

THE  
WINE AND  
FOOD  
SOCIETY

presents

A FLORIDA GOURMET DINNER

accompanied by

THE FINE WINES OF CALIFORNIA



THE MIAMI CLUB  
COLUMBUS HOTEL

WEDNESDAY, FEBRUARY 6, 1963

MIAMI, FLORIDA

**FOURTH  
DINNER**



**FEBRUARY 6  
1963**

**Le MENU**

*Champagne Brut*  
Korbel

*Pinot Blanc*  
Wente Bros.

*Solera Sherry*  
Almadén

*Pinot Noir*  
Paul Masson

*Cabernet Sauvignon*  
Louis M. Martini

*Champagne Sec*  
Cresta Blanca

*Brandy*  
Christian Bros.

Beignets de Conch, Bollos Chaud de Key West,  
Canapes, Espadon Fumè

Roc Crabe Froid  
Sauce Coral

Consomme d' Anguille a' la Floride  
Pailles au fromage

Filet de Tortue verte au Madère

\*

Sorbet de Citron

\*

Cailles à la Bacchus

Celeris braisēs      Pommes Allumettes

\*

Coeurs de Palmier Vinaigrette  
Avocat garni

Souffle l'Orange chaud en Chemise  
(Surprise du Chef)

Macarons a la noix de coco

\*

Demi Tasse

## FOOD NOTES

Although transcribed in French – the universal language of gastronomy – our dinner tonight features the native foods of Florida prepared in the style of the haut cuisine partnered with representatives of the best in California wines.

From the appetizers, peculiar to Key West, we progress to Marco Island stone crabs, a delicacy unrivaled anywhere in the domain of crustaceans. Clear eel soup, an exotic broth, is a product of the seas surrounding our peninsula as is green turtle steak. The lemon is one of our blessings in citrus and is presented here as a refreshing ice course featured in the fabulous menus of the great nineteenth century chef, Careme. Quail are found all over Florida. Ours were obtained from the Tampa area and are prepared in an epicurean manner to bring out their delicate flavor. Celery and potatoes are basic items grown in the Homestead region, and hearts of palm known to old Floridians as "Swamp Cabbage" has been known as a delicacy for many years. Avocados ("Pears" according to the natives) make a colorful garnish for our salad. The orange, featured in our dessert course, is part of the great legend of Florida and is perhaps our best known product. Finally, macaroons of coconut also bespeak the great variety of the natural bounty of our state.

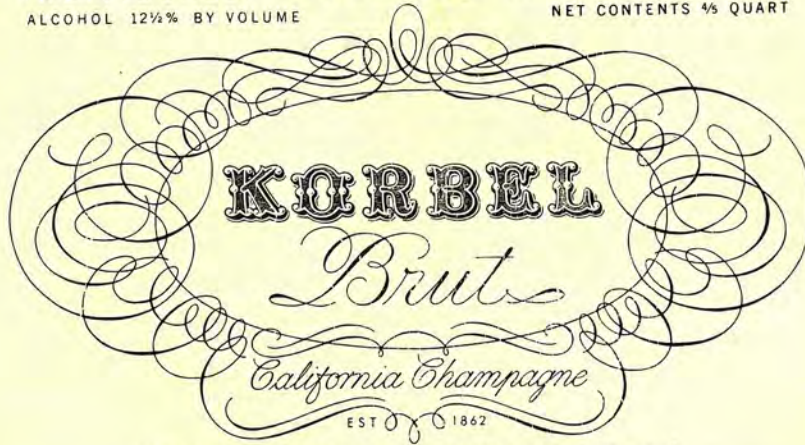
Cournonsky, the prince of Parisian gastronomes, has stated, "Great cooking is simply a matter of things having the taste of what they are." With this as our guide and with our blessing to the chef, may I say to all, Bon Appetit!

