



The International Wine & Food Society

Miami Branch

TWO CHEFS

SEASON FINALE

JUNE 14, 2006

HOSTS:

*JOSÉ GARRIGÓ
& JIM COSMIDES*



Christopher Zoller
Reporter

Our season finale took place on June 14th at Two Chefs Restaurant in Pinecrest. For many years this great restaurant has been putting out cutting edge cuisine that still respects the culinary classics and clean style. It is no wonder that co-hosts Jose Garrigo and Jim Cosmides chose Proprietor and Executive Chef Jan Jorgenson to put a special touch on this



great co-ed event. The restaurant itself is a beautiful open room and features a bar with one of the area's largest selections of single-malt Scotch whiskey. Also available is a separate room for cooking classes, private parties, and in our case, the champagne reception. Later in the evening Tory Jacobs spoke eloquently about the non-vintage Pol Roger that we enjoyed with our passed hors d'oeuvres. This crisp dry sparkler had plenty of acid to balance the blend of chardonnay, pinot noir and pinot meunier and complemented the three tasty pass-arounds. "Lobster Roll" was a perfect, seaweed-wrapped piece of sushi-style lobster tail meat with rice, and topped with a dollop of red caviar.

"Sweetbread Lollypop" came as a crisply-crust piece of the delicious organ meat and was served with a barbecue dipping sauce. This was a fun treat and different presentation. On top of a blini with a little crème fraiche was "American Sturgeon Caviar", something we will be seeing a lot more of as the sturgeon population of the Caspian Sea diminishes, not to mention various prohibitions. I suspect only the true caviar experts could discern any major difference, especially in this informal venue.

After seating at tables of ten and twelve, President John Kuczanski welcomed the members and introduced our various guests. He then turned the show over to our co-hosts. Amateur gourmet chef, accomplished wine author and critic, world traveler, and Chairman of the

IW&FS Board of Governors for the Americas, our own Joe Garrigo gave us a meticulous description of our first white wine, the 2004 La Scolca Soldati from Gavi. The highly regarded Soldati family has owned their property and the La Scolca company, since 1919, and for generations made wine to satisfy the "family needs". In 1950 the then scion, Vittorio, decided that the Cortese grapes, first mentioned in records going back to 1799 in Piedmont, could produce one of Italy's finest white wines. This wine has a very slight greenish tint, a savory and pleasant nose and it was fruity but dry, with freshness on the tongue and firm acidity. It was amazingly complementary to the "Vichyssoise with Smoked Duck Lardounes & Chives". My notes say "Wow"! This classic potato soup was rich, thick and creamy and was updated by the addition of the delicious crisp duck "bacon" for extra flavor and crunch. This gorgeous dish was a good example of the chef being creative with a classic.





The next course was “Porcini Crusted Tuna Loin with Snow Peas, Shitake & Extra Virgin Olive Oil”. The tuna was smooth as silk, easy to cut with a fork, moist, dense and rare. Covering it with Porcini mushroom dust was an excellent



change of pace from either sesame seeds or wasabi, and nicely picked up on the shitakes on the side. In a very interesting pairing, Joe and Jim chose a 2002 Chablis, by Verget, the Cuvee de la Butte. The very well known producer Verget has

always specialized in White Burgundy. It was jointly owned by Jean-Marie Guffens and Olivier Leflaive at the time this wine was produced and only made 9000 cases of Chablis in 2002. Since then, Guffens has bought out his partner and stepped up his concentration and quality in Chablis, producing 15,000 cases in 2004. 2002 was a top vintage and this classic Chablis screamed of its terroir. Its nose was quite minerally

and flinty. On the palate it showed superb poise with a light fresh mouthfeel, hints of limestone, a silky texture, and undeniably complex, with a strong citrusy finish. John Kuczanski gave us a little of the history of the vineyard and the producer, and a sense of this particular vintage.



Contrasting the relative leanness of the tuna and mushroom dish we had a rich, fat “Lobster Ravioli in Pea Broth with American Sturgeon Caviar”, which tied in nicely with the similar ingredients in two of the hors d’ouerves. The pea broth was exceptional, all essence of the green vegetable but not overpowering the luscious lobster. The caviar added a delicious saltiness, reminding me that table salt is not usually necessary. The raviolis were perfectly cooked, al dente pasta and fresh, not overdone, lobster meat. The wonderful blockbuster wine that Jim and Joe served with this was a great pairing: 2002 Kistler, Vine Hill Road Vineyard Chardonnay. Still showing youthful appeal, this wine warmed and aged beautifully right in the glass.

With a slight green tinge of color, it had an enormous complex nose of grapefruit, butterscotch and powdered stone. It was precise and powerful on the palate, with an intense minerality and notes of apple. It had a subtle but strengthening finish, possibly with a little spice. It showed great potential for aging.



