

FALL 2025



Wine, Food & Friends

NAPA VALLEY FESTIVAL 2025

ALSO INSIDE:

- The Digital Rebirth of André Simon
- Tasting Series: Visiting the "Cathedral to Wine"
- Blaufränkisch: A Delicious and Versatile Red

THE INTERNATIONAL
WINE & FOOD SOCIETY
THE AMERICAS QUARTERLY
ISSUE 154 FALL 2025
WWW.IWFS.ORG



CHAIRMAN'S LETTER

By Chris Ankner, *Chairman, IWFS Americas Inc.*

Introduction

Summers, for most branches in the IWFS, are generally quiet times. That is true of IWFS Americas as well. The late Spring Festival in Napa is in the rearview mirror. This year we are not having a Fall Great Weekend, so that the Festivals & Events Committee can focus on our two big upcoming festivals in Bordeaux and Burgundy. This summer, though, has been full of work.

By the time you read this you will either have received, or will be getting, a large proxy form in anticipation of our Annual General Meeting, held over Zoom on Saturday October 18. As always, you will be asked to receive and approve the Annual Report of the Board of Directors and the Financial Statements of the Corporation. This year, you will also be asked to approve a new set of Bylaws and Articles of Incorporation.

The primary change of the new Bylaws places responsibility for electing the IWFS Americas Inc. Board of Directors directly on the membership. Prior to the passage of the amended Bylaws, the Board was elected by the Board of Directors. I have always thought that this was a mistake with the original incorporation. The membership is most affected by actions taken by the Board and should have a direct say in its composition.

Some of you may recall that the previous proxy forms listed the directors to be elected, but only the eagle eyed among you would read the fine print that said only directors were eligible to vote for directors. I have always disliked this proxy as I thought it misleading. I hope you agree.

Whether or not I liked the Bylaws is fine and dandy, but making this change required significant effort from others. Corporate Secretary, Lisa White, led a powerhouse ad-hoc committee that included Treasurer, Jim Storfer, Mike Donohoe, Antonio Escudero-Viera, and Andrew Jones. The gray-haired among you will remember that Mike, Antonio, and Andrew wrote the original Articles of Incorporation and Bylaws. They are all on board with the changes that we are suggesting.

I will allow the lawyers to parse the language of the Bylaws. Briefly, the Nominating Committee will nominate members whom it believes will make good directors. The Committee will send a letter annually requesting branches to make suggestions. The Board has also empowered Committee Chairmen to bring non-board members onto their committees. This will give prospective board members experience in what the committees do. It can be a lot of work (just

ask Lisa), but it is rewarding. Speaking for myself, I have never met another group of people whose company I enjoy as much. My time on the Board of IWFS Americas has been a labor of love.

We send a letter out to Branch Chairmen and Branch Contacts annually, requesting them to recommend prospective Board Members. But you do not need to wait. Any time you find a member who is interested in putting some time in on one of our committees, please let us know.

I hope you vote in favor of the new Bylaws and that you continue to care about our Society. If there is anything you want to comment or see changed, please feel free to lob an email. It is going to be your Society.

At the end of January, I will be attending the Key West Food & Wine 2026 Festival (www.keywestfoodandwinefestival.com). I will be speaking at the Friday, Jan 30 lunch.

I can hardly think of a place I would rather be than Key West at that time of year. Thank you to Mark Certonio, Festival Director, for inviting us, and Denise Guntert from the Florida Keys Branch for organizing our participation. You will hear more about the festival as it nears. I hope to see you there.



Wine, Food & Friends

The International Wine & Food Society

PUBLISHER/EDITOR

Ivan R Battle
ibatllesr@gmail.com
Tel (913) 660-2417

VICE-CHAIRMAN

EDITORIAL BOARD
Kathy Kallaus
kathykall@comcast.net
Tel (904) 403-8056

IWFS AMERICAS, INC.