## WINE NOTES

The wines selected for this dinner are all from California and, with the exception of Sherry, represent the "varietal" type. This means that 51% or more of these particular wines by law must come from a single variety of grape such as the Pinot Blanc, Cabernet Sauvignon, Pinot Chardonnay, etc. These grapes have been grown from cuttings obtained originally from France, and this varietal labeling connotes a superior wine as opposed to "generic" wines blended from many juices and labeled vaguely as "Claret", "Chablis" or "Burgundy" and having little, if any, relation to their French counterparts. Sherry is an exception being classified as a "fortified" wine due to the addition of brandy and its generally higher alcohol content. It is usually blended from several vintages, and the best ones are made according to the Spanish "Solera" system. Outstanding geographic areas for fine California wines are the Livermore, Napa and Sonoma valleys, and most of our wines tonight are from these areas. The best California champagne is made from the Pinot Blanc and Chardonnay grapes by the bottle fermentation process. Large quantities of bulk fermented "Sparkling Wine" are also made but cannot compare to the bottle fermented product which is similar to good French champagne. It is stated on the label which type of process has been used. Contrary to usual belief there are some good drinkable brandies made in America, and a selection is available for your sampling. No one has any monopoly in the matter of taste, but it is sincerely hoped that this selection of California wines to accompany our Florida foods will meet with your approval.

– Louis C. Skinner, Jr., M.D.

INDIVIDUALLY FERMENTED IN THIS BOTTLE  
ALCOHOL 12½% BY VOLUME NET CONTENTS ¼ QUART



PRODUCED AND BOTTLED BY F. KORBEL AND BROS., INC.  
GUERNEVILLE, SONOMA COUNTY, CALIF. S. W. No. 74

EAST OF THE ROCKY MTS. *Distributed* WEST OF THE ROCKY MTS.  
"21" Brands Inc. By PARROTT & Co.  
NEW YORK, N. Y. SAN FRANCISCO, CALIF.



LIVERMORE  
PINOT BLANC

A RICH, FLAVORFUL WHITE BURGUNDY OF PINOT BLANC GRAPES  
PRODUCED AND BOTTLED AT THE WINERY BY

WENTE BROS.

ALCOHOL 12% BY VOLUME LIVERMORE, CALIFORNIA

EAST OF THE ROCKY MTS. *Distributed* WEST OF THE ROCKY MTS.  
"21" Brands Inc. By PARROTT & Co.  
NEW YORK, N. Y. SAN FRANCISCO, CALIF.

VINEYARDS ESTABLISHED 1852



**ALMADÉN**  
*California*  
**SOLERA COCKTAIL**  
**SHERRY**

*By the Spanish Solera Process*

MADE AND BOTTLED BY  
ALMADÉN VINEYARDS  
LOS GATOS, CALIFORNIA

ALCOHOL 19½% BY VOLUME

1-61



12½% ALCOHOL

Vintage of  
**1957**

BY VOLUME



*California*  
**CABERNET SAUVIGNON**

*A Red Wine made from Cabernet Sauvignon Grapes*

Produced and Bottled at the Winery by

**LOUIS M. MARTINI**

ST. HELENA, NAPA COUNTY, CALIFORNIA

NATURALLY FERMENTED IN THE BOTTLE

**CRESTA BLANCA**

REG. U.S. PAT. OFF.

CALIFORNIA  
*Champagne*



CONTENTS 4/5 QUART

ALCOHOL 12% BY VOL.

The  
**Christian Brothers**  
*Brandy*

OUR ORDER, LONG IDENTIFIED WITH THE EUROPEAN ART OF WINE MAKING, HAS SKILLFULLY PREPARED AND BLENDED THIS CHOICE AMERICAN BRANDY OF OLD WORLD QUALITY

*The*  
CHRISTIAN BROTHERS OF CALIFORNIA



PREPARED, BLENDED AND BOTTLED BY MONT LA SALLE VINEYARDS, REEDLEY, CALIF. OWNED AND OPERATED BY THE CHRISTIAN BROTHERS OF CALIFORNIA 80 PROOF FROMM AND SICHEL, INC., SOLE DISTRIBUTORS NEW YORK, N. Y. - SAN FRANCISCO, CALIF.



REG. U. S. PAT. OFF.

★ A DISTRICT WINE ★



SELECTED AND BOTTLED BY AMBASSADOR CELLARS ★ SONOMA, CALIFORNIA ★

*Ambassador*

T. M. REG. U. S. PAT. OFF.

**CALIFORNIA  
CHABLIS**

*A superb wine from Northern California,  
traditionally famous for this variety.*

