



The International Wine & Food Society
Miami Branch

SEASON-OPENING COED DINNER

October 9, 2007

North One 10

Dear IW&FS Member:

You are invited to our 279th event.

WHERE:

North One 10
11052 Biscayne Blvd
North Miami, FL 33161
(305) 893-4211

WHEN:

Tuesday, October 9, 2007
Reception at 7:15 PM
Dinner at 7:45 PM

EVENT DESCRIPTION:

We last visited North One 10 in March 2005. The restaurant was new and Biscayne Boulevard was under construction. 50 of our members and guests enjoyed one of the best meals of the season! Those who passed had only regrets. I still remember the taste of Florida Vine Grilled Tournado of Beef and Kangaroo with Gorgonzola Roasted Beets and Foie Gras Gravy, paired with 1999 D'Arenberg 'Dead Arm' Shiraz.

Since it opened in May 2004, North One 10, the celebrated contemporary American restaurant owned and operated by husband and wife team Dewey & Dale LoSasso, has become a fine dining gem in South Florida. Located on the up-and-coming (post construction) Biscayne Corridor, the restaurant has charmed diners and critics with its mix of casual sophistication, superb service and incredible food. Truly, with North One 10, the LoSassos, a pair of seasoned industry veterans, have created a culinary oasis that regularly draws diners from the delicious haunts of Miami Beach and beyond. For North One 10, LoSasso, a founding member of the 1980's era "Mango Gang," has created what he calls "comfort food with an edge," a menu both familiar and evocative, infused with tropical ingredients from Florida's rich cornucopia and the subtle nuances of international haute cuisine.

According to South Florida Gourmet: "There is not one miss on the menu; each dish is superb, starting with the appetizers." Nonetheless, Dewey created a menu especially for us. It will astound you! In addition, your hosts Bob Dickinson and Chris Zoller are raiding our cellar to select perfect pairings.



For our first co-ed event of the season, President John Kuczanski persuaded Bob Dickinson and Christopher Zoller to co-host a dinner. Remembering the fabulous food and great service that husband and wife Dale and Dewey LoSasso have provided at numerous establishments over the years we opted to re-visit them at their popular Miami Shores restaurant, North One 10. On this go around, the



Biscayne Boulevard remodeling project was complete and the traffic was expected but not excruciating.

We took over the main dining room for both our reception and the dinner. Fifty four members and guests worked their way into the room to be greeted at the door by

Dale and her staff with a full glass of Nicolas Feuillate Champagne, NV. This trusty sparkler should be anyone's house champagne, with its crisp light acidity, sharp, tart apple and pear overtones and fine cleansing bubbles. The always innovative and sometimes irreverent Dewey started us off on some wild hors d'ouvres. First up was "Stonecrab Hot Dogs with Pomegranate BBQ Sauce." He literally took



stone crab meat and squeezed it into sausage casings, cooked it up beautifully and served it sliced with the sweet sauce contrasting the spicy, garlicky tang of the sausage. For a complete contrast we then were served "Oyster shots, Bloody Mary Sauce." This was a wonderful treat of a fresh oyster swimming in a refreshing tomato juice cocktail that went down all too easy. "Smoked Duck, Artichoke Carpaccio" was excellent; tasty and complete flavor profiles that I had

not seen married before. The rich duck had a true smoky tang and the artichoke hearts added vegetable crunch. Giant "Fried Prawns, Green Curry Sauce" were so big and so tender I thought it was lobster, rich and toothsome and not at all overpowered by the delicious sauce. It's a good thing we had plenty



of Champagne to wash down these rich dishes, and we were still standing! They were all amazing. The dining room at North One 10 is very intimate, and the tables were set for four or six or eight and conversation was quite easy and comfortable. President John welcomed the group and introduced our guests. He distributed magnetic nametags to those who needed them and teased us with the dates and venues of upcoming