Chris Ankner
chairman.americas@iwfs.org
Tel (917) 886-6558

VICE-CHAIRMAN

John Trickett
john@circlet-1p.com

TREASURER

Jim Storfer

SECRETARY

Lisa White

DIRECTORS

Ivan Battle
Joe Glunz
Kathy Kallaus
Mark Lazar
Todd Lemke
Brad McGiboney
Peter Miao
RJ Milnor
Ananth Natarajan
Charles Schurhammer
John Trickett
Neal Vitale
Lisa White

E-COMMUNICATIONS

John Trickett
John Danza
Neal Vitale
Mark Geller

WEBSITE SUPPORT/ MEMBERSHIP RECORDS/ BRANCH REPORTS

Joe Temple—Web Tech
help.americas@iwfs.org
Tel (855) 763-8640

MEMBERSHIP DUES & ADMINISTRATION

Rose Clemson
admin.americas@iwfs.org
14 O'Brien Court
Bedminster, NJ 07921

THE INTERNATIONAL WINE & FOOD SOCIETY

Andrea Warren
International Secretariat
sec@iwfs.org
4 St. James's Square
London, SW1Y 4JU, England
Tel +44 (0) 20 7827 5732
www.IWFS.org

PRINTER

Todd Lemke
todd@omahapublications.com
Omaha Magazine
5921 S. 118th Cir.,
Omaha, NE 68137
Tel (402) 884-2000

GRAPHIC DESIGNER

Joey Winton

Note: The opinions expressed in this Newsletter, except as specifically stated to the contrary, are solely the opinion of the author and do not necessarily represent the views of the Board of Directors of the Americas, The International Wine & Food Society, Ltd., the publisher or any officer, director, member or agent thereof.

Copyright © 2025, IWFS Americas
Inc. All Rights Reserved.

table of contents



10

NAPA VALLEY FESTIVAL 2025



08

Blaifränkisch: A Versatile Red



06

Tasting Series: The Cathedral to Wine

02 Chairman's Letter

04 News from the Office

05 The Digital Rebirth of André Simon

06 Tasting Series: The Cathedral to Wine

08 Blaifränkisch: A Versatile Red

10 Napa Valley Festival 2025

20 What's Cooking?

COVER PHOTO: "The French Laundry, Yountville, CA"



NEWS FROM THE OFFICE

OF THE INTERNATIONAL SECRETARIAT, LONDON

Andrea Warren, *IWFS Executive Administrator*

Dear members

As you move into the Fall your thoughts may well be turning to your Thanksgiving celebrations – who is coming this year, dishes to serve, wines to celebrate and those to accompany the meal? How to make it extra special? Well, the IWFS is here to help you with pages full of suggestions on sparkling wines to serve, in this year's monograph – 'Sparkling Wines of the World'. This monograph has been written by Essi Avellan, an MW (Master of Wine) and expert in all things sparkling. Essi is recognised as having one of the best palates tasting when tasting sparkling wines so we are very pleased that she agreed to author this topic for us.

Essi gives readers an insight into the countries and regions, outside of Champagne still using the traditional method, now producing some of the best sparklers. Italy is making great strides in quality *metodo classico* wines, in particular in Franciacorta, Trentodoc and also Alta Langa. Further afield, she heads from Napa to New Zealand and also to Nova Scotia – there are many more. As you flick through you can read about the sparkling wines she has tasted and those she recommends.

