



The International Wine & Food Society

Miami Branch 2010 Two Chef's Report

By John Kuczwanski

TWO CHEFS - Co-ed Dinner

March 9, 2010

Dear IW&FS Member:

You are cordially invited to our 305th event.

WHERE:

Two Chefs
8287 South Dixie Highway
Miami, FL 33143-7717
(305) 663-2100

WHEN:

Tuesday, March 9, 2010
Reception at 7:00 PM
Dinner at 7:30 PM

EVENT DESCRIPTION:

A perennial favorite of our Branch has been Two Chefs Restaurant, and Chef/Owner Jan Jorgensen has again designed a terrific five course menu that is sure to please (including Stonecrab Salade, Maine Lobster & Bay Shrimp en Vol au Vent, Squab Breast, Lamb Loin, and Hazelnut Soufflé). Following our usual champagne reception, Jan's great dishes will be accompanied by a delicious combination of Vincent Girardin 2004 Mersault Les Perrières, Kistler 2004 Dutton Ranch, Jean Grivot 2002 Vosne Romanée Les Chaumes, 1990 Château Lynch Bages and Château Doisy-Védrines 1996 Sauterne. This is sure to be a popular event, so do sign up early. Also, we will confirm additional guests after next Tuesday.

YOUR HOSTS:

Mike Farrá and Joe Garrigó



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Jan Jorgensen has long been considered one of Miami's best chefs. His creativity is further stimulated each time we engage him for one of our events. Jan does his best work for our audience.

In 2007, we challenged him with a stag that featured '82 Château La Mission Haut-Brion. As I delivered wine that afternoon, I learned Jan had closed his normal lunch business to give "proper attention" to our preparations. We wouldn't even ask a chef to do that! He proudly led me into his kitchen to taste his simmering sauces.



Mike Farrá and Joe Garrigó knew where to host another outstanding event. They just gave Jan another opportunity to "show off" to a favorite audience.

This year, enthusiastic members and guests filled Jan's "extra" dining room for our Champagne reception. Our pass-around surprises included Ahi Tuna "Crudo" Nachos", Potato Latkes with Smoked Sturgeon Caviar, and Toast with Duck Liver and Pickled Quail Egg. These were delightful with our Champagne.



Pol Roger Brut NV

An equal blend of chardonnay, pinot noir and pinot meunier which is a perennial favorite of numerous champagne drinkers. White-gold hue with small, effusive bubbles. Generous minerality on the nose with suggestions of cut apple and a hint of citrus. Bone-dry with a chalky minerality that begs for food. A touch of white flower and crisp apple qualities frame the medium finish.

Rated: 91 Points by The Wine News

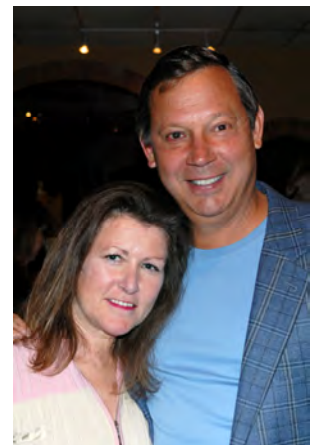
In the main dining room, our first course was a Stone Crab Salad on a Buckwheat Blini with Black Truffle Beurre Fondue. I wasn't sure what to expect, but learned I really enjoy stone crab with truffle butter. The acidity of the 2004 Vincent Girardin Meursault 1er Cru Les Perrières nicely paired with the course's richness.



2004 Vincent Girardin Meursault 1er Cru Les Perrières

Captivating nose combines crushed rock, dried lavender and mineral salts. Dense, juicy and tactile, conveying a sweet-yet-dry impression and flavors of marzipan and sweet nuts. Rich but not particularly fat or fruity. In fact, this is classic, stony Perrieres.

Rated: 92 by Stephen Tanzer





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Maine Lobster and Iceland Bay Shrimp en Vol-au-Vent followed. The sauce had a smoky character that paired well with the oak and minerality from the 2004 Kistler Vineyards Chardonnay, Dutton Ranch



2004 Kistler Vineyards Chardonnay, Dutton Ranch Vineyard

Bright gold. Intense, sharply focused citrus and pear skin aromas are underscored by vivid minerality. Precise, elegant and expressive on the palate, with concentrated lemon and lime flavors and a delicate hint of smoky minerality. This fat-free wine has Chablis-like qualities, finishing with excellent lift and thrust.