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events. With that we started our meal with Dewey's "Banana Split" consisting of Basil Crusted Diver Scallops, Roasted Plantains, Caviar, and Orange Reduction. Indeed, this dish was designed to look like a banana split and the flavor elements were all in place, albeit far more savory. The delicious slices of plantain were caramelized by the roasting to a nice sweetness, the scallops appeared

as scoops of ice cream but were pure, rich seafood cooked to a perfect level of tenderness, the orange reduction sauce contributed to the sweet theme and the savory caviar topping was a lot better than chocolate. Bob and I had decided to provide two wines for each course as a challenge and an education. The first pair



were chardonnays: the 2001 Neyers from Napa Valley and a 2001 Corton Charlemagne from Domaine Bonneau du Martray. This was a

classic California vs. France matchup. The Neyers was fresh and elegant, had a medium body and enough oak to give it a little butter underneath the mineral and tropical fruit characteristics. Jack Lowell did a wonderful job researching the Domaine Bonneau du Martray to give us a



little history and sense of terroir, but his real charm was admitting (as most of us should) that his wife Natasha has the better taste buds in the family and she told him how much she liked the wine. Guys, pay attention, that's the kind of thing we need to know! The wine had great depth and a soft texture in its stony mineral and pear flavors.



Next up was "Wattleseed Seared Wahoo with Northwest Wild Mushroom Salad and Farro". As soon as we saw this dish we knew it called out for pinot noir. Bob found



a great pairing using the 1997 Rene Engel Vosne Romanee and the 2002 St. Innocent Seven Springs Pinot Noir from Oregon. The Burgundy was ruby colored with a rich spicy, red cherry-scented nose. It had dry and earthy flavors with just a hint of barnyard under the fresh raspberry, cherry and Asian spice flavors. The Oregon





Pinot appeared to be a very close cousin, showing a surprisingly Burgundian style, with a darker ruby color, complex aromas of violets, cinnamon, dark cherries and cloves, more earthiness and dryness on the palate than usually associated with New World Pinots, but still having round black cherry and blackberry fruit notes and

a long finish. They were both excellent with the dish, enhancing the gorgeous wild mushrooms and the farro, which Dewey later explained has a long and glorious history, was one of the first crops domesticated in the Near East and was the staple grain for the Roman Legions as they marched throughout the Western world. (TMI? Sorry) This pairing also showed the great opportunity to serve a red wine with fish. The Wahoo was succulent and again, perfectly cooked.



The ability to remain flexible when trying to match wine and food allows us to benefit from a tasting dinner and utilize the great resource of our wine cellar. Seeing Dewey write "Grilled Filet Mignon with Ossobuco Chowder, Asparagus, and White Truffle Toast" originally had us thinking of a Rhone wine pairing, but after tasting the dish we immediately thought of the classics and brought out the Bordeaux. And not just any Bordeaux, but two superb examples of their styles in an

extra special vintage: the 1982 Chateau Montrose from St. Estephe (left bank) and the 1982 Chateau Larmande from St. Emilion (right bank). The filet mignon was fork tender and quite tasty but the full and rich flavors of the long and slow cooked Ossobuco in its rich vegetable sauce really created the strong beefy tastes so well suited to the wines. The Larmande was in double magnums, which sometimes indicates a better barrel and always means better aging. Although this wine may have reached its plateau, in this format it could last for five more years. After careful decanting it proved to be a real star. With a dark garnet color and scents of sweet, jammy herbs, licorice, berry and Asian spices it was full-bodied, richly-textured and thick with gobs of juicy fruit. Soft and velvety with resolved tannins, it showed the strengths and greatness of Merlot from the right bank and was a perfect learning tool for classic St. Emilion. The Montrose also was a perfect representative of its appellation. St. Estephe is known to be a little "harder" than other Bordeaux, but this vintage and these bottles were tamed by time. A deep ruby almost purple color gave up aromas of roasted herbs, saddle leather and steak tartare. It was smooth and sweet on the tongue, showing a medium to full body and a nice thick juicy finish. The deeper flavors of Cabernet Sauvignon were the black currants and blackberries with undertones of pencil lead. This





wine was also at its peak and showed beautifully. We were all glad and privileged to have these with the fine dish.