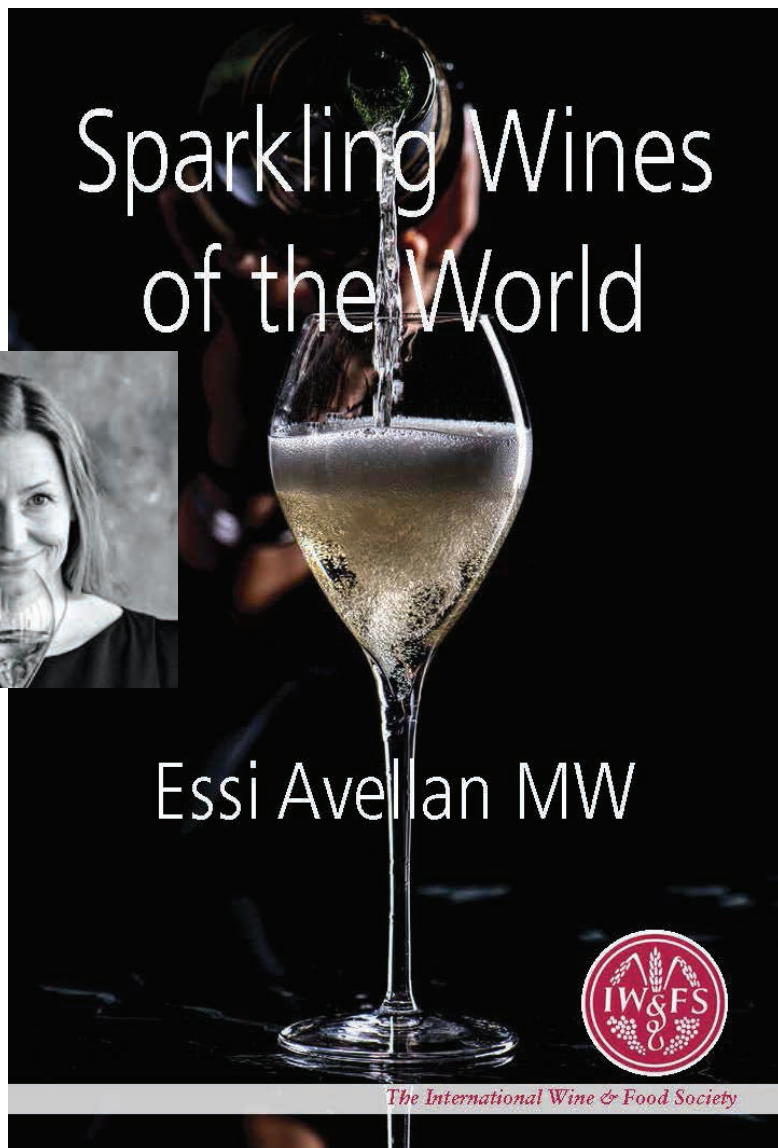
We trust you received your copy with this issue of *Wine Food & Friends* and that you get inspiration to try something new with the confidence it will still give the quality and gravitas that you are seeking in your 27th November celebrations

Cheers.

Until next time....

Andrea

Andrea Warren,
International Secretariat 



THE DIGITAL REBIRTH OF ANDRÉ SIMON

Pairing wine and food, one could say, is the *raison d'être* for the Society to which we belong. We know that few things compare to the pleasure of taking a bite of food that brings on new dimensions when accompanied with a perfectly paired glass of wine. But let's face it: Achieving that experience can be challenging for us all.

Helping IWFS members come up with perfect pairings has long been a goal of former Chairman and current International Council member Steve Hipple. Steve was behind the old paring system, which worked well, but it provided less information than he would have liked. He was the one to ask the question: What if we harnessed the power of Artificial Intelligence to do the job?

The answer to that question came when current International Chairman Mike Donohoe tasked the E-Communications

Committee to look into this matter. The man for that job was Committee member Mark Geller of the Baltimore Branch. His work as the owner of a software consulting firm in the Washington D.C. area made him the ideal person for the job. Mark came up with an app that starts with a simple fork in the culinary road: Do you want to pair wine with a specific dish, or vice versa?

Mark's idea went through several iterations, and members around the world were asked to contribute to the project. Once a final version of the application had been presented, it seemed only appropriate that the app take the name of our Founder. So it was dubbed **Ask André**. International Secretary Andrea Warren contacted André Simon's granddaughter for approval of the use of his name and image.

Please see the nearby instructions to install the app. For your next wine and food pairing puzzler, just Ask André!

Should you run into any issues regarding Ask André, please email Joe Temple at help.americas@iwfs.org



Scan for installation instructions.

IWFS Scholarship Fund

The International Wine & Food Society Scholarship awards scholarships to qualified students wishing to study oenology, viticulture, culinary arts, and hospitality management at recognized non-profit colleges in the United States and Canada.

The Scholarship in Action

Founded in 1935, the UC Davis Department of Viticulture and Enology has long been the premier winemaking/grape growing educational program in the U.S. The school is unique. It combines the sciences of Viticulture and Enology in a single research and teaching unit. The Department includes all of the scientific disciplines that impact grape growing and winemaking. It is held in high regard in the wine business worldwide.

