



The International Wine & Food Society
Miami Branch

100 Point Wine & Food Stag

April 17, 2007

Two Chefs Restaurant

Dear IW&FS Member:

You are invited to our 274th event.

WHERE:

Two Chefs Restaurant
8287 South Dixie Highway
South Miami, FL 33143
(305) 663-2100

WHEN:

Tuesday, April 17, 2007
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

Since you elected me President, I have eyed 8 bottles of 100 point '82 La Mission Haut Brion in our cellar. I wondered which host may spot these gems and what chef they may select to complement them. I decided to wait no longer. April is my turn to host a stag.

The chef is as important as the juice itself. There are only a few of 100 point chefs, and Jan Jorgensen is one. Most often, our hosts ask an event chef to prepare alternative menus; they make their selection and pair our wines. This time, I selected the wines, presented them to Jan and requested a "guys" menu worthy of the headliner.

Jan's menu is a masterful pairing, from masculine hors d'oeuvres through a flipped out soufflé. He even continues the red vs. white wine debate with an excellent selection of hard & soft cheeses. This will be the most special stag since Jodi Dickinson paired her superb cuisine with Bob's wine. The menu is attached to validate your expectation.

Eight bottles of '82 La Mission Haut Brion will generously serve 48 gentlemen. That is the attendance limit. Reserve quickly! We will confirm wait listed guests after 10 days, if any seats remain.



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REPORT BY CHRISTOPHER ZOLLER

President John Kuczanski had been eyeing 8 bottles of 1982 La Mission Haut Brion that have been in our cellar for many years. This highly touted wine was given 99 points by Robert Parker. In his last review of it (January 2000), he said it was candidate for perfection, meaning 100 points. John wanted to prove that it was worth all that praise. He sought out a 100 point chef to create a menu around the wines he had chosen to showcase this classic Pessac Leognan. He took his list to Chef Jan Jorgensen of Two Chefs Restaurant and challenged him to create a “guys” dinner worthy of the headliner. Of course, John also chose some of our fine Burgundies to make this a truly outstanding event. We were limited to 48 participants by the amount of wine available and it was quickly sold out.

We took over the main restaurant and bar and had a delicious Heidsieck Monopole “Blue Top” NV Champagne with some spectacular passed hors d’oeuvres. The wine had a thick mousse, crisp mouthfeel, clean acids and deep flavors of pinot noir and pinot meuniere over the chardonnay. The nibbles started out with a Tuna Tartare, perfect chopped tuna steaks seasoned simply with salt & pepper and a very nice touch of truffle oil. The Smoked Duck Crostini had rich duck flavors from both breast and leg meat, and was quite savory. A real special treat was the Caviar & Egg Vol-Au-Vent. This tiny delicate puff pastry shell was filled with ever so lightly poached egg and caviar. The



combination was incredibly delicious; rich, creamy and subtly salty.

At a stag night such as this, it always takes a while to get the boys settled down, but finally John was able to welcome us all and make introductions of a few guests. The first course was Lobster, just a nice small tail from Maine. It was perfectly cooked and presented with a timbale of wilted spinach and a light but flavorful Lobster Bisque. Some crispy shredded leeks added a toothsome texture. John chose the 1999 Meursault from Louis Latour.

This Cote de Beaune had a pleasant apricot & peach nose mixed with a little toasted nuts. With an impressive structure it had flavors of light tropical fruits and dry lemony mineral flavors. The medium



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body gave it a mouthfeel of butter and oil. Shellfish and chardonnay make a fabulous pair.

With a great deep earthy fowl flavor, Jan presented a Squab Cutlet accompanied by Cepe salad and Truffle & Foie Gras gravy. This delicious dish was like a beefy chicken made all the more flavorful by the woody mushrooms and the dark truffle and liver gravy. It was truly the most “manly” squab I have ever had and this was what Jan and John were going for because the

chosen wine was a 1988 Chapelle-Chambertin by Louis Jadot. Made from 50 year old vines and a tiny production of only 150 cases a year, this was another treat. (On an interesting side note, the original vineyard surrounded a small chapel. In a battle of the gods, apparently Bacchus won, as the chapel burned down to make way for an additional 2/10ths acre of vineyard). A terrific nose of cherries and smoky leather led to a silky seductive wine with soft tender cherry and firm tannins. At our table we debated which would win the contest between the juicy fruit and the tannins; it appeared that the tannins were winning and we just hit this wine at its end. It was a great treat and another winning pairing.



For our main act and the raison d’etre of the evening we got to sample the 1982 La Mission Haut Brion. The color was dark purple, almost murky. The nose started out a little musty but as we waited for our dish it opened up, benefiting from additional air time. The complex aromas were dominated by blueberries and black fruits, but also revealed tar, truffles and tobacco. The flavors were very concentrated and intense, showing super ripe grapes. It had a thick rich powerful mouthfeel, and low acidity. It was very dense and extremely youthful, indicating a much longer

life span. It was easy to see why Parker was so enthusiastic. Jan pulled out the big guns to go with this super wine. A sumptuous, large Braised Short Rib was so perfectly roasted that the meat literally melted in the mouth. Hours of braising also added strong beefy flavor and delicate seasoning. With Black Truffle Gnocchi this was a kingly dish to go with a royal wine. The gnocchi were surprisingly delicate for a potato based dish, and again the deft hand of Jan had just the right amount of truffle. This was quite a pinnacle for the evening.



