



The International Wine & Food Society

Miami Branch 2009 Ship Lunch Report

Annual Ship Luncheon Aboard the Carnival Liberty

Dear Member:

You are invited to our 293rd Event, our Annual Ship Luncheon:

WHERE:

**Carnival Liberty
Port of Miami**

WHEN:

**Sunday, January 10, 2009
Reception at 11:30 AM
Lunch at 12:15 pm**

EVENT DESCRIPTION:

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

The Champagne and Caviar Reception will begin at 11:30 AM, followed by a five course gourmet meal at 12:15 PM. The luncheon will include a lavish array of hors d'oeuvres, including caviar, during the champagne reception. The five-course menu features Maine Lobster, Chilean Seabass and Filet and Short Ribs of Bison. The cellar raid includes '82 Ch. Magdelaine, '82 Ch. Leoville Poyferre, and '78 Mondavi Reserve Cabernet.

All our members anticipate this first event of the 2009 with great excitement. Seating is limited to 80, with priority given to IW&FS and Commanderie members until December 26. This promises once again to be one of the most popular events of the season. Don't miss it!



2009 Ship Lunch

JANUARY 10, 2009

REPORT BY CHRISTOPHER ZOLLER

we have enjoyed an “only in Miami” wine and dine experience on board one of Carnival Cruise Lines newest and fanciest ships for many years. This over-the-top experience takes place while the ship is in the Port of Miami and passengers are disembarking and embarking, making the incredible lunch even more amazing. This is a hugely popular annual event and typically we have over 90 participants. We are whisked through security with VIP boarding privileges and personally escorted to a private reception in one of the ships luxurious lounges.



Thanks to our host, esteemed member, and Chairman of our Wine Committee, Bob Dickinson,

This year our reception featured extravagant passed hors d'oeuvres as well as two cooking stations. The service is phenomenal. We had a full-compliment presentation of Iced American Paddlefish Caviar, complete with warm blinis and all the accoutrements. New this year was the Lime Macaroon with Tomato Confit, Edamame Pepper Salt and a Soy Green Pea Fondue. This plated, elaborate presentation was full of exotic flavors from the sweet/tart macaroon to the

tangy confit and soothing fondue. Very unusual. A combination of Cured Norwegian Salmon and Ahi Tuna was delivered with a Parmesan and Avocado Cream and Salmon Roe Vinaigrette; subtle flavors to compliment the luscious fish. At the cooking stations we picked up Pan Roasted Diver Scallops with a Yuzu Glaze, hot out of the pan and dripping with the sweet thick glaze. My favorite was probably the Foie Gras Pate with Roasted Thai Sweetbreads on a Salad of Mango and Green Papaya Salad. The crispy cooked sweetbreads and the rich pate both benefited from the fresh tropical fruit flavors in the salad. We washed all this down with the always refreshing Nicolas Feuillatte NV Brut Champagne. This was crisp, with good apple and slight citrus flavors



and a nice bubbly mousse to keep the palate clean.



After this luxurious indulgence we were escorted to the huge, two-story dining room at the stern of the ship, where we were greeted by Maitre D'





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Miami Branch



Hasan Tercanli and what appeared to be a staff of five servers per each of our 11 tables, which glittered with lots of crystal stemware. Rows of wine bottles and decanters filled several serving buffets. Each year we are awed by the artistic presentation and wonderful flavors of the food that appears as if by magic from the kitchen of Executive Chef Sanjay Dhall, whose Chef de Cuisine this year was Takesh Pavithran. Our first course, Canadian Maine Lobster with Black Mission Figs was served



with Five Spice Jus. The plate was garnished with pistachio dust, lobster roe, and seaweed crackers. The perfectly cooked lobster meat was tender and succulent

and the figs and spicy/sweet juice gave it a great Asian flair.



With this and the next course we enjoyed two wines made from the same grape but grown in complete opposite



sides of the world. Chardonnay, of course, was the choice Bob made for the two seafood dishes. The first was a 2002 Leeuwin Estate Artist Series from Australia. This is a big, New World Chard that benefited dramatically from more time in the glass and really came into its own with the next course. Out of the bottle it had buttery pear and bright lemon aromas and a honeyed citrus and passion fruit flavors with some apple-like fruit. These all

melted beautifully as it aired, while it maintained its full body and good acidity for the food pairing. For the Old World, Bob naturally took us to Burgundy for the 2002 Puligny Montrachet "Les Purcelles" from Vincent Girardin. While still exhibiting all the wonderfulness of chardonnay, this was more elegant and subtle, with a nose of stone, minerals, and spices. In the mouth it was



broad and deep with fine concentration, crisp acids, and a luscious mouthfeel. Flavors of





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Miami Branch



pears, flowers, minerals and spices coated the tongue, where it lingered for a long finish. One of our true Burgundy aficionados, Jim Cosmides, gave us terrific tasting notes.



In contrast to the Asian influenced lobster, our next course to enjoy with those two wonderful whites was Chilean Sea Bass Stuffed

with Monkfish Liver, accompanied by Satsuma Orange Financier and Green Tea Gnocchi. This very rich dish was again perfectly cooked, with the thick filet soft and opaque. The unusual stuffing



was like having a foie of monkfish, not as heavy as duck or goose liver, but quite creamy and flavorful.



Overall the fish was almost unctuous, with buttery and fulsome flavors. The orange flavored egg white, almond and brown butter-based cake, known as a financier, was a whimsical sweet accompaniment, as were the green tea gnocchi. Both these great starch sides were terrific with the fish's rich sauce. Again, the dueling chardonnays each had a point to



make with the richness and unique flavors of this dish. What a great course!