Since 2018, the IWFS Foundation has provided Full Tuition Fellowships to students in its prestigious graduate program.

UC Davis awarded Andre Swart a Master's degree in Viticulture and Enology in 2020. He achieved a perfect 4.0 GPA in the Master's program. Andre was also Co-Chair of VITIS, the UC Davis Wine Tasting Organization.

Andre has worked at several wineries around the world in the last few years. He now works in production at Armida Winery in Healdsburg, California, where he is responsible for most of the day-to-day operations in the cellar during the aging process, in coordination with the winemaker. His tasks include, among others, preparing the blends and getting the wine ready for bottling.

In 2019, he worked as an intern at Zind-Humbrecht, the prestigious Alsace wine producer, where he applied biodynamic preparations to Grand Cru and lieu-dit vineyards, maintained wood foudres, regularly tasted fermenting wines to maintain sugar balance and was given the responsibility of determining initial juice chemistry.

Andre greatly appreciates receiving the IWFS Fellowship. The Fellowship greatly relieved the financial stress of paying for his Masters and allowed him to concentrate on his studies. Without the fellowship, he would not have been able to take advantage of the tremendous opportunity to work at Zind-Humbrecht.

Scan below to view the form



Please send your donation payable to IWFS:

IWFS Foundation
14 O'Brien Court
Bedminster, NJ 07921

TASTING SERIES:

VISITING THE “CATHEDRAL TO WINE”

By Neal Vitale, Hollywood Branch





Dominic Chappellet and Phillip Corallo-Titus during their presentation.

The month of May gave IWFS members two chances to experience the venerable Chappellet Winery. This year's Napa Valley festival participants visited Chappellet's beautiful Pritchard Hill location. A week later, an IWFS Virtual Tasting featured two of Chappellet's top personnel and three of their acclaimed wines.

This Virtual Tasting was a bit different than many of its predecessors. For me, it felt like I was spying on an intimate, casual chat between old friends who were reminiscing about "old Napa" and sharing memories over late-afternoon glasses of wine. We were fortunate to be joined by Dominic Chappellet, COO and Co-Owner of his family's winery, and their Vice President of Winemaking, Phillip Corallo-Titus. It was a treat to witness their comfortable, warm banter.

Pritchard Hill is an area in Napa with no legal appellation. It overlooks Lake Hennessey, and is surrounded by Oakville, Howell Mountain, the Stags Leap District, Rutherford and Chiles Valley. The hill is named for homesteader Charles Pritchard, who grew Zinfandel and Riesling there starting in the 1890s. But the modern era for Pritchard Hill began in 1967, when Donn and Molly Chappellet bought their property. The following years saw the arrival of several wineries that would take full advantage of attractive hillside vineyards with well-drained soil and go on to produce esteemed wines – names like Bryant Family, Colgin, Gandona, David Arthur, and Long.

We tasted three Chappellet wines, starting with a 2023 vintage of their Signature Chenin Blanc. It's a blend that is 50% tank-fermented and 50%

in neutral, 3-year-old French oak. It is a bright, fresh wine with a long finish and delicate flavors of lemon, apple, and quince. This wine is a favorite of Molly Chappellet (whose signature is on the label), and a key link to the early days of the family's winemaking in Napa. Chenin Blanc vines were growing on the property when the Chappellets arrived, and their initial instinct was to pull them out and plant more Cabernet. The grape had a bad reputation, due to the cloying jug wines produced from Central Valley fruit. But the team at Chappellet – under the guidance of founding winemaker Philip Togni – found they could make beautiful, dry Chenin Blanc. The grape does not oxidize like Chardonnay and, if treated with a light hand, can produce wine that is elegant and age-worthy. Dominic Chappellet noted recently opened bottles of Chenin Blanc from the late 1980s were still drinking well.

