



## The International Wine & Food Society

### Miami Branch

# IDES OF MARCH AT CHATEAU REESE

MARCH 15, 2006

HOSTS: BILL REESE  
& BOB HUDSON



Thanks to the wonderful generosity of Barbara and Bill Reese and their gorgeous home, we were able to have a co-ed event for 60 members and guests in the commodious reception area, ballroom and gardens of "Chateau Reese".



Christopher Zoller  
Reporter

This was a great opportunity to mingle in a homey atmosphere in an elegant 1920's Coral Gables residence. Bill worked hard with his co-host, Bob Hudson, to provide us with a special menu to go with the beautiful venue.

To accommodate so many people the catering team of Mary & Mo brought in tables, chairs, glassware, cutlery, linens, a field kitchen and a staff of 5 to cook and serve for us. It was quite a feat. As we arrived we were greeted with glasses of Nicolas Feuillatte Non Vintage Brut. This champagne was crisp, refreshing, and worked perfectly with the range of hors d'oeuvres. We enjoyed "Crab Cakes with Dijon Tartar Sauce" which were moist with lots of crab meat; "Indian-Inspired Vegetable, Chicken or Beef Triangles" which were light phyllo dough purses filled with the different, tasty stuffings; "Bruschettas with Fresh Tomato, Mozzarella and Grilled Portobello Mushrooms" a great take on the classic; and "Sesame-Seared Tuna on a Sweet Thin Crisp with our Signature Raspberry Chipolte Sauce", a rare slice of Ahi Tuna nicely seared on



all sides with a light touch of the delicious sauce. As the crowd grew we passed from the foyer through the living room into one of the most sumptuous rooms in a private Coral Gables residence, a true "ballroom" with high ceilings, clere-story windows, a grand piano and lots of room for our lively group.

Dinner in the garden was spread out over six lovely tables under the stars and around the fountain. As tight as the quarters were the staff accommodated us, and the meal commenced with "Seared Scallops with Sweet Potato Mash and Drizzle of Passion Fruit Butter". The simply but perfectly







prepared scallops were nicely set off by the sweet flavor combination of sauce and potato and Bob and Bill picked a great wine to balance the dish: 2001 Chateau Souverain Chardonnay. The wine, from Sonoma County, was full of

buttery oak and had flavors of white peach and a hint of hazelnut. It was aptly described by Bob Hudson.



For a salad course we had “Walnut-Crusted Goat Cheese over Mixed Baby Greens with Cherry Tomatoes, Dried Cranberries and Toasted Sesame Buttermilk Dressing”. As complicated as that

sounded, the dish had just a light touch of dressing

allowing the cheese to give up its optimum tangy flavor, enhanced by the buttermilk and contrasted by the tomatoes and cranberries. One of the best pairings in the world of food and wine is Sauvignon Blanc with goat cheese, and we had the wonderful 1994 Chateau



Latour-Martillac Blanc. From Pessac-Leognan in

Bordeaux, this classic blend of Sauvignon Blanc and Semillon grapes was highly rated

by the wine press, and justifiably so. Its age helped to give it grace and finesse. As Peter Benjamin pointed out, it had great structure and resolved acids. It was a super match.



For some earthy flavors we had “Wild Mushroom Risotto with English Sweet

Peas and Parmesan Cheese”. With a little bit of fresh parsley this dish was rich with the mushroom flavors and substantial with the just “al dente” arborio rice, all very nice components.



Another match made in gourmet heaven is pinot noir with mushrooms and our co-hosts went “Down Under” to find the 1999



Brancott Reserve Pinot Noir, a product of the Marlborough region of New Zealand. With climate and conditions of lots of sunshine, low annual rainfall and long cool nights this area is perfectly suited to the new world style of pinot noir. The vines are stressed with low moisture and soils that are low in fertility, encouraging the vine to direct its energy into the fruit, giving

each bunch of grapes strong color, flavor and ripeness. With aromas of dark berries and spice and a nice hint of toast, the wine was well structured with nicely balanced tannins to display the ripe dark berry fruits and flavors of black plums. The age of the wine brought out more old world characteristics of tobacco and leather. To me it was a great balance between old and new styles and I hope to find more in the marketplace. Another fantastic pairing.







