



The International Wine & Food Society

Miami Branch 2008 Two Chefs Report

AROUND THE WORLD WITH TWO CHEFS

Dear IW&FS Member:

You are invited to our 284th event.

WHERE:

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

WHEN:

Tuesday, March 18, 2008
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

The last time we visited Two Chefs was for our 100 Point Stag. We had given Chef Jan Jorgensen our French wine selections and he paired a perfect menu. Our prior visit was a coed dinner two years ago. We had asked Jan for a menu, and our hosts paired perfect wines.

We remember both events with mouthfuls of savored flavors. For this event, we decided to mix it up. Your hosts Joe Garrigo and John Kuczanski chose wines from four continents and presented Jan the list. As expected, he produced a perfect menu to showcase our vintners' diversity.

We will visit France, Oregon, Australia, Chile and Spain for a truly International Wine & Food Society experience. This is what it is all about. Your dining pleasure will include:

BUCKWHEAT BLINI & TRUFFLED STONECRAB SALAD

BLACK TRUFFLE DRAWN BUTTER

2004 AMAYNA CHARDONNAY, VIÑA GARCÉS SILVA, SAN ANTONIO, LEYDA VALLEY, CHILE



GALANTINE OF RABBIT

SALSIFY "BATON", SEA URCHIN VINAIGRETTE

2002 ST. INNOCENT, FREEDOM HILL, PINOT NOIR, WILLAMETTE VALLEY, OREGON



"CHATEAUBRIAND" OF BEEF TENDERLOIN

GATEAU OF POTATO & CHEVRE, ASPARAGUS, SAUCE PERIGORD



2001 CLARENDON HILLS, OLD VINES GRENACHE, CLARENDON VINEYARD, AUSTRALIA

TWO WINES SERVED SIDE-BY-SIDE FOR CHATEAUBRIAND & CHEESE COURSES

1989 CHÂTEAU PAVIE, 1ER GRAND CRU CLASSÉ, SAINT-ÉMILION



SELECTION OF FINE CHEESE

DODDINGTON, IDIAZABEL, MANCHEGO, PECORINO



GOOEY MISSISSIPPI MUD

COMPOTE OF RASPBERRIES, CHAMPAGNE ZABAYONE

1977 FERREIRA VINTAGE PORT

***If that doesn't get your attention, see your doctor!* We shouldn't even have to list Jan's unique hors d'oeuvre creations. That will be a surprise!**



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RECEPTION

*VOL AU VENT, SCRAMBLED EGGS, CAVIAR
PETIT QUICHE, SMOKED SALMON
" KUMMOMOTO " ROCKEFELLER
CROSTINI, " FAUX GRAS "
DEUTZ NV CHAMPAGNE*

MENU

***BUCKWHEAT BLINI & TRUFFLED STONECRAB SALAD
BLACK TRUFFLE DRAWN BUTTER
2004 AMAYNA CHARDONNAY, VIÑA GARCÉS SILVA
SAN ANTONIO, LEYDA VALLEY, CHILE***



***GALANTINE OF RABBIT
SALSIFY " BATON ", SEA URCHIN VINAIGRETTE
2002 ST. INNOCENT, FREEDOM HILL, PINOT NOIR, WILLAMETTE VALLEY, OREGON***



***" CHATEAUBRIAND " OF BEEF TENDERLOIN
GATEAU OF POTATO & CHEVRE, ASPARAGUS, SAUCE PERIGORD
2001 CLARENDON HILLS, OLD VINES GRENACHE, CLARENDON VINEYARD, AUSTRALIA
TWO WINES SERVED SIDE-BY-SIDE FOR CHATEAUBRIAND & CHEESE COURSES
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***SELECTION OF FINE CHEESE
DODDINGTON, IDIAZABEL, MANCHEGO, PECORINO***



***GOOEY MISSISSIPPI MUD
COMPOTE OF RASPBERRIES, CHAMPAGNE ZABAYONE
1977 FERREIRA VINTAGE PORT***

***HOSTS: JOE GARRIGÓ & JOHN KUCZWANSKI
CHEF / PROPRIETOR: JAN JORGENSEN***

284th Branch Event



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2004 AMAYNA CHARDONNAY, VIÑA GARCÉS SILVA, SAN ANTONIO, LEYDA VALLEY, CHILE

Golden yellow, fresh, lightly mineral, with ripe tropical fruit, especially pineapple and mango with soft notes of vanilla from the French oak that lends complexity and elegance. Tremendous persistence and concentration lend extraordinary harmony and elegance. Perfect balance between alcohol and acidity with a well-achieved purity and precision. Long, full finish. (Winemaker, www.amayna.cl)

2002 ST. INNOCENT, FREEDOM HILL, PINOT NOIR, WILLAMETTE VALLEY, OREGON

Freedom Hill Pinot Noir is a wine with structure, depth, and richness. The site is quite warm in the day which develops rich skin tannins. Because of its proximity to Oregon Coast range, the vineyard is quite cool at night, maintaining good acidity in the fruit. This combination of tannin and acidity produces a Pinot noir with great structure. Capturing that intensity and revealing the nuances of the terroir (clay-like earthiness, dried flowers, dark spices) without excess tannins is the key to making great Freedom Hill. There is a great purity of fruit, in 2002 both red and black, both in the nose and mouth. The tannins are rich and balanced with Freedom Hill's earthiness and spice adding additional layers on the palate. Expect steady evolution of the fruit and softening of the tannins with up to 12 years of bottle age. (Winemaker, www.stinnocentwine.com)

2001 CLARENDON HILLS, OLD VINES GRENACHE, CLARENDON VINEYARD, AUSTRALIA

Aged in all French oak of which about one-third is new, this wine, from a vineyard planted in 1920, has just one racking prior to being bottled unfiltered and unfiltered. A stunningly rich, concentrated wine with gorgeous structure and fabulous, sweet black raspberry fruit intermixed with kirsch, full body, admirable purity, and a textured finish, this wine should drink well for at least 12-15 years. Anticipated maturity: 2004-2016. (Winemaker, www.clarendonhills.com.au)

1989 CHÂTEAU PAVIE, 1ER GRAND CRU CLASSÉ, SAINT-ÉMILION

"I have been extolling the virtues of these wines since the late eighties. Extremely old vines, organic farming, and some of the lowest yields in Bordeaux produce densely-colored, highly-extracted, exceptionally pure and elegant wines that possess a Burgundian-like texture and complexity. The 1989 continues to be one of that vintage's "sleepers." The color remains a youthful ruby/purple. The bouquet offers copious quantities of black-raspberry and cassis fruit nicely touched by stony/mineral and floral scents. The spicy, vanillin component is subtle. (Robert Parker, Wine Advocate, 90 points)

1977 FERREIRA VINTAGE PORT

In general terms the leading Port houses only declare a vintage in the outstanding years. 1977 was a magnificent vintage, now around its peak.