Cabernet Sauvignon is the dominant grape on Pritchard Hill (as it is in so much of the Napa Valley), and Chappellet makes different expressions. We tasted two of those, from the 2021 vintage. Their Signature Cabernet is a blend, mixing in small amounts of Petit Verdot, Malbec, and Merlot, and uses 60% new oak. The Hideaway, in contrast, is 100% Cabernet Sauvignon. It is made from grapes grown in a single block on the Chappellet property, at an elevation of 1425 feet, and it ages in 80-90% new French oak. Both wines are big, bold, delicious wines, great examples of what California can produce with this grape. I personally preferred the Signature, and the additional oak may have made the Hideaway a little less accessible at a young age. But I would – and did – drink either one happily!

Did you miss one of our Virtual Tastings? You can still enjoy it by going to the IWFS website and visiting our Virtual Tastings library. All Virtual Tastings are now recorded and reside on our IWFS YouTube channel. Be sure to check them out! <https://www.youtube.com/@IWFSAmericas/videos>

BLAUFRÄNKISCH:

A Bold and Unique Red that Thrives on its Versatility

By Barry Tunnell



Barry Tunnell is the General Manager and Wine Director of Tannin Wine Bar & Kitchen. Additionally, Barry is the vice president of client experience at Virtual Toast, a virtual service for food and wine tastings. He lives in Kansas City, Missouri.

In my earlier years working in a Kansas City wine bar, a co-worker gave me the nickname “Barry Blaufränkisch” for my adoration and dedication to a wine that we offered by the glass, a rosé of Blaufränkisch made by Gunter Triebaumer in Rust, Austria. This was nearly twenty years ago, but I still recall facets of that wine that pleased and fascinated me then and still do today. Although it was made in a crisp, direct press style of rosé, which typically results in a wine that is more simple and refreshing than complex and memorable, Triebaumer’s rosé had a depth of flavor and bold savory qualities that I would not commonly associate with the style. It was no simple summer sipper that one would forget about by fall, but rather a wine of complexity, character and versatility.

I was reminded of Blaufränkisch’s contribution to rosé recently while tasting and talking with Christoph Höppler of Höppler Winery, who insists that Blaufränkisch is the key component of his rosé blend. And that also got me thinking about the reds made from the same grape, which can be wonderfully intense yet invitingly easy drinking.

The grape Blaufränkisch has been grown in Austria since medieval times, potentially dating as far back as the 10th century. For those who know its charms, red wines made from Blaufränkisch represent astonishing value, but I would venture that the grape is also capable of making truly great wine regardless of price.

When we talk about the reds, Blaufränkisch fascinates me because of its dark and brooding aromatics with fruit, spice, herbs and floral notes that remind me of cool-climate Syrah, perhaps one from the northern Rhône Valley. But when you taste the wines made from Blaufränkisch, it can be difficult to contain your surprise at just how light, silky and fresh they can be on the palate. I do not know of many other reds that share that particular combination of dark and brooding aromatics combined with a light and fresh palate, and I do not think any deliver it with as much enjoyment as Blaufränkisch.

One of my favorite examples comes from Weingut Prieler in Burgenland, it delivers

on all of the above notes with impeccable style. But a glance at Prieler’s website reveals some of their thoughts about the grape, which might just hint at why Blaufränkisch has not achieved the same level of popularity as other light reds, such as Gamay. The Prieler’s describe the grape as follows “Blaufränkisch is in our blood. By us I mean myself, my family, the winegrowers of the Leithaberg. We know its moods and are aware of its demands. Blaufränkisch is not an easy variety. Neither for us nor for you. It is capricious, demanding and headstrong. If it roots in limestone, it wants sun; if it grows on slate, it also demands fresh winds. It prefers to lie in wood, but the barrels should be used and not too small. It demands patience from you. Blaufränkisch needs time. If you give it time, you will understand why we fulfill all its wishes.”

No wonder that Blaufränkisch isn’t more widely planted!

Even at its entry-level price point, the Prieler “Johanneshöhe” bottling, which is assembled from nine vineyards, spends twenty-eight months aging in large oak before release. I have always found it delicious and expressive on release. Another highly regarded Blaufränkisch, from Burgenland’s Uwe Schiefer is released after 30 months yet reveals an intense structure and nuanced complexity that can be even more rewarding as it ages. Curiously, it seems that this recipe of somewhere between two and half and three years in large neutral oak works for Blaufränkisch in Austria regardless of price point or quality potential. Perhaps it is just what quality Blaufränkisch demands.

