



*The International Wine & Food Society*  
Miami Branch

## Lou's Stag

November 13, 2007

### Table 8

Dear IW&FS Member:

You are invited to our 280<sup>th</sup> event.

**WHERE:**

Table 8 at the Reagent  
1458 Ocean Drive  
Miami Beach, FL 33139  
(305) 695-4114

**WHEN:**

Tuesday, November 13, 2007  
Reception at 7:00 PM  
Dinner at 7:30 PM

**EVENT DESCRIPTION:**

Michael Broadbent has been quoted that Lou Skinner knew more about wine and food than anyone else he had ever met. We are fortunate to have many members who were tutored in wine and food by our Branch founder.

Our 3<sup>rd</sup> Annual Lou's Stag will be hosted by two of his professional colleagues and personal friends, Drs. Steve Mandy and Jim Cosmides. Steve recalls that Lou's culinary preference extended beyond French cuisine. Lou also enjoyed new and adventurous fine food preparations. This year's event will be held at one of the hottest restaurants on Miami Beach, Table 8.

Bicoastal chef, Govind Armstrong is one of the country's most exciting new chefs. Born in Costa Rica, with ancestry from India, and raised in LA, he operates Table 8 in LA and Miami Beach. His exciting, creative cuisine is recognized for the use of the freshest of local ingredients blended in unusual and delicious combinations. *Lou would have loved this dinner!*

Steve & Jim matched wines they know Lou would have found perfect companions to the food, including an '82 Bordeaux. These will include:

- ◇ Mumm Cordon Rouge Champagne, a Lou favorite, paired with outstanding hors d'oeuvres
- ◇ 1999 Trimbach Gerwurtztraminer paired with Snapper, enhanced with sweet pea puree, marinated tomatoes, creamed corn and parmesan aioli
- ◇ 1990 Chateau Canon paired with a very special New Zealand Lamb Rack, enhanced with sautéed baby zucchini, bulgar wheat and spicy lamb sausage
- ◇ 1982 Chateau Leoville Las Cases en Magnum paired with a salad and cheese course in Lou's style
- ◇ 1995 Chateau Coutet paired with vanilla panna cotta.

Our private dining room holds only 40. Make your reservations early

**DRESS:**

Jackets; Ties not required  
Socks optional, per Lou



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NOVEMBER 13, 2007

REPORT BY JOHN KUCZWANSKI

Andre Simon founded The International Wine & Food Society in 1933. 29 years later, Dr. Lou Skinner Founded the Miami Branch of The International Wine & Food Society.

Drs. Steve Mandy and Jim Cosmides were Lou's professional comrades. Perhaps more important, they learned much about wine and food from him. They found joy in honoring their mentor by hosting our 3rd annual Lou's Stag.



Lou Skinner

André Simon

Steve and Jim chose Table 8 on Miami Beach's Ocean Drive. This venue has become a favorite dining spot for many of our members. Our private dining room was filled and we were greeted with a special selection of hors d'oeuvres.

*CRISP GOAT CHEESE WITH LAVENDER HONEY AND PUMPKIN SEED AIOLI*  
*SEARED FLORIDA ROCK SHRIMP WITH AVOCADO AND POBLANO RELISH ON CUCUMBER*  
*HERBED POLENTA WITH WARM MUSHROOM SALAD AND WHITE TRUFFLE OIL*

Mumm Cordon Rouge Champaign was paired with these, not insignificantly because this was a favorite of Dr. Skinner. Like Lou, this is a true classic with a unique character and irreproachably consistent taste. The nose develops aromas of lemon and grapefruit, with notes of white peach, apricot and acidulous apple and lingering notes of vanilla, dried fruit and honey. On the tongue, complex fresh fruit and caramel flavors are the mark of a great wine. A touch of acidity and remarkable length in the mouth make a delightful finish. 77 wines make up this champagne. Pinot Noir (45%), rounded and full, structures this blend with strength and power. Fruitiness, liveliness



and a rustic feel are provided by Pinot Meunier (25%). Chardonnay (30%) gives this champagne all its finesse and elegance.



Jim and Steve capitalized on the reception to display picture memorabilia of Lou's famous serial tastings of '61 Bordeaux. We were challenged to identify some of our friends pictured in the '86 tasting. Gee, that was 21 years ago. Was that Kenny Rogers in the background?

