cream. Once again, a paragraph of ingredients comes together in a delightfully decadent dish. There were still surprises in this phenomenal course. The chocolate was laced with Truffles (Thank You Vicki Garrigo!) making it even richer and more elegant. The fruit soup added a dried fruit tartness, and the crème brulee had an actual piece of roasted banana baked in! With this we had the 1988 Chateau Bastor-Lamontagne Sauternes. A blend of 80% Semillon and 20% Sauvignon Blanc, this is an excellent and reasonably priced sauternes that shows well even against the expensive alternatives. It had a honeyed pineapple and orange scent and a pure clean mouthfeel with moderate sweetness. An excellent choice that did not overwhelm the superb dessert.

We have enjoyed the skills and creativity of Executive Chef Sanjay Dhall several times over the past years. This time our Chef de Cuisine was Ashlie Dias, who executed the dishes perfectly. They both came out to answer our questions and receive our accolades. The afore-mentioned staff was excellent, with five star service under the direction of Lloyd Lewis, the Maitre D'. Thanks also go out to another familiar face, Cyrus Marfatia, the Vice President of Food & Beverage. The staff of Carnival (including the President and CEO) worked tirelessly to insure the success of this great afternoon. We are truly lucky to have such great Wine, Food, and Friends.





The International Wine & Food Society

Miami Branch

Annual Ship Lunch

Carnival Valor

JANUARY 15, 2006

RECEPTION

*SEVRUGA CAVIAR ON CREPE VONNASSIENNES WITH CURED TOMATO
LICORICE POACHED OYSTERS, PINK GRAPEFRUIT AND LANGOUSTINO CREAM
GREEN TEA AND LIME MOUSSE
SUPREME OF QUAIL EN GELÉE
DUVAL – LEROY CHAMPAGNE, N.V. BRUT*

MENU

*FOIE GRAS PARFAIT AND CANDIED KALAMATA OLIVES
CRYSTALLIZED GREEN PEAS, EDAMAME ICE CREAM AND BEET JUICE
2001 FRITZ HAAG, BRAUNEBERGER – JUFFER – SONNENUHR RIESLING SPATLÈSE*



*MAINE DIVER SCALLOPS ON CARROT AND CELERY ROOT CAKE
CARROT CONFIT, KAFFIR LIME OIL, TAMARIND CASHEWS AND BULLS BLOOD SPROUTS
2001 SHAFER RED SHOULDER RANCH CHARDONNAY & 2001 MEURSAULT TILLETTS, VERGET*



*PAN SEARED LAMB LOIN AND PRIME BEEF TARTARE
ONION STREUSEL, BÉARNAISE CREAM, HAZELNUT POTATO AND BIRYANI RICE
1995 CHATEAU LA SERRE ST. EMILION & 1995 CHATEAU GAZIN POMEROL*



*SELECTION OF RIPENED FINE CHEESE
SERVED WITH CARAMELIZED WALNUTS AND CRUSTED PEAR WEDGES
1983 CHATEAU LAFITE ROTHSCHILD PAULLAC*



*PHYLLO WRAPPED BITTER CHOCOLATE CANNELLONI
RAISIN AND FIGS CONSOMMÉ WITH BRAISED PINEAPPLE
ROASTED BANANA CRÈME BRULE ICE CREAM
1988 CHATEAU BASTOR-LAMONTAGNE, SAUTERNES*



*DEMI TASSE
PETITS FOURS*

HOST: BOB DICKINSON

**SANJAY DHALL - EXECUTIVE CHEF / ASHLIE DIAS- CHEF DE CUISINE
LLOYD LEWIS - MAITRE D' / CYRUS MARFATIA – VP, FOOD & BEVERAGE**