

TENTH DINNER

TONY SWEET'S RESTAURANT

JANUARY 27, 1964

WINES

MENU

* Sancerre Chavignol 1961
Jean Delaporte

Truites fume a la Norvegienne

Consomme aux perles du Japon

* Clos des Mouches Blanc 1959
Jos. Drouhin

Crevettes a la Marcel

* Volnay 1959
Jos. Drouhin

Poitrine de Chapon Toska

Champignons Farcis Clamart
Pommes Fleurettes

Salade de Limestone - Endives

Romane St.-Vivant 1953
Joseph Drouhin

Plateau de Fromages

Ch. Suduiraut 1955

Tartelettes aux fruits assortis

Armagnac
Marquis de Montesquiou

Cafe Brazilien

* Wines from the cellar of the
Columbus Hotel

Host - Philip W. Moore
Maitre d' - Marcel Pinede
Chef de Cuisine - Francois Touzet

WINE NOTES

Chavignol, Sancerre 1961 Jean Delaporte

In the Department of Cher, across the river from Pouilly-sur-Loire, are the vineyards of the Sancerre district. Sauvignon Blanc grapes planted here produce quite attractive dry white wines resembling the slightly heavier Pouilly-Fume. Chavignol is considered to be the best white wine of the Sancerrois and is made in a small corner of the commune of Sancerre-sharing its Apellation Controllee.

Clos-des-Mouches Blanc 1959 Joseph Drouhin

The vineyard of Clos-des-Mouches lies in Beaune at the border of Pommard. Most of the wines here are Pinot Noir but Joseph Drouhin has planted the Pinot Chardonnay grape, and makes an outstanding white wine. Being under the control of one shipper, its quality is consistent, and Clos-des-Mouches Blanc is beautifully golden, fragrant, and delicate.

Volnay 1959 Joseph Drouhin

Also in the Cote-de-Beaune and just below Pommard, Volnay produces extremely pleasant, round, and somewhat light red wines. It has been variously called "the twin brother to Pommard", as well as "the Musigny of the Cote-de-Beaune". There is, however, considerable variation among the Volnays - some being dark and sturdy, and others delicate and highly perfumed. In common with Pommard, according to Creighton Churchill, Volnay has a freshness, a slightly tart, fruity vitality of taste, not found elsewhere in the cote d'Or.

Romanee St.-Vivant 1953 Joseph Drouhin

The commune of Vosne-Romanee is the home of what are probably Burgundy's greatest wines. Morton Shand, the British wine authority, described them as "the mingling of velvet and satin in a bottle". Romanee St.-Vivant is generally listed as a Premier Cru just below the Grands Crus of Romanee-Conti, La Romanee, La Tache, and Le Richebourg. The Romanees are full, rich, and soft with a lingering bouquet and a delicate suaveness. 1953 was a very good year for red Burgundies, and those stored properly have retained their early charm.

Chateau Suduiraut 1955

Coming from the general district of Sauternes, Chateau Suduiraut is located in the commune of Preignac, south of Yquem. It is classified as a Premier Cru, and is planted principally with Sauvignon Blanc Vines. The wine is rich, powerful, vigorous, and luscious - yet not over-sweet, and has its own wonderful color. 1955 was a great year for Sauternes and these delightful dessert wines keep for decades, averaging 14% alcohol.

Armagnac Marquis de Montesquiou

From the Gascon country of d'Artagnan in the Department of Gers comes Armagnac, a brandy as distinctive as the people who make it. The best comes from Bas-Armagnac where the country is less hilly. After aging 10 years in black oak barrels, it is usually marketed in a round, flat bottle called a "basquaise". Armagnac is not as sharp or dry as Cognac but is more full-bodied and pungent, somewhat darker in color and softer on the tongue.