We then settled into our dining chairs to await our dinner courses, prepared in Lou's style, as remembered by Steve and Jim. I was not privileged to have been close to Lou Skinner, but I have enjoyed others' memories of his character and preferences. Not surprising, memories are not uniform, except for his demand for perfection and "Garlic is an abomination!" What a man!

During our interlude, we heard many more Lou stories. Each added to the legend.



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Our first course was Snapper enhanced with Sweet Pea Puree, Marinated Tomatoes, Creamed Corn and Parmesan Aioli. The snapper was Yellow-Tail, the delicacy of the species, grilled to perfection. It sat on a bed of sweet pea puree that our hosts believed would tantalize Lou. This course was paired with a 1999 Trimbach Gewürztraminer, a textbook Gewürztraminer offering rose, litchi and spice aromas and flavors on a lush, almost oily texture. It paired precisely with the snapper, as it was distinctly dry with a spicy, slightly aggressive finish.



New Zealand Lamb Rack was our second course, adorned with Sautéed Baby Zucchini, Bulgar Wheat and Spicy Lamb Sausage. It was such a delicious presentation, many of our guests would have enjoyed more, particularly being paired with the 1990 Château Canon. This premium example of a great vintage from the Right Bank showed perfectly. It demonstrated elegance and power, displaying the rich structure of a long-aging wine, yet the complexity was already elegant, with ripe fruit, cedar, licorice, violet, plum and mineral aromas and flavors.

Next arrived Burrata in a salad with an Artisan Cheese Plate. Burrata is a fresh Italian cheese, made from mozzarella and cream. The salad featured Heirloom Tomatoes, Wild Arugula, Olive Oil Fried Croutons and Aged Balsamic. The Artisan Cheese plates were served for each table. A 1982 Château Leoville Las Cases en Magnum accompanied this salad and cheese course, in accordance with memories of Lou. This dense ruby/purple-colored 1982 still looks and tastes as if it were 5-8 years old. The nose offers up blazingly well-delineated, pure aromas of creme de cassis, cherry jam, minerals, and toasty new oak. There is still tannin to shed in this fresh, lively, full-bodied, vibrant wine.



Our desert course was Vanilla Panna Cotta with Raspberry Coulis. It was a fine finish, paired with 1995 Château Coutet Sauternes. Vanilla and raspberry flavors from the desert combined well with the Sauternes' orange flowers, citrus, honey and vanilla aromas.

Each year, we look forward to our annual celebration of our Branch Founder's life. Each year, we learn more, and different views of Lou's glorious style. We are truly fortunate to have his legacy in the Miami Branch, along with so many members who can relate their "Lou Skinner" experiences to the rest of us. This is a gift of Wine, Food and Friends.

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NOVEMBER 13, 2007

### RECEPTION

*CRISP GOAT CHEESE WITH LAVENDER HONEY AND PUMPKIN SEED AIOLI*  
*SEARED FLORIDA ROCK SHRIMP WITH AVOCADO AND POBLANO RELISH ON CUCUMBER*  
*HERBED POLENTA WITH WARM MUSHROOM SALAD AND WHITE TRUFFLE OIL*  
**MUMM CORDON ROUGE NV CHAMPAGNE**

### MENU

#### SNAPPER

*SWEET PEA PUREE, MARINATED TOMATOES, CREAMED CORN AND PARMESAN AIOLI*  
**1999 TRIMBACH GEWÜRZTRAMINER**



#### NEW ZEALAND LAMB RACK

*SAUTÉED BABY ZUCCHINI, BULGAR WHEAT AND SPICY LAMB SAUSAGE*  
**1990 CHÂTEAU CANON**



#### BURRATA & ARTISAN CHEESE PLATE

*HEIRLOOM TOMATOES, WILD ARUGULA, OLIVE OIL FRIED CROUTONS, AGED BALSAMIC*  
*SEASONAL ACCOUTREMENTS*  
**1982 CHÂTEAU LEOVILLE LAS CASES EN MAGNUM**



#### VANILLA PANNA COTTA

*RASPBERRY COULIS*  
**1995 CHÂTEAU COUTET SAUTERNES**

**HOSTS: STEVE MANDY & JIM COSMIDES**

**CHEF: GOVIND ARMSTRONG**

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