Dale and Dewey have traveled extensively, cooking and learning and finding new sources of ingredients. Recently they came across “North Carolina Goat Cheese” and they were anxious for us to try it. And so we did, with Spicy Roasted Pecans and Roasted Peppered Plums. With this much going on in the dish we went for some really big guns from the new world, looking for spice and richness. Neither one let us down: 2005 Scherrer Old & Mature Vines Zinfandel and 2002 marquis Phillips Shiraz. With regular blue cheese we might expect a port and with goat cheese a sauvignon blanc would be a better match, so the blue goat presented a challenge. It was delicious and had the characteristics of both. The spicy pecans and plums also helped to bring out the rich red fruit and spice of the wines. The cheese was rich, less dry than goat and less pungent than blue, it was a unique delight. Olin McKenzie really enjoys the big Australian wines and has a great palate for the New World, so I asked him to give us some tasting notes. He enjoyed the opulent, voluptuous and sexy style of the rich and unctuous Shiraz. Made almost like a blackberry liqueur, it is a flesh bomb. While lighter in body the Zinfandel from Alexander Valley had a nose of black raspberry and cherry and was gorgeously pure, with layers of berry fruit and good glycerin. The mouthfeel of these wines did a lot to complement the dry cheese, and their fruit paired beautifully with the blue flavor.



The dessert also practically screamed out what type of wine to serve: “Apricot Filo Tartlet, Coconut Pancake and Riesling Reduction”. The only fruit missing here was a lychee, so we brought it out with a 1994 Riesling, Altenbourg Vineyard Vendage Tardive by Pierre Sparr. The tartlet was light and flaky with pure apricot filling, the coconut pancake was a lovely light sideline and the Riesling reduction acted almost like a maple syrup. This could have been a



rich brunch dish. Following the rule of a dessert wine being sweeter than the dish, we went with a VT thinking that traditionally the noble rot of botrytis would have added sweet sugars to the wine. As Peter Benjamin pointed out to us, this particular wine did not have what we expected in the glass. The fruit, the great acidity that distinguishes Alsatian wines and make them so food friendly, and the light bright flavors were all there, but we missed the sweetness. To paraphrase Drew Bailey, sometimes a rule is not a rule. And so we ended this wonderful evening of comparisons, matchmaking, education, opportunity, learning and the bonds of Wine, Food and Friends.

Finally, a great honor has been bestowed upon our President, John Kuczanski. The next you see him be sure to congratulate him on being elected a Director of the Board of Governors of the Americas for The International Wine and Food Society. His hard work and dedication are being acknowledged on the national stage. Good job, John.



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OCTOBER 9, 2007

RECEPTION

STONECRAB HOT DOGS, POMEGRANATE BBQ SAUCE
OYSTER SHOTS, BLOODY MARY SAUCE
SMOKED DUCK, ARTICHOKE CARPACCIO
GRILLED PRAWNS, GREEN CURRY SAUCE
NICOLAS FEUILLATTE NV CHAMPAGNE

MENU

“BANANA SPLIT”

BASIL CRUSTED DIVER SCALLOPS, ROASTED PLANTAINS, CAVIAR, ORANGE REDUCTION
2001 NEYERS NAPA CHARDONNAY & 2001 CORTON CHARLEMAGNE BONNEAU DU MARTRAY



WATTLESEED SEARED WAHOO

NORTHWEST WILD MUSHROOM SALAD, FARRO
1997 VOSNE ROMANEE, RENE ENGEL & 2002 ST. INNOCENT SEVEN SPRINGS PINOT NOIR



GRILLED FILET MIGNON

OSSOBUCO CHOWDER, ASPARAGUS, WHITE TRUFFLE TOAST
1982 CHÂTEAU MONTROSE .& 1982 CHÂTEAU LARMANDE



NORTH CAROLINA BLUE GOAT CHEESE

SPICY ROASTED PECANS, ROASTED PEPPERED PLUMS
2005 SCHERRER VINEYARD OLD & MATURE VINES ZINFANDEL & 2002 MARQUIS PHILLIPS SHIRAZ



APRICOT FILO TARTLET

COCONUT PANCAKE, RIESLING REDUCTION
1994 RIESLING ALTENBOURG V.T.

HOSTS: BOB DICKINSON & CHRISTOPHER ZOLLER

CHEF: DEWEY LOSASSO

279th Branch Event