Outside of Burgenland, Walter Glatzer in Carnuntum produces Blaufränkisch in the village of Götelsbrunn that surprises not just with its dark fruits but with a near-complete opaqueness of appearance. And yet it is delightfully light and brightly acidic on the palate.

You will find Blaufränkisch bottled under numerous synonyms throughout central Europe. I particularly like the Frankovka from Pomalo in Slavonija, Croatia, which contains a little natural effervescence that further lists this refreshing red (and makes it suitable for

chilling, if one is inclined to do so, perhaps in the warmer months). Like Gamay Noir, carbonic maceration can also have a nice effect on Blaufränkisch.

In the United States, it grows in Washington (where it typically goes by Lemberger) and other states. But my favorite domestic examples, including those from the winery Left Foot Charlie, come from Michigan wine country. These are wines that can sometimes rival the quality and expression of top Blaufränkisch from its native regions in Austria.

I find Blaufränkisch particularly useful for food pairings as it is a wine that is clearly meant for the table. The combination of bold aromatics and flavors with a light and delicate palate is exactly what I want sometimes. Anyone who has enjoyed the simple pleasure of a plate of steak frites with a good Beaujolais knows that you do not always need to over-power (or even match the power) of a dish with a rich wine. Sometimes it is better when the wine can play a complementing and refreshing role in the wine pairing, rather than the match, equal, or competitor, something that Blaufränkisch does so well.

Blaufränkisch’s versatility goes both directions as well. For those in the mood for a red wine when the dish might call for a white, Blaufränkisch can be well suited to fish, vegetables, or a classic schnitzel with lingonberry jam.

Almost twenty years ago, in the same Kansas City wine bar that I am sitting now, I was given the nickname “Barry Blaufränkisch.” I took it in good stride and good humor though I cannot say that I saw it as the high compliment that I see now. Just like fermented Blaufränkisch juice, the nickname needed to sit, age, and develop for me to see its true potential.

Many wine lovers appreciate Blaufränkisch for its uniqueness and contribution to the diversity of wine produced around the globe. I think it is time that we also recognize it for its unparalleled complexity and pleasure.

IWFS NAPA VALLEY FESTIVAL 2025



Participants of the Napa Valley Festival

Story / Photos by Tom Murnan



I had not visited Napa Valley for about 10 years, so when the IWFS Americas, Inc. hosted an event there, I thought it was time for me to get updated. And I am glad I went! Long gone is the dominance of Zinfandel, Petite Sirah, and Chenin Blanc. The Mission Grape is just a historical memory. Now it is Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, and other Bordeaux varietals. We saw the results of visionaries, like Jess Jackson and Donn Chappellet, who wanted to craft wines worthy of First Growth Bordeaux status. We sampled the Best-of-the Best, not only in wine, but food as well.

Food

Meet & Greet Dinner at the Andaz Hotel Napa 5/4/2025.

Our opening event was dinner at the Andaz Hotel in downtown Napa. We ate in their Farmers' Table Restaurant. The walls were decorated with dried and mounted 30-year-old Chardonnay grapevines. After our starters of Henriot Blanc de Blancs NV Champagne and appetizers, we were called to table. All our stemware had paper identifiers on the glass base so you could always recall what was in the glass. This was a great idea that Administrator Rose Clemson came up with a few festivals ago. We were in the capable hands of Executive Chef Anthony Hughey and Third-Degree Sommelier Jodie Mackenzie. All the wines were from Darioush Winery.

Our First Course, named Spring at the Andaz, was a triumph of English Peas, Carrot Hummus, Avocado Mousse, and Wood Ear Mushrooms. These were so fresh and delicious. A pleasant surprise was the spectacular Signature Viognier 2023: an absolutely perfect wine match.

Charred Octopus with Purple Potatoes, Amarrillo and Snap Peas were matched successfully with a Signature Chardonnay 2023. Whole Rabbit Confit Leg with Rabbit Jus and Spring Vegetables, paired with a Signature Pinot Noir 2022 followed.