To pair with two fine red



Bordeaux choices by Bob, Chef Dhall sourced some good old American Buffalo for his Bison Filet Mignon and Braised Short Ribs, with Chanterelles and Japanese Eggplant in Verjus. Verjus is the very acidic juice made by pressing unripened grapes. It is an excellent non-alcoholic substitute for wine



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Miami Branch

used by many chefs. Bison is increasingly popular for its low fat, high protein characteristics while no longer being gamey, as it is mostly farm raised. It is as tender and flavorful as beef. Here were two perfect cuts, the braised ribs cooked long enough to be as tender as the soft filet. Both of these were cooked perfectly, especially if you like your meat rare. Those who didn't were able



to send it back for more roasting. The simply sautéed mushroom and the baby eggplant made a great pair of sides and let the rich meat steal center stage, or plate.

Bob stayed with the theme of pairing two great wines from the same vintage, albeit from opposite banks of the Gironde. He strayed only slightly out of our cellar to bring us the 1982 Chateau Magdelaine, from St. Emilion. Largely Merlot based, this wine was delicate and elegant, with lots of black cherry and plum fruit flavors subtly intermixed with cedar, roasted nuts and herbs. It had great structure,



medium body, a nice sweetness and terrific balance. Steve Mandy, along with a little history lesson, described it as light and sweet with great fruit. From St. Julien and our cellar, Bob brought out the 1982 Chateau Leoville-Poyferre. More masculine, with its full body, dark purple color and great concentration, it still shows strong tannins that will allow it to comfortably age another 15 years. It was full bodied, muscular, rich, complex, and structured, with plenty of big fruit. An excellent



pairing for the beefiness of the bison.

Mitch Lundeen generously shared his tasting notes and comments.



The cheese course was accompanied by an assortment of cured fruits, some of which I had never seen before. We had asparagus marmalade, a Roquefort sorbet and fondue, cured and dried orange and raspberry, a raisin



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Miami Branch



waffle, Moubier, Chaume and St. Andre. Scattered pecans added to the attractive plate. Bob brought out one of his favorites, the 1978 Robert Mondavi Reserve Cabernet Sauvignon. This consistent standby is a beautiful example of classic California Cabernet, with cedar, tobacco and black currant fruit. It is medium to full bodied and fully mature, with a wonderful ripeness, great purity and a long, luscious sexy finish. Host Bob waxed eloquently about one of his faves.

In typical three Michelin star character, we were feted to a succession of

sweets to finish us off. Dessert seemed to come in courses. First was a Chocolate and Passion Fruit Tart, exactly as you would imagine, with the chocolate and fruit flavors intermixed in a perfect pie. Next were Macaroons and a Coffee Glazed Banana Caramel Cream, like a pot de crème with those great honest flavors of the two primary ingredients. Lastly a display of fabulous mignardises, including mango caviar in a chocolate box! Totally over the top! Trying to stand up to all these goodies was the 1978 Domaine du Mas Blanc (Dr. Parce) Banyuls Vieilles Vignes (Old Vines). Banyuls is one of the few



wines that can be easily and wonderfully paired with chocolate. This had a dark ruby and slightly ambered color and rich plum aromas. With a silky texture and medium body it displayed violet, rose and caramel flavors. Bob really knew what to choose for these multiple desserts.



As you knew if you were there, and you can tell from what you've heard, this luncheon is an all day affair and not for the weak-hearted. It continues to be one of the finest, most extravagant meals in all of Miami

with its first class service, outstanding and cutting edge cooking and the terrific efforts of our host. The entire kitchen staff arrives for our questions and accolades and the service personnel were equally lauded. A great and convivial lunch for our enjoyment of Wine, Food and Friends.





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ANNUAL SHIP LUNCH

CARNIVAL LIBERTY

JANUARY 10, 2009

RECEPTION

LIME MACARON WITH TOMATO CONFIT
EDAMAME PEPPER SALT, SOY GREEN PEA FONDUE

CURED NORWEGIAN SALMON AND AHI TUNA
PARMESAN AND AVOCADO CREAM
SALMON ROE VINAIGRETTE

FOIE GRAS PATE AND THAI SWEETBREADS
MANGO AND GREEN PAPAYA SALAD

PAN ROASTED DIVER SCALLOPS WITH YUZU GLAZE

ICED AMERICAN PADDLEFISH CAVIAR
NICOLAS FEUILLATTE NV BRUT CHAMPAGNE

MENU

MAINE LOBSTER WITH BLACK MISSION FIGS
FIVE SPICE JUS

2002 LEEUWIN ARTIST SERIES CHARDONNAY
2002 PULIGNY MONTRACHET "LES PUCELLES", GIRARDEN

CHILEAN SEA BASS STUFFED WITH MONKFISH LIVER
SATSUMA ORANGE FINANCIER, GREEN TEA GNOCCHI

BISON FILET MIGNON AND BRAISED SHORT RIBS
CHANTERELLES, JAPANESE EGGPLANT, VERJUS

1982 CH MAGDELAINE
1982 CH LEOVILLE POYFERRE

SELECTION OF RIPENED FINE CHEESE
ACCOMPANIED BY CURED FRUIT

1978 ROBERT MONDAVI RESERVE CABERNET SAUVIGNON

CHOCOLATE AND PASSION FRUIT TART
MACAROONS AND COFFEE GLAZED BANANA CARAMEL CREAM
1978 BANYULS VV, DR PARCÉ

293rd Branch Event