

ONE HUNDRED EIGHTY-EIGHTH DINNER

The Seafoods of Italy and the Wines of France

Ristorante La Bussola May 21st, 1996

Reception

Roederer, Brut Premier, N.V.

Assorted Hors d'oeuvres

Dinner

Chablis, Vandesir '91
Joseph Drouhin
* * *

Rock Shrimp and Calamari Salad

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Meursault - Genevrieres '89
Joseph Drouhin
* * *

North Pacific Fluke Rollatini
Stuffed with Blue Crab and Spinach
with Ginger Sauce
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Chiaro di Pesce con Cipoulline Giovani
* * *

Corton - Charlemagne '89
Joseph Drouhin
* * *

Linguine alle Vongole

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Lemon Sorbet with Zitron Grappa
* * *

Ch. Beychevelle '83
St. Julien
* * *

Baby Octopus with Chopped Tomatoes
on Garlic Toast
* * *

Ch. Leoville-Barton '86
St. Julien
* * *

Rare Grilled Fresh Yellow Fin Tuna with
Red and Yellow Tomatoes
* * *

Ch. Gruaud Larose '89
St. Julien
* * *

Italian Cheese Plate

* * *

Ch. Guiraud '88
Sauternes
* * *

Raspberry - Mascarpone Tiramisu
with Raspberry Sauce
* * *

Coffee

Hosts: Rick Fernandez and Jerry Stein

Executive Chef: Riccardo Tognozzi
Pastry/Cold Pantry Chef: Liggia Mora
Proprietors: Claudio and Elizabeth Giordano

Mitch: Sorry that you and Ruth could not attend. Contrary to my initial concerns with the restaurant (which I shared with you) this was a ONE HUNDRED EIGHTY-EIGHTH DINNER GREAT DINNER.

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Joe Garrigo

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North Pacific Fluke Rollatini
Stuffed with Blue Crab and Spinach

Corton - Charlemagne '89

Joseph Drouhin

Chiaro di Pesce con Cipoulline Giovani

Linguine alle Vongole

Ch. Beychevelle '83

St. Julien

Baby Octopus with Chopped Tomatoes

superb muscadine!
Tender meat.
Not too garlicky.

Ch. La Riviere-Barton '86

St. Julien

Rare Grilled Fresh Yellow Fin Tuna with
Red and Yellow Tomatoes

Ch. Gruaud Larose '89

St. Julien

Italian Cheese Plate

Ch. Guiraud '88

Sauternes

Raspberry - Mascarpone Tiramisu
with Raspberry Sauce

Good Sauternes but
no match to the intensity
and creamy richness of the Tiramisu

Coffee

Le grand finale!!!
unimaginative dish -
good cheese but an

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Ageing but
drinkable.
gone... gone... gone...
gone... gone... gone...

gone... gone... gone...
gone... gone... gone...
gone... gone... gone...

Delicious. Ready
and charming.
intense wine, fruit
at full over
mms. Can wait
10 years.
all you expect from
Chard and more

The fluke was
soft, tender and delicious.
Well done rollatini.

It was clean but
could be more reduced.
Too rich. more of a
cream, not sorbett.

Another winner in
this dinner. These small
medallions of tuna
rare meat, seared
and softly crust outside.

Excellent course. The
with shrimp were
juicy. I would not
have put calamari.
Nice bed of water
cress and chopped
tomatoes.

one of the best I've
guilt I ever had.
Full of clam flavor.