The Fourth Course brought out the vinous powerhouses. Venison with Red Wine Demi, Chanterelles and Baby Heirloom Carrots had two reds to accompany it. Signature Cabernet Sauvignon 2018, a 100% Cabernet Sauvignon wine, and the flagship wine, Darius II.

Dessert Duo: a Yuzu Citrus White Chocolate Cheesecake sat next to a Belgian Chocolate Mousse, garnished with Chocolate Ganache and Edible Gold. Beautifully presented, the two parts were half circles with a swatch of raspberry purée underneath. The wine was a Harvest Shahpur, Late Harvest, 2014.

Darioush Winery and Chef Anthony Huguey were presented with IWFS Certificates of Appreciation.

CIA Cooking Class at Copia

Perhaps to remind us how difficult three-star Michelin cooking really is, we had a CIA cooking class at Copia. What an impressive facility the Copia campus is!

Each team had one chef to tutor them. Everyone had numerous questions about preparation and technique. I discovered I had been using the wrong technique to wield a chef's knife my entire life. We were shown how to put small slits on the skin side of salmon before cooking to keep the skin lying flat.

It took every bit of our two hours to chop, cut, blanch, bake, sauté, deep fat fry, season and garnish our creations. There were colorful edible flowers for garnish. We ended up with about 16 different plates. It surely reminded us of how much work food preparation really is, and how skilled a three-star Michelin restaurant must be. And we did not have to bus the tables and wash the dishes!

Dinner at Freemark Abbey 5/5/2025

After our tasting of Freemark Abbey Vineyards Bosche and Sycamore Cabernet Sauvignons in their magnificent wine library, we moved downstairs for dinner. Tracey Shepos Cenami was our chef and culinary guru. She is now the Executive Chef of Culinary Development for the entire Jackson Family Wine organization.

Kristy Melton, the Freemark Abbey winemaker, led us through the different wines.

Beet and Chevre Terrine was first. Golden beets were used. The goat cheese was turned into a mousse, so it did not overpower the wine, a Freemark Abbey Viognier 2023. Atop the chevre was Chardonnay Vinegar Tarragon Pearls, and to the side, a Spring Herb salad. This salad was so good that I asked for the recipe!

The Second Course was Mussels Escabeche. Our wine was a Freemark Abbey Carneros Chardonnay 2020. All was harmony and bliss. I asked for this recipe as well.

Thirdly, we were treated to Liberty Farms Duck Breast. This perfectly cooked and tender breast slice was accompanied by Duck Liver Mousse, Farro, Mycopia Mushroom and Tokyo Turnip. We switched to a red wine now, Freemark Abbey Sycamore Cabernet Sauvignon 2012. This was a good match.

Our entrée was Rack of Lamb. A nicely Frenched lamb slice was enlivened by Vindaloo Spiced Dal, Tomato Chutney for



Members at the Culinary Institute of America

a sauce, and Crispy Kale. The Freemark Abbey Colline Cabernet Sauvignon 2021 managed the spice heat nicely, but did not obliterate the lamb flavors.

Dessert was Fiscalini Cheddar Mousse. The dish is broken down into a Dry Plum Compote and a Cocoa Nib Hazelnut Crumble. The Freemark Abbey Cask 86 Dessert Wine accompanied the sweet plate.

The French Laundry 5-6-2025

The most tantalizing draw on the schedule: The French Laundry in Yountville, CA! With seven Michelin 3 Stars awards, it is the most celebrated dining destination in Napa Valley. Chef Thomas Keller has received the James Beard, "Outstanding Chef," and "Outstanding Restaurateur" awards, as well as the designation of Chevalier of the French Legion of Honor.

The building facade was festooned with white roses at the peak of their beauty. As we entered, we were handed a glass of Dom Pérignon 2015 Champagne. We wandered the small garden courtyard, the kitchen, and-most-excitingly-the spectacular wine cellar.

