

Fourty Fourth Dinner
at
Le Dome of the Four Seasons

November 20, 1970

Kirr

Apéritif

Sherry

Petite Marnite Henry IV

Schloss Schönborn
1966

Filet du Poisson Floride
et Quenelles Bonne Femme

Glace au Limon

Duhart-Milon 1962

Carré D'Agneau Roti
Céleri Ménagère et Carottes
Pomme Anna

Savigny-Dominodes 1964

Fromage
Brie et Gruyere

Grand Marnier

Soufflée Grand Marnier Le Dome

Cafe

Cigars

Director of Le Dome - Pierre Dulion
Executive Chef - Robert Morency

Hosts: Edward F. Fox
H. L. Gregory

Wine Notes

Blanc et Cassis: It was Monsieur Kirr, the Mayor of Lyon, who is supposed to have combined white wine with a touch of Cassis, hence naming this aperatif. Made from black currants, Cassis is a Burgundian specialty, the best of it produced in Dijon. Tonight we combine Cassis with a Sylvaner "Hugel", Alsacian wine vintage 1967.

Harvey's Amontillado: Sherris, Scheris, Xérès or Jerez - whatever you call it, it ends up a sherry, produced in western Andalusia centered around Jerez de la Frontera. It was not until 1635 that the wine became known as sherry; before that it appeared chiefly in the Elizabethian form of "sack". We selected Sherry for the Petite Marmite and it is by coincidence perhaps that Sherry was Falstaff's favorite tippie. Throughout Henry IV, Falstaff needs no encouragement to launch forth into praise of sack, of which he drinks aplenty.

Schloss Schönborn Reisling 1966: Though designated a Rheingau, the Hockheim district is a good ten miles east of the Rheingau proper. Out-shone perhaps by the great Johannisbergers, these wines have the essential characteristics of bouquet texture and taste. For they are truly Rheingau wines having the fruit and balance which mark the greatness of a wine. Graf von Schönborn is one of the best estates in Hockheim located in the little town of Hatterheim.

Duhart-Milon 1962: Just as Englishmen played an important role in the history of Port and Sherry, so, too, did they leave their mark on French wines with the marriage of Eleanor of Aquitaine in 1152 to the soon to be crowned King Henry II of England. During the ensuing three hundred years, Bordeaux-born merchants sold their wines as Englishmen - not as foreigners - being English citizens. From England came the name 'Claret' used to identify the delicate textured, subtle flavor of the Bordeaux wines. Duhart-Milon is a Pauillac from the Médoc and being a 1962 is ready to serve as the 1962's have matured faster than other vintages.

Savigny-Dominodes 1964: This wine comes from the little Burgundian town of Savigny-Les-Beaune and one of its best vineyards - Dominodes - owned by Joseph Drouhin. Though not possessing quite the light and delicate texture of our claret, this Burgundy is more robust, more assertive, more immediately obvious. The difference is one of "tone" rather than quality, just as the voice of a soprano differs from the contralto - not necessarily in quality, but in tone.

Grand Marnier: What better could we chose to accompany the Soufflee Grand Marnier, specialty of Le Dome, than Grand Marnier itself. France is noted for its fine liqueurs, most of which are made with brandy from the provence of Cognac, from secret formulas handed down through the centuries.