★ ALCOHOL 12% BY VOLUME ★



**LIVERMORE**

**CHABLIS**

PRODUCED AND BOTTLED AT THE WINERY BY

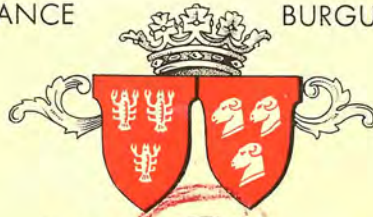
**WENTE BROS.**

ALCOHOL 12% BY VOLUME      LIVERMORE, CALIFORNIA

<p style="font-size: small;">EAST OF THE ROCKY MTS. <b>W. Brands Inc.</b> NEW YORK, N. Y.</p>	<p><i>Distributed By</i></p>	<p style="font-size: small;">WEST OF THE ROCKY MTS. <b>PARROTT &amp; Co.</b> SAN FRANCISCO, CALIF.</p>
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PRODUCE OF FRANCE

BURGUNDY TABLE WINE



*Chablis Premier Cru*

“ MONT DE MILIEU ”

APPELLATION CONTROLÉE

PRODUCED AND BOTTLED BY

**LAMBLIN & FILS**

CHATEAU DE MILLY, PAR CHABLIS (FRANCE)

PRINTED IN FRANCE

CONTENTS 1 PT. 8 FL. OUNCES

IMPORTED BY THE HOUSE OF BURGUNDY - NEW YORK, N.Y.





Net contents 1 pint 8 fl. ozs      PRODUCE OF FRANCE      Alcohol 12,5% by volume

**Grand Vin**  
1957

**Tavel Rosé**  
ROSY WINE  
Appellation Contrôlée

*Produced, bottled and shipped by*  
**CH. GAULTIER & Co, Négociants à BEAUNE (Côte-d'Or)**

*Imported by:* **BACCO VINTNERS, Inc. - MIAMI, Fla.**

CHARIOL - BORDEAUX      No 30

PRODUCE OF FRANCE

STILL WINE  
VIN DE LA LOIRE  
VALLÉ FRÈRES



**ANJOU ROSÉ**  
APPELLATION ROSÉ D'ANJOU CONTROLÉE

Sole Agents: **VINTAGE WINES INC.**  
NEW-YORK N. Y.

PRODUCED, BOTTLED & SHIPPED BY  
**A. DE MARCONNAY**  
CHACÉ (Maine-&-Loire)

NET CONTENTS 1 PINT 8 FL. OZ. - ALCOHOL 11,5 % BY VOLUME

PRINTED IN FRANCE



VINEYARDS ESTABLISHED 1852

SERVE

Chilled



ALMADÉN  
*California*  
GRENACHE ROSÉ

A distinguished *ROSÉ* wine made of  
Grenache Grapes

MADE AND BOTTLED BY ALMADÉN VINEYARDS  
LOS GATOS, CALIFORNIA  
ALCOHOL 12½% BY VOLUME

The winners of the highest total number of awards for excellence at the California State Fair since 1955.



Chilling brings out the pert freshness and full fragrant aroma of this mellow and fruity pink all-purpose wine.



the **Christian Brothers**



"I witness that this wine was PRODUCED & BOTTLED BY THE CHRISTIAN BROTHERS, a Teaching Order, NAPA, CALIF."  
*Brother Timothy SSC*  
Cellarmaster

SELECT CALIFORNIA  
**NAPA ROSÉ**  
WINE  
ALCOHOL 12% BY VOLUME • 4/5 PT.

The Brother Cellarmaster suggests Napa Rosé to add brightness to hot and cold meals, to sea-food, meats, fowl, salads and almost all other dishes.



BURGUNDY TABLE WINE

# POMMARD

APPELLATION CONTROLÉE

*Prosper Maufoux*

NÉGOCIANT A SANTENAY (CÔTE-D'OR)

Imported by :

THE HOUSE OF BURGUNDY

NEW YORK N. Y.

PRODUCE OF FRANCE

Net Contents: 1 Pint 8 Fl. Oz.

F. CHAUVENET  
FRANCE  
NÉGOCIANT A NUITS (CÔTE-D'OR)  
MAISON FONDÉE EN 1853

**BEAUJOLAIS**  
APPELLATION BEAUJOLAIS CONTRÔLÉE

**F. Chauvenet**

MIS EN BOUTEILLE LE JOUR MÊME DES CHAIS & MOUTS

IMPORTED BY  
**MUNSON G. SHAW Co. Inc.**  
NEW YORK N. Y.