Next up was “Baked Quail with Foie Gras, Truffle, Puff Pastry & Green Beans”. Earning another “wow”, this course featured a whole bird in a wonderful sauce accompanied by the earthy notes of both goose liver and truffles. The quail was another example of the chef still respecting traditional culinary values but adding his own touch of taste. The meat was tender and just strong enough to be complemented by the other elements. Drew Bailey took a moment before commenting on the wine selection to deliver an impromptu but heartfelt eulogy for the recently departed Claude Terrail of Tour d’Argent.



Drew left us with a warm thought: that Claude was enjoying a glass of wine in Gourmet Heaven with our own Member Emeritus, and his sometimes nemesis, Lou Skinner. Drew went on to describe the gorgeous 1996 Chambolle-Musigny, Premier Cru (Baudes), by Joseph Drouhin. From another of the “best” vintages in Burgundy, this Cote d’Nuit had an intense nose of raspberry, strawberry and blackberry, with an undertone of earth and tobacco. On the tongue it started out quite powerful on the attack but had a





lovely midpalate of the red and black fruits and firm tannins with good acid and a lingering finish. Very complex and elegant, a well structured example of a fine vineyard and a great vintage.

Chef Jan always does an incredible job of creating inventive cheese courses, and there was no exception on this night. We were treated to “Fallen Out Gorgonzola Soufflé with Brandied Dates”. Not really a traditional soufflé, this light, silky cheese dish was nicely cooked and not overpowering. More interestingly, it was accompanied by a Golden Beet relish prepared with brandy for a wonderful sweet-savory palate pleaser. The pairing here was a nice, strong wine that matched beautifully: 2000 Campoleone from Umbria, by Patrizia Lamborghini, daughter of the legendary automobile company. Peter Benjamin provided tasting and historical notes on this fine wine. The lesser known but high quality wine and food region of Umbria lies between Rome and Tuscany and produces some of the best Italy has to offer. This unfinned/unfiltered blend of Merlot and Sangiovese (50/50)



received 95 points from Robert Parker. It showed high fruit extract and tight tannin but in a perfect balance of these elements with the rich flavors of each grape. The nose had leather, smoke, figs and prunes and the palate completed the intense, pervasive fruit flavors with strong structure and a long, strong finish. A big wine for a big course.



Our dessert was pure joy mixed with more innovation. “Goopy Chocolate Cake with Huckleberry Compote and Goat Cheese Ice Cream” mixed several unique flavors into a fascinating dessert. The cake was sublime, lots of intense chocolate flavor melting on the plate and in the mouth. The huckleberry compote was subtle and new, with good fruit balance, not too sweet. The real zinger was tasting goat cheese in a refreshing, cold ice cream. True Chevre flavor came through the sweet dessert classic for yet another example of how this Chef can innovate, update, and titillate our taste buds. Co-host Jim Cosmides expounded on the fantastic 1990



Quinta do Bomfim Porto. This vineyard was purchased by Dow's in 1896, but it dates back to the 18th century. It is one of the finest vineyards in the Douro. Dow built a winery at Bomfim in 1964. The wine had gobs of flesh and viscous fruit. In the typical Dow style it was well structured, less sweet than most ports, showing a classic dryness and an outstanding mature style. Again, this proved to be an amazing food and wine pairing.



While already well-known to many of us, Chef Jan came out with his entire team for questions and comments and was greeted by a full 65 second ovation. His cuisine has withstood the test of time in our sometimes fickle town, and this evening showed why. His classic training will last forever while his clever imagination will keep his cooking fresh and joyous. As we ended our 2005-2006 season on this high note, it kept us salivating for more Wine, Food and Friends in the future.





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RECEPTION

LOBSTER ROLL
SWEETBREAD LOLLYPOP
AMERICAN STURGEON CAVIAR
POL ROGER CHAMPAGNE NV

MENU

VICHYSOISE
SMOKED DUCK LARDOUNES & CHIVES
2004 LA SCOLCA, SOLDATI, GAVI



PORCINI CRUSTED TUNA LOIN
SNOW PEA GREENS, SHIITAKE & EXTRA VIRGIN OLIVE OIL
2002 CUVÉE DE LA BUTTE - VERGET, CHABLIS



LOBSTER RAVIOLI
PEA BROTH & AMERICAN STURGEON CAVIAR
2002 KISTLER CHARDONNAY, VINE HILL VINEYARD, RUSSIAN RIVER VALLEY



BAKED QUAIL
FOIE GRAS, TRUFFLE, PUFF PASTRY & GREEN BEANS
1996 CHAMBOLLE-MUSIGNY, PREMIER CRU, BAUDES, JOSEPH DROUHIN



FALLEN OUT GORGONZOLA SOUFFLÉ
BRANDIED DATES
2000 CAMPOLEONE, LAMBORGHINI, UMBRIA



GOOEY CHOCOLATE CAKE
HUCKLEBERRY COMPOTE &, GOAT CHEESE ICE CREAM
1990 QUINTA DO BOMFIM, DOW

HOSTS: JOSÉ GARRIGÓ & JIM COSMIDES

CHEF-PROPIETAIRE: JAN JORGENSEN

265th Branch Event