But more was in store, as John had gone to great lengths to create a superior cheese course, complete with printed history and tasting notes. We continued our debate from earlier this season of pairing wines and cheeses. John cut the deck evenly by bringing out a white and a red Burgundy. With Casinca Chevre, a goat’s milk cheese from Corsica, we found a semi-soft, slightly salty cheese that was able to go both ways. The classic cow’s milk strong smelling soft creamy Epoisses, from Burgundy, called out for the white wine. Another liquidy, buttery, delicate cheese was the Fleur des Alpes, a new creation to bring raw milk flavor to a





pasteurized product suitable for import to the US. The mild mushroomy flavor mimics classic Reblochon and pairs well with both pinot noir and chardonnay. And for an intense and satisfying bite we had Montgomery's Cheddar from England. This cheese was aged 13 months and was a delicious example of true Cheddar. There were numerous accompaniments for each cheese, including fresh and dried fruits and crackers and toasts, something for each distinct flavor. The wine controversy will have to continue as we were unable to solve it on this night. The 2002 Chambolle-Musigny Les Charmes Premier Cru from Domaine Ponsot was a bit off-putting. With a nose of petroleum-like minerals and oil, high acidity, and defined but not strong fruit, it appears that the pinot noir grapes were picked under-ripe and crushed along with the stems, giving it a woody-ness and not enough fruit sugars. On the other hand, the 1997 Macon Clesse from Domaine de la Bongran was stunning.



Fresh pure aromas of ripe apples, honeysuckle and spice led to a ripe, sweet minerality with hints of pears and chalk. It had great structure and blend of concentrated flavors, a rich texture on the tongue and a long finish. It was right at its peak and a real delight with the soft cheeses. John had picked two of the most distinct pioneering winemakers in all of Burgundy. Jean Thevenet of Domain de la Bongran is obsessed with quality and a passion for making highly distinctive white wines. In his pursuit he sometimes flies in the face of conventional thinking, but the proof of his way is in the bottles of his great wines. Laurent Ponsot follows natural methods of winemaking, using gravity flow to lower the grapes into open wood vats, and reportedly, naked men to stomp on the grapes in traditional fashion. He does not fine or filter his wines and does not use new oak. He wants the terroir to speak for itself and seeks to make a "delicate" red Burgundy. Thanks to John we got a wonderful lesson in the styles of these two Burgundian producers.



In what may have been the finest pairing of the night, John brought out a 1998 Sauternes, from Doisy-Vedrine for a dessert wine and Jan produced a "Flipped Out" Grand Marnier Soufflé with Huckleberries. In keeping with gourmet tradition of having a wine sweeter than the dish, we found the Sauterne had a lemon color with slight lime tints and a nose that followed the same course. On the palate we found apricots and sweet cream. It was not particularly thick and had good acidity and tasted very fresh. The soufflé was indeed flipped with the tart huckleberries, which took away any fear of sweetness and let the orange flavors of the liqueur enhance the fruits and the rich chocolate.

As advertised, this was a 100 point wine and food event, with amazing pairings for a wide variety of wines and a true customization. It was made to order for a great stag night and Jan and his staff were up to the great challenge that John proposed. We

were all treated to a fabulous event featuring "Wine Food & Friends."



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RECEPTION

TUNA TARTARE
SMOKED DUCK CROSTINI
CAVIAR & EGG VOL-AU-VENT
HEIDSIECK MONOPOLE "BLUE TOP" NV CHAMPAGNE

MENU

LOBSTER
WILTED SPINACH & LOBSTER BISQUE
1999 MEURSAULT - LOUIS LATOUR



SQUAB CUTLET
CEPE SALAD, TRUFFLE & FOIE GRAS GRAVY
1988 CHAPELLE-CHAMBERTIN - LOUIS JADOT



BRAISED SHORT RIB
BLACK TRUFFLE GNOCCHI
1982 CHÂTEAU LA MISSION HAUT-BRION



ARTISANAL PLAT DE FROMAGE POUR LA TABLE
CASINCA CHÈVRE, EPOISSES, FLEUR DES ALPES & MONTGOMERY'S CHEDDAR
2002 CHAMBOLLE-MUSIGNY LES CHARMES 1^{ER} PONSOT
& 1997 MACON CLESSÉ - DOMAINE DE LA BONGRAN



GRAND MARNIER SOUFFLÉ
FLIPPED OUT WITH HUCKLEBERRIES
1998 CHÂTEAU DOISY VEDRINES SAUTERNES

HOST: JOHN KUCZWANSKI

274th Branch Event