PRODUCE OF FRANCE  
BURGUNDY WINE

ALCOHOL BY VOLUME 12,5 %

CONTENTS 1 PINT 9 FLUID OUNCES

CHAUVENET  
INC.  
SPRINGSVILLE PA  
QUALITY ALWAYS SELLS





EASTERN DISTRIBUTOR "21" Brands, Inc. NEW YORK

12½% ALCOHOL

BY VOLUME



*California*

**MOUNTAIN PINOT NOIR**

*A Full Bodied Red Wine made from Pinot Noir Grapes*

Prepared and Bottled at the Winery by

**LOUIS M. MARTINI**

ST. HELENA, NAPA COUNTY, CALIFORNIA

WESTERN DISTRIBUTOR Parrott & Co. SAN FRANCISCO

BORDEAUX TABLE WINE  
PRODUCE OF FRANCE

**Margaux**

APPELLATION CONTROLÉE

1955

BOTTLED AND SHIPPED BY  
**DOURTHE FRÈRES**  
MOULIS-MÉDOC, GIRONDE  
IMPORTED BY **THE HOUSE OF BURGUNDY**  
NEW-YORK, N. Y.  
CONTENTS 1 PINT 8 FL. OZ.



*Dessin inédit*

*de André Masson*

TOUTE LA RÉCOLTE MIS EN BOUTEILLES AU CHATEAU



1957

*Cette récolte a produit*  
*25 jéroboams numérotés de 1 à 25.*  
*1712 magnums numérotés de M 1 à M 1712.*  
*119.038 bout. & 1/2 bout. numérotés de 1 à 119.038*  
*3.600 "Réserve du Château" marquées R.C.*  
*Cette bouteille porte le N.º 007,261*

*Philippe de Rothschild*

**Château**  
**Mouton Rothschild**

APPELLATION PAULLAC CONTROLÉE  
BARON PHILIPPE DE ROTHSCHILD PROPRIÉTAIRE A PAULLAC

VINEYARDS ESTABLISHED 1852



**ALMADÉN**

*California*

**CABERNET SAUVIGNON**

*A distinguished California CLARET made of  
Cabernet Sauvignon Grapes*

MADE AND BOTTLED BY ALMADÉN VINEYARDS  
LOS GATOS, CALIFORNIA  
ALCOHOL 12½% BY VOLUME

M-60

EASTERN DISTRIBUTOR "21" Brands, Inc. NEW YORK

12½% ALCOHOL

*Vintage of*  
**1958**

BY VOLUME



*California Mountain*

**CABERNET SAUVIGNON**

*A Red Wine made from Cabernet Sauvignon Grapes*

Produced and Bottled at the Winery by

**LOUIS M. MARTINI**

ST. HELENA, NAPA COUNTY, CALIFORNIA

WESTERN DISTRIBUTOR Parrott & Co. SAN FRANCISCO



# THE WINE AND FOOD SOCIETY

## IDENTIFICATION SHEET

MIAMI, FLORIDA

LOUIS C. SKINNER, JR., M. D.

*Secretary*

401 CORAL WAY  
CORAL GABLES, FLORIDA

These are the wines tasted, listed in the order served:

<u>Key</u>	<u>Wines</u>	<u>Retail Price</u>
<u>WHITE BURGUNDY</u>		
A	Chablis; California	\$ 1.85
B	Chablis; California	1.39
C	Chablis; Lamblin & Fils	2.85
D	Chablis; F. Chauvenet	3.95
<u>ROSE</u>		
E	Rosé; California	1.89
F	Tavel; Gauthier	2.39
G	Anjou Rosé; A. De Marconnay	2.59
H	Rosé; California	1.85
<u>CLARET</u>		
I	Margaux '55; Dourthes Freres	3.25
J	Cabernet Sauvignon; California	2.50
K	Mouton Rothschild '57	10.40
L	Cabernet Sauvignon; California	1.89
<u>BURGUNDY</u>		
M	Beaujolais; F. Chauvenet	3.00
N	Pommard; Prosper Maufoux '57	4.65
O	Beaujolais; California	1.99
P	Pinot Noir; California	2.22
Average Price Per Bottle Foreign Wine		\$4.13
Average Price Per Bottle California Wine		\$1.94

A branch of the Wine and Food Society, founded in London, England, in 1933; President, Andre L. Simon; 30 Grosvenor Gardens, London, S. W. 1. OTHER BRANCHES; England, Ireland, Scotland, Wales, Australia, British West Africa, South Africa, New Zealand, India, Rhodesia, Malaya, China, Japan, Canada and United States.