



The International Wine & Food Society
Miami Branch

SEASON-OPENING STAG DINNER

September 11, 2007

Grimpa Steakhouse

Dear IW&FS Member:

You are invited to our 278th event.

WHERE:

Grimpa Steakhouse
901 South Miami Avenue
Miami, FL 33131
(305) 416-9355

WHEN:

Tuesday, September 11, 2007
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

Many of us may have already discovered Grimpa, a brand new steakhouse that just opened at the end of June in the beautiful new Mary Brickell Park project, sandwiched between South Miami Avenue and Brickell Place at SE 9th Street. The gauchos of southern Brazil are the inspiration for Grimpa's 'rodizio' style of service. Roaming carvers with large sword-like skewers rekindle the campfire images of days gone-by. Grimpa's name comes from part of the pine tree the gauchos traditionally used to start their campfires. Grimpa clearly has set out to distinguish itself as being at the top end 'rodizio' style restaurant in our area, with beautiful dining rooms, delicious steaks and excellent service. We will be using their circular, private dining room on the 2nd floor.

"Rodizio" is a Brazilian word, which means constant service. At Grimpa, they offer more than 14 varieties of meat, slicing it and serving it on swords, tableside for the customers taste and satisfaction. We will kick off the meal with salad and salmon courses to pair with a great white wine, and, on this occasion, Grimpa will be serving successively one type of meat at a time, so that there is some semblance of a courses approach, although the continuous service of ultimately 14 different types of beef, lamb and pork will make this event unique and especially conducive to our discussions of "how we spent our summer vacations"!

Of course, with great steaks, we all expect great red wines, and we plan to serve a total of 6 different great drinking reds chosen to pair well with the grilled meats we will enjoy. Each guest will have 2 glasses for red wine in each flight, so we'll enjoy comparing different wines with the variety of meats being served.

This is an event that is sure to book up quickly, so please RSVP promptly. However, we will confirm male guests from the outset, as the private room can hold up to 50 total guests.

Your host is Bob Hudson.



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GRIMPA

STEAKHOUSE



Premium beef. Premium taste.

September 11, 2007

Reported by Christopher Zoller

Our opening event of the 2007-2008 season took place at the newest and clearly the most elegant “Rodizio” style restaurant in Miami: Grimpa Steakhouse. This gorgeous building in the new Mary Brickell Village is very classy and the proprietors really aim to please. Our host for this stag event was Branch Vice President Bob Hudson. He selected the high-ceilinged circular second story room for our private gathering of 44 members and guests. To access the area, we climbed a beautiful glass staircase. The staff greeters could not have been more pleasant!



We had a lovely reception with ample room to enjoy the delicious *1990 Bouche Pere et Fils Grand Reserve Brut*. As Jim Beauchamp later told us, this producer has a tiny vineyard and their vintage wines usually represent only 15% of the production. The beauty of older champagne is the uniquely mature taste it acquires with age and “just a tad of benign neglect”. This can come across as a slight maderization, but more often is the result of brisk acidity outlasting ripe fruit. The wine had a nose of Granny Smith apples and a soft but palate-cleansing mousse. Passed hors d’oeuvres also showed up later at our tables and included sirloin cuts of beef with nice flavorful fat and a chimichurri sauce, and a refreshing prosciutto and melon. Lovely chunks of Grana Pagano cheese, softer than a parmigiano but with great bold flavors, nice crispy hot sticks of fried polenta, and wonderfully rich beef croquettes, all soft meat and hardly any bread also were in abundance. The variety, flavors and preparation of these great appetizers were signs of delicious things to come.

As we made our way to the tables, the efficient staff was setting our places with a huge salad plate. More on this in a moment. We were welcomed by President John Kuczanski, who introduced our new members and the guests for the evening.



As you learned from John's e-mail we now have very attractive name tags that each of you will receive as you attend your first function of the year. These are handy and easy to use, with a magnetic back that will not harm even the most delicate fabrics. They will be a big aid in getting to know members and spouses as well as helping us identify guests.



As a regular customer of Grimpa, you will be invited to sample their huge salad bar. We were spared the task of self service. Large lovely beets, hearts of palm, marinated mushrooms, grilled zucchini, crisp broccoli florets, tomato and mozzarella, endive stuffed with smoked salmon salad, and a variety of greens overflowed our plates.

On top of this abundance of great goodies we got our first taste of the Rodizio style. Waiters appeared with planks of freshly grilled salmon to serve on top of our salads. Dressings and sauces were brought to the tables, and the feast began! Amidst all this activity, host Bob Hudson greeted us and told of his first encounter with Grimpa and his delight at bringing us to a new venue. With all these great veggies and the salmon, Bob chose to serve the *2003 Fisher Sonoma Mountain Chardonnay*. The father-daughter team of Fred and Whitney (she's the winemaker) have been producing wonderful chardonnay from this Mayacamas mountain site for several years now. Primarily from the old Wente clone it carries aromas of litchi, hazelnuts, and orange rinds. Only partially put through malolactic fermentation, it is crisp and dry and not too overpowered by oak and butter flavors. There was impressive fruit and a nice medium body, making it excellent with the course.