Moving to the meat course, we had “Rosemary Crusted Filet Mignon with Grilled Vegetables, Roasted Potatoes & Mo’s Rosemary-Mustard Steak Sauce”. The steak was quite tender and served rare, and the rosemary was not over-



powering at all, with nice hints also picked up in the sauce. Bob and Bill found a gem in our cellar in the 1997 Ridge Lytton Springs Zinfandel. This wine has become a classic (1997 was its 19<sup>th</sup> vintage!) and is a field blend of grapes, in this case adding 15% Petite Syrah, 2% Carignane, 2% Mataro, and 1% Grenache, all grown in the Dry Creek Valley of Sonoma County. It is a big bold flavorful



wine with potent ripe boysenberry and blackberry, notes of leaf and briar with firm tannins and good acid. Usually meant to be

drunk within six years of the vintage, on this night its age gave it a huge port-like flavor and still showed its high alcohol content. It was thick and palate-coating, long on extract. Steve Mandy gave us a great history of Ridge and its owner, Paul Draper, and the success he has had with these great wines.



Dessert was a homemade “Vanilla Ice Cream with Brandied and Fresh Mixed Berries with a Splash of Gran Marnier”. The

accompanying wine, as described by John Kuczanski, was the RL Buller Tokay, non-vintage. It is from Australia and is made from



Muscadelle, grown in hot sun-drenched conditions to get overly ripe by being left on the vine primarily to enhance the sugar content. The wine has wonderful flavors of toffee, caramel and Intensely sweet prunes, raisins and

honey. It has a rich unctuous mouthfeel, almost oily, and works extremely well with ice cream and brandied berries.

Sitting under the stars, enjoying the cool night air and a full moon over Miami made for one of the finest evenings we have had of “Wine, Food & Friends”.

Congratulations to Bill and Bob and many thanks to Barbara for a fabulous event.





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## **RECEPTION**

*CRAB CAKES WITH DIJON TARTAR SAUCE*  
*INDIAN-INSPIRED VEGETABLE, CHICKEN OR BEEF TRIANGLES*  
*BRUSCHETTA WITH FRESH TOMATO, MOZZARELLA AND GRILLED PORTABELLO MUSHROOMS*  
*SESAME-SEARED TUNA ON A SWEET THIN CRISP WITH OUR SIGNATURE RASPBERRY CHIPOLTE SAUCE*  
**NICHOLAS FEUILLATTE BRUT CHAMPAGNE NV**

## **MENU**

**SEARED SCALLOPS**  
*SWEET POTATO MASH AND DRIZZLE OF PASSION FRUIT BUTTER*  
**2001 CHÂTEAU SOUVERAIN CHARDONNAY**



**MIXED BABY GREENS**  
*CHERRY TOMATOES, DRIED CRANBERRIES WITH TOASTED SESAME BUTTERMILK DRESSING*  
**1994 CHÂTEAU LATOUR-MARTILLAC BLANC**



**WILD MUSHROOM RISOTTO**  
*ENGLISH SWEET PEAS WITH PARMESAN CHEESE*  
**1999 BRANCOTT RESERVE PINOT NOIR**



**ROSEMARY CRUSTED FILET MIGNON**  
*GRILLED VEGETABLES, ROASTED POTATOES & MO'S ROSEMARY-MUSTARD STEAK SAUCE*  
**1997 RIDGE LYTTON SPRINGS ZINFANDEL**



**VANILLA ICE CREAM**  
*BRANDIED BERRIES AND FRESH MIXED BERRIES WITH A SPLASH OF GRAN MARNIER*  
**RL BULLER TOKAY NV**

**HOSTS: BILL REESE & BOB HUDSON**

**CATERED BY: MARY & MO CATERING**

**262<sup>nd</sup> Branch Event**