

THE WINE AND FOOD SOCIETY OF MIAMI

Sixteenth Dinner

Riviera Country Club

January 26, 1965

Aperitifs: Ouzo, Mt. Ambelos,
Retsina, Kokineli

WINES

MENU

Rosé d'Anjou
Royal de Neuville

Moussaka

Soupa Avgolemono Manestra

Puligny - Montrachet 1962
Clos du Cailleret
Jos. Drouhin

Psari Gelentina Giomista Poseidon

Gevrey-Chambertin 1961
Jos. Drouhin

Arni Psito Tis Salonikis - Skordalia

Pilaff - Yoghurt

Vrasta Fasolakia Freska
Seuno Avgolemono

Salata Anginares

Charmes-Chambertin 1959
Jos. Drouhin

Tiropita

Mavrodaphne
Cambas

Pepni Mavrodaphne

Metaxa

Cafés Ellinikos

Kourambiedes

Host: John Ring

Chef: Steve Spaneas

Maitre d': Allan Sperl

WINE NOTES

Ouzo Metaxa

This is the favorite Greek aperitif having a flavor of aniseed. Similar to the French Pernod, Turkish Raki and Spanish Ojen, all have the common quality of turning milky when diluted with water.

Retsina Cambas

Kokineli Cambas

In ancient days the Greeks sealed their wine jars with pitch which gave an alien taste to the contents. This resinous quality is reproduced today in the white wines known as Retsina and the reds called Kokineli. Needless to say this is an acquired taste.

Rosé d'Anjou - Royal de Neuville

This rosé from Anjou is a little different but some find it quite delightful and interesting. A bit on the sweet side, it is quite fruity and has enough bubble to qualify it as petillant.

Puligny-Montrachet, Clos du Cailleret, 1962 J. Drouhin

This wine plays second string to the great Le Montrachet, queen of the French white burgundies. The year is good, and the wine, a recent arrival in the United States, has travelled well. You may notice that the wine is slightly petillant, which means it has a slight bubble to it caused by carbonic gas produced during fermentation.

Gevrey-Chambertin, 1961 J. Drouhin

This well known red Burgundy is from an unclassified vineyard owned by the shipper. It has been in the United States for about a year during which time it has gone from extreme greenness to what it is now. It has the strength of flavor always associated with Chambertins, the most powerful of all burgundies. However, it lacks the viscosity of the next wine. Save some to compare one with the other.

Charmes-Chambertin, 1959 J. Drouhin

This one is rated just below Le Chambertin and Clos de Beze and is a recent arrival. It is also an old friend to Wine and Food Society Members. We have had '55's and '59's at previous dinners as well as tastings from Drouhin and other shippers. Compare it with the previous wine for bouquet, body and taste.

Mavrodaphne Cambas

This sweet Greek dessert wine is made from the Mavrodaphne grape and is fortified by the addition of alcohol. It is in some ways similar to Port or perhaps a Cream Marsala.

Metaxa

A grape brandy distilled in Piraeus which has its own distinctive flavor if well aged. Metaxa takes its name from the manufacturer and is probably the best of the Greek brandies.

Dr. Louis C. Skinner, Jr.



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

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

January 14, 1965

Fellow Members of the Wine and Food Society:

The Wine and Food Society announces its Sixteenth Dinner meeting, which will be held Tuesday, January 26th at the Riviera Country Club. The food will be classic Greek cuisine. There will be a sampling of several Greek wines as aperitifs, but fine French wines will accompany the dinner.

This food is not oily or highly spiced as prepared in the classic manner. The chef, Steve Spaneas, is a native of Greece, and promises a fine meal.

It is preferred that guests not be invited except by special arrangement, since prospective members will be invited separately.

This will be a black tie affair and aperitifs will be served at 7:15 p.m. with dinner promptly at 8:00 p.m.

The cost is \$20.00 per person. Please make reservations and send in your check by Monday, January 25th.

We look forward to an interesting evening and hope you will make every effort to attend.

Sincerely,

Philip W. Moore
Secretary

PWM:vDeR

February 18, 1965

Mr. Steve Spaneas
Riviera Country Club
1155 Blue Road
Coral Gables, Florida

Dear Steve:

On behalf of the Wine & Food Society of Miami I wish to thank you for the very splendid Greek dinner which you prepared for our group on January 26. All of the comments which I have heard have been quite favorable and I personally enjoyed it thoroughly. I thought the Moussaka was a work of art and have never tasted any better. Our group appreciates your interest and enthusiasm in helping us with our functions. Let me again add my own personal thanks.

With best regards, I am

Sincerely yours,

Louis C. Skinner, Jr., M.D.
President

LCS/baf