Now we were ready for the Rodizio experience. Briefly, the waiters bring large skewers, really swords, full of beef, pork, lamb, sausages and chicken and they hand carve the portions you want right onto your plate, or you grasp it with your personal tongs. Just imagine copious quantities of the following, served when you want and cooked to your discretion: Beef Tenderloin, Prime Rib, Ribeye, Prime Sirloin, Top Sirloin, Sirloin, Baby Beef, Beef Ribs, Flank Steak, Pork Sausage, Pork Chops, Lamb Shank, Lamb Chops, and Boneless Chicken. Whew! The idea is for constant service as the waiters and swordsmen continuously pass through the room. To pause the action you can turn a small disc at your place setting from green to red while you catch your breath. As I mentioned earlier, all the meats were cooked to our own taste. One of my tablemates wanted well done, another medium



rare, and I like mine rare. The kitchen and the waiters were most accommodating, returning with the meats cooked exactly as we liked. I won't bore you with lots of details, but let me mention that the quality of the meat at Grimpa is superior to similar operations. I particularly liked the Top Sirloin and the Ribeye, as they had a great char on the outside and juicy red meat on the inside. The lamb chops were excellent and the meat on the huge beef ribs fell off the bone and melted in your mouth. Everything was quite good.



While all this great grilled gustatory gluttony was going on, we were treated to three flights of meat-friendly red wines. First up was the *1994 Paolo Scavino Barolo*. Made in the old style (i.e. pre-Parkerization) of Barolo, it was medium bodied, ruby colored and with a nose of cedar, cherry jam and rose petals. It was soft and acidic, and it really opened up with the beef as the acids cut the fat and the wine's fruit began to show. It appeared to be at its peak. The other wine in this flight was a *1995 Allegrini Valpolicella La Grola*. This was a delicious, juicy fruity wine with aromas of black cherries and blackberry fruit. In the mouth it was full bodied with great concentration, smooth texture, good balance and a long finish.

The meats kept coming and so did the wines. The second pair were from France: the *1996 Tardieu-Laurent Cornas "Coteaux"* is 100% Syrah. It had a black/purple color, a ripe nose of smoked olives and grilled meats (how appropriate) and a little cassis. It was very rich with moderate acidity and strong tannin. It was another great choice for meat. Perhaps the lightest wine of the night was the *1995 Paul Jaboulet Aine Gigondas*. Typically a blend of Grenache, Syrah and Mourvedre, this one was pleasant with pepper and floral berry fruit, quite tasty but no match for the Cornas.

Our third flight consisted of the *1996 Tardieu-Laurent Hermitage* up against the *1996 Torre Muga Reserva*. Again, Bob paired a Syrah with a blend. The Hermitage was huge, very rich and pure with a nose showing earth, leather, barnyard, tar, blackberries and minerals or stones. In the mouth it had a full body, great rich fruit flavors, lots of structure and personality. The famous Muga is a blend of 75% Tempranillo, 15% Mazuelo and 10% Graciano. It is treated like a cult wine with 22 months in large American oak casks and is unfiltered. A dense dark purple color gave up scents of black fruits, cedar, tobacco, spices and minerals. It was very concentrated on the tongue with big acid, strong tannins and delicious fruit.

We are extremely fortunate to have such a great cellar. My thanks go out to previous wine committees who had the foresight to buy these great wines and to Joe Cerniglia and the cellar committee for taking such good care of them. They all were purchased upon release and perfectly stored so that we could enjoy them this week at their peak. It is a real tribute as well to Bob for picking out wines that fit his theme to a "tee". This was a fun and educational opportunity to enjoy comparison tasting against a backdrop of wine-friendly food.

How better to finish off such a fine evening than with the ultimate comfort food: Chocolate Brownie with Vanilla Bean Ice Cream. The brownie was warm and almost molten, with a little walnuts and soft rich dark chocolate flavors. And the ice cream was great, especially when we got to the terrific *1975 Pedro Ximenez "PX" Gran Reserva*. We are enjoying this incredibly rich and strong dessert wine more and more as it can really stand up to decadent desserts. It also is excellent when poured directly on top!

It was a particular delight to discover a new venue. We were our usually boisterous boyish group and clearly a good time was had by all. Thanks again to Bob Hudson for making this event happen. We all had great fun to open up our season of Friends, Food and Wine.



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RECEPTION

HAM: PROSCIUTTO MELON

CHEESE: GRANA PAGANO

LINGUIÇA: BRAZILIAN STYLE PORK SAUSAGE

POLENTA: BRAZILIAN STYLE CORN FLOUR FRIES

BEEF: SIRLOIN CUTS

CROQUETTES: BEEF CROQUETTES

1990 BOUCHÉ PERE ET FILS GRAND RÉSERVE BRUT

MENU

GRILLED WILD SALMON

GRIMPA SELECTION SALAD

2003 FISHER SONOMA MOUNTAIN CHARDONNAY



“RODIZIO”

CONSTANT SERVICE

TENDERLOIN, PRIME RIB, RIBEYE, PRIME SIRLOIN,

TOP SIRLOIN, SIRLOIN, BABY BEEF, BEEF RIBS, FLANK STEAK,

PORK SAUSAGE, PORK CHOPS, LAMB SHANK, LAMB CHOPS, BONELESS CHICKEN

FIRST RED WINE FLIGHT

1994 SCAVINO BAROLO & 1995 ALLEGRINI VALPOLICELLA LA GROLA

SECOND RED WINE FLIGHT

1996 TARDIEU-LAURENT CORNAS 'COTEAUX' & 1995 PAUL JABOULET AINE GIGONDAS

THIRD RED WINE FLIGHT

1996 TARDIEU-LAURENT HERMITAGE & 1996 TORRE MUGA RISERVA



CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM

1975 PEDRO XIMÉNEZ 'PX' GRAN RISERVA

HOST: BOB HUDSON

278th Branch Event