



The International Wine & Food Society
Miami Branch

***The International Wine & Food Society
&
Commanderie de Bordeaux***

***Annual Ship Luncheon
Aboard the Carnival Valor***

Dear Member:

You are invited to our Annual Ship Luncheon:

WHERE:

Carnival Valor
Port of Miami

WHEN:

Sunday, January 15, 2006
Reception at 11:15 AM
Lunch at Noon

EVENT DESCRIPTION:

Your fellow member, Bob Dickinson, has planned for us another Luncheon Extravaganza aboard the Carnival Valor.

The Champagne and Caviar Reception will begin at 11:15 AM, followed by a five course gourmet meal at 12:00 PM. Open the attached menu to view a truly compelling gastronomical proposition.

All our members anticipate this first event of the 2006 with great excitement. Seating is limited to 90, with priority given to IW&FS and Commanderie members until January 3.

This promises once again to be one of the most popular events of the season. Don't miss it!



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ANNUAL SHIP LUNCH

Carnival Valor

JANUARY 14, 2007

Report by Scott Bailey

The Branch's 271st event was the eagerly anticipated annual CCL Ship Luncheon, this year aboard CARNIVAL VALOR. Branch Board member and Wine Committee Chairman Bob Dickinson and the CCL crew always put forth maximum effort for a wonderful and festive occasion and, as always, exceeded our expectations.

The reception featured a sparkling French wine Varichon and Clerc as well as Champagne Deutz; the latter being preferred by the majority of the attendees. The lavish hors d'oeuvres during the reception were a seared scallop accompanied by a delightfully different Meyer lemon custard in a tiny pastry timbale; a combination of an oyster on the half-shell and a piece of seared tuna; a delicious shard of Hudson valley duck breast and everyone's favorite, Sevruga Malossol Caviar on a tiny, potato puree - based Crepe Vonnassiennes.

At table, our dining began with a luscious, delicately spiced pumpkin soup, garnished with light-as-a-cloud potato gnocchi and a foie gras puree, finished with droplets of roasted pumpkin seed oil. The pour was 2000 Byrd Cooper Russian River Valley Chardonnay, whose touch of residual sweetness and glycerine was an able match for the dish. While the wine is made with Sonoma fruit, the bottling and cellaring was done at Neyers Vyd in St. Helena, Napa.

Our second course was a small lobster tail, out of the shell, nested atop a Crab 'bisquit' (think delicate crabcake), garnished with the claw meat and an ingenious piece of crystallized seaweed. This divine creation was paired with a Grand Cru 2002 Corton Charlemagne by Vincent Girardin. The wine, still youthful, became more aromatic and delicious as it shed its initial, too-cool state. The wine is a blockbuster; minerally tangy, steely, elegant initial attack, great balance of all elements and a long, delicious finish. For those who saved some until the cheese course, it was the wine of the day. The Club is indeed fortunate to have purchased many of Girardin's offerings, both rouge and blanc, to be enjoyed over the ensuing years.

A duet of 1999's – Carta Vieja Single Vyd Reserve Cabernet Sauvignon from Chile and Verite La Muse Sonoma Meritage – were paired with a broiled Millbrook Farms Canadian Venison loin and its exquisite reduction sauce. The Meritage, containing 80% merlot, seemed to be the crowd favorite as rounder, more approachable and harmonious with the dish. The accoutrements to the venison were a quad of seldom-seen but worthy and tasty morsels: pinwheels of Japanese eggplant, chestnuts, roasted golden beets and salsify, also known as 'oyster plant'.



The beautifully presented cheese course was an educational experience to challenge the diners' preconceived notions of 'red wines with cheeses'. Generally, red wines do pair better with most hard cheeses. Of the five cheeses presented, four of the five were very white wine centric; in fact, one matched better with a sweet wine. The cheeses were: a very ripe Brie, stuffed with truffle-scented mascarpone (stunning by itself and complemented beautifully by the 2001 Newton unfiltered Chardonnay), a not-quite-ripe Saint-Andre and a dried-cranberry studded Wensleydale cows' milk cheese; along with a Manchego (sheeps' milk cheese) that worked equally well with both the Chardonnay and the light styled, fruit-bomb 2002 Coho Pinot Noir. The fifth cheese was Stilton, a bleu-veined cheese that in this instance overpowered both of the wines (but, again, for those with foresight to hold it aside to enjoy with a sip of the sweet wine to follow, the outcome was rewarding). A poll of the audience seemed to indicate their preference for white wines with these particular cheeses offered.

Desserts containing chocolate are always a challenge for wine pairings. As a wine-educator friend says, "there's only a few wines that actually GO with chocolate (in his opinion, Banyuls, Maury, Brachetto d'Acqui) and a few more that STAND UP TO chocolate (Ports and PX, also in his opinion)". Today's offering – a delicious 1997 Quarts de Chaume from Roche-Moreau in the Loire Valley – does not fall into either of the above categories. However, the dessert was a mélange of non-chocolate tidbits – a stewed, fresh apricot, a raspberry financier (cookie/cake) and orange crème and sorbet – that paired very beautifully with the Quarts de Chaume. The wine, from an excellent vintage and producer, was initially fat and rich in the front of the mouth, with its refreshing acids kicking in mid-palate to produce a clean, refreshing, delicious finish. THEN you enjoyed the second part of your dessert – a dense, decadent Valhrona bittersweet chocolate mousse - as a finale by itself or with coffee.

The brigade of chefs, led by Executive Chef Sanjay Dhall, entered the dining room to a standing ovation from the delighted diners. The applause continued for Maitre d' Lloyd Lewis and his service staff, Cyrus Marfatia, VP, Food and Beverage and CCL's CEO and 'our own' host Bob Dickinson.

Bravi, Carnival!



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RECEPTION

SUPREME OF HUDSON VALLEY DUCK ON DUCK GLAZE FONDUE & SHAVED NUTS
SAN FRANCISCO BAY SCALLOPS WITH MEYER'S LEMON CUSTARD
VANILLA SCENTED OLYMPIA OYSTERS WITH MANGO CREAM & GRANNY SMITH APPLE RELISH
ICED SEVRUGA MALOSSOL CAVIAR ON CREPE VONNASSIENNES
DEUTZ CHAMPAGNE
VARICHON & CLERC

MENU

PUMPKIN SOUP

FINGERLING POTATO FOIE GRAS GNOCCHI & ROASTED PUMPKIN SEED OIL
2000 BYRD COOPER RRV CHARDONNAY



BABY LOBSTER ON CRAB BISCUIT

CRYSTALLIZED SEAWEED & SHELLFISH VINAIGRETTE
2002 CORTON CHARLEMAGNE, VINCENT GIRARDIN



BROILED CANADIAN VENISON LOIN

TOASTED CHESTNUTS, JAPANESE SWEET EGGPLANT, ROASTED GOLDEN BEETS & SALSIFY
1999 CARTA VIEJA SINGLE VINEYARD RESERVE CABERNET & 1999 VERITE LA MUSE MERITAGE



SELECTION OF RIPENED FINE CHEESE

ASSORTED BABY GREENS & OVEN DRIED FRUIT
2001 NEWTON UNFILTERED CHARDONNAY & 2002 COHO PINOT NOIR



DELICE OF CHOCOLATE

STEWED FRESH APRICOTS, FRAMBOISE FINANCIERS & SATSUMA ORANGE CREAM
1997 QUARTS DE CHAUME, ROCHE MOREAU



DEMI TASSE
PETITS FOURS

HOST: BOB DICKINSON

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

271st Branch Event