



*The International Wine & Food Society*  
Miami Branch

## Le Tour de France

November 14, 2006

### Pascal's

Coral Gables

Dear IW&FS Member:

You are invited to our 269<sup>th</sup> event.

**WHERE:**

Pascal's on Ponce  
2611 Ponce de Leon Boulevard  
Coral Gables, FL 33134  
(305) 444-2024

**WHEN:**

Tuesday, November 14, 2006  
Reception at 7:00 PM  
Dinner at 7:30 PM

**EVENT DESCRIPTION:**

At last year's inaugural Lou's Stag, we recalled many memories of Lou. This year, host Jim Beauchamp engaged Arno Decorrales, Lou's long term assistant, to help design this event. Arno recommended a French venue and suggested wine and food pairings that would please Lou. The optional dress code also honors Lou and provides an opportunity for additional fun.

Pascal Oudin, chef/owner of the award winning French restaurant, Pascal's on Ponce, was born and raised in Bourbon Lancy, France. He fell in love with the culinary arts at a very early age, assisting his mother in the kitchen and began his professional career at the tender age of 13 at a restaurant in Moulins, a small town in France's gourmet capital of Bourbonnais.

After moving to the US, Pascal served as Executive Chef in several of South Florida's top restaurants, where he received numerous awards. In 2000, he realized a lifelong dream opening Pascal's on Ponce, with sublime contemporary French cuisine, featuring local ingredients, utilizing classical French techniques gleaned from the masters.

Pascal and Arno contributed to an elegant "Lou Satisfying" menu paired with fine wines from throughout France. Without a doubt, you will want to be there. Reserve early! To accommodate some of Lou's special friends, we will immediately confirm guest reservations.



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## PASCAL'S ON PONCE

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**Report by Jim Beauchamp**

Thirty eight of our fraternity's heartiest partyists assembled to again remember Lou Skinner, our IW&FS chapter's founder, who passed away two years ago after a life filled with fun, food, wine, and friends. In his remembrance we toured the wine regions of France, from Champagne to Alsace, and onward to Burgundy, Northern Rhone, and of course Bordeaux. Lou's former personal chef was consulted on the menu and wine selections, and Pascal did considerable honor to the man with his achievements on this evening in the kitchen. With Mr. Zoller, Dr. Cosmides and our dear President Kuczwanski fine tuning the wine selections, the resulting wine pairings were very well received, and the enjoyment and consumption equaled 100%.

The reception featured the 1989 Veuve Cliquot "La Grande Dame" and an assortment of Lou's favorite hors d'oeuvres: petits blinis with sturgeon caviar, east coast oysters on half shell, and gruyere cheese gougere. Drew Bailey commented on the '89 Grande Dame, and combined enough bubbly adjectives with nuances and knowledge to make every table request their servers to bring the last drop if there was one.

The first course of moulard duck foie gras "au torchon" was as succulent as you can imagine. How is Pascal able to create this? The Gewurztraminer provided a very pleasant background for this profound dish.

Slow poached (at 95 degrees) in virgin oils with braised endives, the wild salmon coarse with fava bean emulsion also was astonishingly prepared by Chef Pascal to an incredible tenderness. With natural salmon juices deliciously accompanied by the Jadot '95 Vosne-Romanee "Les Beaux Monts", the tastes were flying to the moon, to the stars, and counselor Bob Hudson explained to us the consequences for this and why it tasted so mightily good!

Now to the meat of the matter came the roulade of Moscovy Duck Breast: and nearly as juicy as the salmon, but innocently dressed with chanterelle mushroom sauce, the creation was again other worldly, but solidly anchored by the babe in arms '89 Jaboulet Hermitage "la Chapelle" which massively solidified anything vacuous about the pairing, and the wine was magnificently characterized by our one and only Ship's Commander Sir Robert Dickinson in a hilarious proceeding.

Onward toward the black truffle "Brie Tourte" and our red Bordeaux pairing the Ducru Beaucaillou from '94, which was forward enough to accompany the super savory brie and give it a generous chacoutrie. This St. Julien wine was moved into the starting line-up pursuant to the tasting dinner by our renowned physician and palate extraordinaire, Dr. Cosmides, and he delightfully explained his rationale at the dinner.

A stellar frozen cassis parfait was presented as dessert to seal in the tastes of the night; accompanied by an '88Chateau D'Arche Sauternes, the treat was a fitting conclusion to another mission into the heavens of wining and dining.



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**LOU'S STAG**

**PASCAL'S**  
ON PONCE

November 14, 2006

**RECEPTION**

*"PETITS" BLINIS WITH STURGEON CAVIAR AND CRÈME FRAICHE*  
*EAST COAST OYSTERS ON THE HALF SHELL, MIGNONETTE SAUCE*  
*GRUYERE CHEESE "GOUGERE"*  
**1989 VEUVE CLIQUOT 'LA GRANDE DAME'**

**MENU**

**MOULARD DUCK FOIE GRAS "AU TORCHON"**  
*APPLE SALAD, MUSCAT GELEE & TOASTED BRIOCHE*  
**1988 CHATEAU D'ARCHE SAUTERNES**



**VIRGIN OLIVE OIL SLOW POACHED WILD SALMON**  
*BRAISED BELGIAN ENDIVE, YOUNG FAVA BEAN EMULSION*  
**1995 VOSNE-ROMANEE 'LES BEAUX MONTS' LOUIS JADOT**



**ROULADE OF MOSCOVY DUCK BREAST**  
*CREAMY SWEET WHITE CORN, GOLDEN CHANTERELLE MUSHROOM SAUCE*  
**1994 DUCRU BEAUCAILLOU**



**BLACK TRUFFLE "BRIE TOURTE"**  
*POACHED BABY PEARS, ALMOND NOUGAT, RED BEET ESSENCE*  
**1989 HERMITAGE 'LA CHAPELLE'**



**CASSIS MIROIR**  
*RED AND BLACK BERRIES SALAD*  
**1998 GEWURZTRAMINER TRIMBACH**



*CHOCOLATE TRUFFLES*

**HOST: JIM BEAUCHAMP**

**CHEF: PASCAL OUDIN**

**269<sup>th</sup> Branch Event**