Philip W. Moore

Appellation Sancerre Contrôlée
CHAVIGNOL



Jean DELAPORTE
Propriétaire-Viticulteur

CHAVIGNOL (Cher)

Imp. S. Mignard - Sancerre

1961



Joseph Drouhin

Beaune
APPELLATION BEAUNE CONTRÔLÉE
Clos des Mouches

MIS EN BOUTEILLE PAR

JOSEPH DROUHIN

Maison fondée en 1880

PROPRIÉTAIRE A BEAUNE, COTE-D'OR, AUX CELLIERS
DES ROIS DE FRANCE ET DES DUCS DE BOURGOGNE



1959

Joseph Drouhin

RÉCOLTE DU DOMAINE

VOLNAY



APPELLATION CONTRÔLÉE

MONOPOLE DE VENTE

JOSEPH DROUHIN

Maison fondée en 1880

PROPRIÉTAIRE A BEAUNE, COTE-D'OR

AUX CELLIERS DES ROIS DE FRANCE ET DES DUCS DE BOURGOGNE



Joseph Drouhin

ROMANÉE-SAINT-VIVANT



APPELLATION CONTRÔLÉE

MIS EN BOUTEILLE PAR

JOSEPH DROUHIN

Maison fondée en 1880

NÉGOCIANT A BEAUNE, COTE-D'OR

AUX CELLIERS DES ROIS DE FRANCE ET DES DUCS DE BOURGOGNE





LILLET

FRENCH APÉRITIF VERMOUTH
PRODUCE OF FRANCE

NET CONTENTS 4/5 TH QUARTS REGISTERED TRADE MARK ALCOHOL 18 % BY VOLUME

PRODUCED AND BOTTLED BY

LILLET FRÈRES - PODENSAC (FRANCE)

SOLE AGENTS



SERVE VERY COLD



LILLET

FRENCH APÉRITIF VERMOUTH
PRODUCE OF FRANCE

NET CONTENTS 4/5 TH QUARTS REGISTERED TRADE MARK ALCOHOL 18 % BY VOLUME

PRODUCED AND BOTTLED BY

LILLET FRÈRES - PODENSAC (FRANCE)

SOLE



AGENTS

DUBONNET

ALCOHOL 19%
BY VOLUME

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



Dubonnet

An Aperitif Wine

MADE SINCE 1846

MADE AND BOTTLED IN U.S.A.
BY DUBONNET COMPANY
FRESNO, CALIF.

PREPARED BY AUTHORITY OF
DUBONNET, 7, Rue Mornay, PARIS

DUBONNET BLONDE

ALCOHOL 19%
BY VOLUME

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



Dubonnet

EXTRA DRY

White Wine Aperitif

*made and bottled in U.S.A.
by Dubonnet Company, Fresno, Calif.
Prepared by authority of Dubonnet
7 Rue Mornay, Paris*



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

PHILIP W. MOORE
Secretary
2500 S. W. 3RD AVENUE
MIAMI 36, FLORIDA

January 15, 1964

Fellow Members of the Wine and Food Society:

The Wine and Food Society announces its Tenth Dinner, which will take place on Monday, January 27th at Tony Sweet's Restaurant, 9561 East Bay Harbor Drive, Bay Harbor Island (Surf-side). The cuisine will be French and accompanied by French aperitifs, wines and liqueurs.

I will be host for this affair, which will start promptly at 7:00 P.M. Black tie is in order. No guests may be invited, since the "proposed" group of new members will again be permitted to attend, on a paying basis only.

The cost will be \$20.00 per person. Please make reservations and mail your checks to me before Saturday, January 25th, which is the deadline.

We will vote on new members a few days after this dinner, so make every effort to attend if possible, and meet these new proposed members.

Sincerely,

Philip W. Moore
Philip W. Moore
Secretary

PWM:vDeR

10th Dinner

Tony Sweet
Surfside

✓ Dr. Joseph Stewart had planned to attend this dinner and had sent in his check. He became ill last week and was ordered to bed by his doctor and was therefore unable to attend. Thought you should know.

✓ Hunter Moss was out of town and unable to attend.

✓ Lockett Yawn called and express his regrets at being unable to attend.

Mr. Moore collected \$60 in cash for

Aid

- 1 Cameron
- 2 Watters
- 2 Shepherd

You will note there is only \$50 in cash enclosed, since Mr. Moore gave Marcel Pined \$10.

- 4 Carroll
- 5. Reap
- 6. Ryan
- 7 Plunk
- 8. Simon
- 9. Dutton
- 10 Moore
- 11. Ruiz
- 12. Anderson
- 13. Keen
- 14. Butler
- 15. Sams
- 16. Fox
- 17. J. Simon
- 18. Baker
- 19. Hamilton
- 20. Sweet

A Thank
Tony Sweet Dinner

- 2 1 Hamilton
- 2 2 Simon