Rated: 92 by Stephen Tanzer

Vineyard.

Squab was our third course, presented with Oregon Fire Roasted Mushrooms, Fingerling Potatoes "en Persillade" and Foie-Gras Gravy. I've seen how Jan prepares his Foie-Gras Gravy, and I won't tell your doctor! Joe and Mike selected an outstanding pairing with 2002 Jean Grivot Vosne-Romanée 1er Cru Les Chaumes.

2002 Jean Grivot Vosne-Romanée 1er Cru Les Chaumes

A red fruit nose with some white pepper aromas, this was a full-bodied, sweet fruit, cote rotie-ish treat. Very fragrant and with good balance, flavor notes included dry pecan pie, brown prune, rosemary, pork belly, bourbon barrel, stewed strawberry, rose petal, licorice, and repeated notes of lychee and white pepper.

Rated: 94 by Austin Wine Salon



In my opinion, the outstanding wine of the evening was the 1990 Château Lynch Bages, Grand Cru Classé, Pauillac. Jan paired it with Prosciutto Wrapped Lamb Loin, served with Potato Gnocchis and Sauce Demi-Glaze. The lamb's medium strength created a most pleasant taste experience and paired exceptionally.



1990 Château Lynch Bages, Grand Cru Classé, Pauillac

A dense ruby/purple color is followed by a sumptuously sweet bouquet of roasted meats, herbs, sweet creme de cassis fruit, a massive level of glycerin, and silky ripe tannins. It is a hedonistic as well as intellectual turn-on. There is not a hard edge to be found.

Rated: 97 by Robert Parker



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Desert was a Hazelnut Soufflé "Upside Down" on a Brioche "Bisquette" with Frangelico Zabayonne...WOW! The 1996 Château Guiraud 1er Cru Sauternes was another excellent pairing.

Given the food and wine ratings from our Event Survey, it appears almost everyone enjoyed the event as much as I did. Among our event guests were a number of IWFS members from Canada, including 4

from our "sister" Niagara Branch. At the end of the evening, a BGA Governor from Niagara predicted the survey by asking "Are all your events this good?"



Cudos to Joe, Mike and Jan! Wine, Food and Friends are GREAT!

1996 Château Guiraud 1er Cru Sauternes

A sumptuous nose of tangerine fruit intermixed with caramel and buttered corn. The wine displays a deep golden color, and striking flavors of Chinese black tea, marmalade, honey, and citrus. The powerful yet elegant flavors remain in the mouth for a significant period of time. While this wine is traditionally a blend of 65% Semillon and 35% Sauvignon, there is nearly 45% Sauvignon Blanc in the final blend of the 1996.

Rated: 91 by Robert Parker





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TWO CHEFS RESTAURANT

Tuesday, March 9, 2010

Passed Hors D'oeuvres

Ahi Tuna "Crudo" "Nachos"
Potato Latkes, Smoked Sturgeon Caviar
Duck Liver Toast, Pickled Quail Egg
Pol Roger Brut NV

First Course

Buckwheat Blini, Stonecrab Salade, Black Truffle Beurre Fondue
2004 Vincent Girardin Meursault 1er Cru Les Perrières

Second Course

Maine Lobster & Bay Shrimp from Iceland en Vol-au-Vent
2004 Kistler Vineyards Chardonnay, Dutton Ranch Vineyard

Third Course

Squab Breast, Fire Roasted Mushrooms from Oregon
Fingerling Potatoes "en Persilliade" Foie-Gras Gravy
2002 Jean Grivot Vosne-Romanée 1er Cru Les Chaumes

Fourth Course

Lamb Loin, Prosciutto Wrapped, Potato Gnocchis, Sauce Demi-Glazé
1990 Château Lynch Bages, Grand Cru Classé, Pauillac

Fifth Course

"Upside Down" Hazelnut Soufflé, Brioche "Bisquette", Frangelico Zabayonne
1996 Château Guiraud 1er Cru Sauternes

Hosts: Mike Farrá and Joe Garrigó

Chef: Jan Jorgensen