



The International Wine & Food Society

Miami Branch 2008 Ship Lunch Report

Annual Ship Luncheon Aboard the Carnival Freedom

Dear Member:

You are invited to our Annual Ship Luncheon:

WHERE:

**Carnival Freedom
Port of Miami**

WHEN:

**Saturday, January 12, 2008
Reception at 11:15 AM – Habana Bar
Lunch at Noon – Posh Dining Room**

EVENT DESCRIPTION:

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

The Champagne and Caviar Reception will begin at 11:15 AM in the Habana Bar, located on Atlantic Deck AFT, followed by a five course gourmet meal at noon in the Posh Dining Room. Open the attached menu to view a truly compelling gastronomical proposition.

All our members anticipate this first event of 2008 with great excitement. This promises once again to be one of the most popular events of the season. Don't miss it!



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JANUARY 12, 2008

RECEPTION

*SEARED MAINE LOBSTER ON CARAMELIZED ENDIVE, VANILLA BROWN BUTTER
FLORIDA FROG LEGS ON SCALLION AND POTATO GATEAU, BANYULS VINAIGRETTE
GLAZED VEAL SWEETBREADS AND MOSAIC OF VEGETABLES ON EDAMAME PUREE
ICED SEVRUGA MALOSSOL CAVIAR ON CREPE VONNASSIENNES
1999 PERRIER JOUËT FLEUR DE CHAMPAGNE*

MENU

*CARPACCIO OF AHI TUNA, SMOKED EEL AND CURED FOIE GRAS
LIME AND CUCUMBER MARINADE, SOY AND MISO DRESSING, ESPRESSO SYRUP
1995 PAVILLON BLANC DU CHÂTEAU MARGAUX*



*LIQUORICE LACQUERED MONKFISH WITH RHUBARB MARMALADE
CARAMELIZED BABY TURNIP
1998 CHAMBOLLE MUSIGNY (JADOT) & 2002 St. INNOCENT SHEA VINEYARD OREGON PINOT NOIR*



*DUET OF VEAL LOIN AND COLORADO LAMB LOIN WITH SAGE JUS
ROASTED BABY ARTICHOKE AND YUKON GOLD SOUFFLE
1996 CHÂTEAU SOCIANADO – MALLET & 1996 CHÂTEAU POUJEAUX*



*SELECTION OF RIPENED FINE CHEESE
CURED BEETROOTS, CAPER BERRIES AND FRESH ALMONDS
1978 CHÂTEAU GRAND PUY LACOSTE*



*APPLE TARTE TATIN
MASCARPONE VANILLA CHAMPAGNE SORBET
1998 VOUVREY CLOS DE BOURG, MOELLEUX G. HUET*

DEMI TASSE

PETITS FOURS



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1999 PERRIER JOUËT FLEUR DE CHAMPAGNE

Pale straw with a lively bead. Musky yellow plum and cling peach aromas are complicated by nutmeg and dried flowers. Broad and fleshy, with powerful pit fruit and cherry pit flavors and a slightly bitter citrus pith grip. An earthy, weighty, serious style of Champagne, in need of rich food. (Steve Tanzer)

1995 PAVILLON BLANC DU CHÂTEAU MARGAUX

After an extremely hot and dry summer, the grapes reached an excellent level of ripeness and were able to be picked in part before the heavy rain of mid-September. The grapes picked immediately afterwards were of course perfectly ripe, but slightly diluted. It was an excellent vintage of Pavillon Blanc, the most powerful since 1989. It is just starting to come out of its slightly austere, even difficult, phase, which always marks the beginning of the maturing of Pavillon Blanc in bottle. (Château Margaux)

1998 CHAMBOLLE MUSIGNY (JADOT)

Surprisingly forward and CA-like nose and flavors (primary, fruit-driven). Very enjoyable and drinking well now.

2002 ST. INNOCENT SHEA VINEYARD OREGON PINOT NOIR

RP 94: Black cherries and violets make up the aromatic profile of the 2002 Pinot Noir Shea Vineyard. This exceptional wine envelopes the palate with dense layers of gorgeously sweet black cherries, spices, and cloves. Seductive and sultry yet focused and precise, this medium to full-bodied beauty is big, ample, and decadent while remaining refined and detailed. Anticipated maturity: 2005-2014.

1996 CHÂTEAU SOCIANDO – MALLET

RP 90: A classic Sociando-Mallet, this wine boasts a saturated purple color, as well as an intense nose of cassis liqueur, chocolate, and minerals. Dense and medium-bodied, with outstanding purity, and high tannin, this beautifully made wine is better than many classified growths. Anticipated maturity: 2007-2020.

1996 CHÂTEAU POUJEUX

RP 86-87: Opaque purple-colored, with moderately high tannin yet excellent sweet black currant fruit, this medium-bodied, well-structured, muscular, densely packed Poujeaux will require 7-8 years of cellaring. Anticipated maturity: 2006-2015.

1978 CHÂTEAU GRAND PUY LACOSTE

RP 88: The first vintage made under the expert management of Jean-Eugene Borie and his son, Xavier, the 1978 remains a classic Pauillac with fine cellaring potential. Dark ruby garnet with a ripe, intense bouquet of cassis, fruit, cedar, and vanillin oakiness, this wine is rich, with excellent body and the tannins quickly melting away. It can be drunk now or cellared for another decade. Anticipated maturity: Now-2002.

1998 VOUVREY CLOS DE BOURG, MOELLEUX G. HUET

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