

Diner Sous Le Signe de L'Amitié et du Bel Canto

Menu

Chablis, Montée
de Tonnerre
J. Drouhin, 1966

Les Favorites de Clara Clairbert

Le Consommé Enrico Caruso

Corton-Charlemagne
J. Drouhin, 1966

Le Poisson Fèdor Chaliapine

Le Sorbet Jenny Lind

Ch. Leoville-Las-Cases
1960

La Selle d'Agneau Baugé aux Herbes de LaMontagne

Legumes du Jardin

Pommes Noisette

La Salade Ezio Pinza

Ch. Palmer, 1960

Le Fromage Assorti

Ruinart Pere y Fils,
demi-sec

Les Dèlices de Lili Pons

Le Moka

Les Mignardises

Hosts

M. & Mm. Jacques Turner

Propriétaires

M. & Mm. Harold K. Kaufman

Chef de Cuisine - Henri DuBarry

Chef Patissier - Jean Van Der Cruysen

Chefs de Parties

René Palisson, Louis Charpentier, Maurice Greaux

Directeur de Salle à Manager

Daniel Dardenne

Wine Notes

1. Chablis, Montée de Tonnerre, J. Drouhin, 1966

This Chablis is considered one of the top of the second-ranked vineyards. Some say it deserves first rank. This is a genuine Chablis, a fact which 80% of the wines so-labeled cannot claim. This most northerly of the burgundys is the classic white wine to serve with sea food.

2. Corton-Charlemagne, J. Drouhin, 1966

This little known vineyard produces less than 7,000 cases a year. At its best it can equal the queen of whites, Le Montrachet, although slightly more austere.

3. Ch. Palmer, 1960

This wine comes from the area of Cantenac-Margaux and is rated as a third growth in the 1865 classification. Since World War II Ch. Palmer has consistently produced better wine than most of the second growths of Medoc. The wines from the Margaux district are generally not too full in body, yet fine, soft and elegant with subtle bouquet. Ch. Palmer has been considered one of the best of the 1960 Bordeaux developing quite early and aging much better than expected in common with the other top wines of this vintage. They have surprised almost everyone perhaps due in part to the very great reception given the 1959's and 1961's by the news media of both France and America.

4. Ch. Leoville-Las-Cases, 1960

This wine is one of the second classed growths of St. Julien, Haut-Medoc, and is a consistently good, well balanced, and fine textured Claret. The wines of St. Julien are fuller than those of Margaux, but have the same breed and finesse. The bouquet is similar to that of Pauillac but is not as powerful and develops more rapidly. The 1960 Medocs are considered to be at their peak at this time and make good drinking, while the 1959's and much heralded 1961's await maturity.

5. Ruinart Pere y Fils, demi-sec

This "demi-sec" or "extra dry" is not the driest of champagne, which is "brut." It has slightly more liquid sugar added to it than the brut but not as much as that champagne labeled "doux."



THE WINE AND FOOD SOCIETY

MIAMI, FLORIDA

C. D. McCORMICK
Secretary

ROOM 902
150 S. E. SECOND AVENUE
MIAMI, FLORIDA 33131

November 14, 1968

Fellow Members:

We are pleased to announce that for our thirty-fifth dinner meeting we shall again use the fine facilities of Le Cordon Bleu in Dania.

Many of you will recall the memorable evening we had there two years ago, and again the entire facilities have been reserved for the Society by Mr. and Mrs. Harold Kane Kaufman, the most hospitable owners.

The cuisine will be international in nature and will be accompanied by fine French wines. Consul and Mrs. Jacques Turner are hosts for this occasion. Wives and guests may be invited for this very special evening, and the cost is \$22.50 per person. Seating will be limited to 60 persons, and the deadline for reservations is Monday, December 2nd. Black tie for the men and short formals for the ladies is the suggested dress.

Aperitifs will be served at 7:15 followed by dinner at 8:15 P.M. Allow a minimum of 45 minutes driving time and we suggest that you use Route #95 northbound and take the Griffin Road Dania cutoff to Federal Highway (U. S. #1) and turn left. The address is 1201 North Federal Highway, Dania.

Looking forward to seeing you on the 4th.

In vino veritas,

C. D. McCormick

(RESERVATION FORM)

Please detach and return no later than Monday, December 2nd to C. D. McCormick, Secretary, 150 S.E. Second Avenue, Miami 33131.

Enclosed is my check for _____ dollars made payable to the Wine & Food Society of Miami for _____ dinner reservations at \$22.50 each. I am bringing _____ guests listed below.

Signature