The passed canapes served were little gems of food architecture with unique flavor profiles. We had Salmon Cornet, Wagyu Kielbasa "Corn Dog," Daghino with Aji Dolce "Whip," Bloody Mary with Tomato "Gazpacho," Crispy "Chaat" with Whipped Greek Yogurt, Garden Vegetable "Onigiri," Spot Prawn "Tempura" with Yuzu "Agri-Doux," and Fish Tartare "Taco with Nasturtium Leaves. These were no ordinary starters, replete with exotic flavors, enhanced by the Dom Pérignon.

Chef Ara Jo, raised in Seoul, South Korea, the current Chef de Cuisine took charge of our meal. The First Course found us with a signature French Laundry dish, Oysters and Pearls. Keller has tried updating it, but to no avail. It is perfect as it is: "Sabayon" of Pearl Tapioca with Island Creek Oysters and Regis Ova Caviar. It was quite rich, but the Emmerich Knoll Grüner Veltiner, "Loibner" Federspiel, Wachau 2022 helped cut through that richness. A nice match.

The Second Course was Hen Egg Custard with a "Ragout" of Périgord Truffles that stained the custard dark. We continued

with the Knoll Grüner Veltiner. Chef Keller came down to greet us, table by table. I thought this was very gracious of him. Noticing how remarkably slim he was, I asked him what his secret for staying in shape was. He mentioned three things: 1. Diet; 2. Exercise; but I was surprised by point 3: Sleep. He tries to get 7½ hours of sleep a day.

Peas and Carrots was next. It consisted of Sweet Butter Poached Nova Scotia Lobster, Sweet Pea "Croquette" and Garden Carrot Butter. This was so savory! A white Burgundy, Domaine Fontaine-Gagnard Chassagne-Montrachet, "Les Vergers," 1er Cru 2022, accompanied the dish

Coachella Valley White Corn Angolotti followed with a Black Winter Truffle "Mousseline" and Crispy Parmesan "Tuille" followed. We switched to red wines; Pio Cesare Barolo, Piedmont 2013.

Our main entrée, the Fifth Course: Charcoal Grilled Japanese Wagyu. The Wagyu was accompanied by Aged Beef Fat "Toast," Caramelized Vidalia Onion Compote, "Pommes Purée" and "Bordelaise

Spring at Andaz Napa, Executive Chef Anthony Hughey



INGREDIENTS:

SALAD

- 4 oz English peas
- 8 small heads of Romanesco
- 8 small chopped pieces of cauliflower
- 6 wood ear mushrooms - sauteed
- 8 micro whole radishes
- 8 micro whole carrots
- 8 micro whole turnips
- 2 tbsp lemon Agrumato
- 2 tbsp blood orange Agrumato
- 2 tsp roasted pepita seeds

AVOCADO MOUSSE

- 3 avocados
- 1/2 cup extra virgin olive oil
- 1 tsp salt
- 1 tsp citric acid

CARROT HUMMUS

- 6 small carrots
- 6 tbsp extra virgin olive oil
- 1 cup tahini
- 1 tbsp ground coriander
- 8 oz chickpeas
- 4 lemons juiced
- 2 tbsp cumin
- 1/2 cup ground ginger
- 1 tsp salt

Yield: 2 servings

DIRECTIONS:

For the Vegetables

Sauté Wood Ear Mushrooms for a couple minutes until soft. Put to the side on a plate.

Blanch each of the vegetables separately with salt for 2 minutes each.

Put the vegetables in an ice bath to “shock”. Drain water from vegetables. Pat them dry, plate.

Mix Black Olive Salt, Lemon Agrumato, Blood Orange Agrumato and Roasted Pepita Seeds together in a bowl. Assemble vegetables on the plate. Drizzle Agrumato mixture on top of vegetables. Use two different piping bags to dollop avocado mousse and carrot hummus on salad.

For the Carrot Hummus:

Bake the 6 small carrots with 4 cloves of garlic at 350 degrees for 20 minutes. Let cool. Blend carrots with all hummus ingredients.

For the Avocado Mousse:

Pit avocados and put them in a food processor with all avocado mousse ingredients. Mix together in food processor until smooth.



Vinaigrette.” This was the finest bite of wagyu I ever encountered. The wine came from a 5-liter bottle of Spring Mountain Cabernet “Elivette” Sauvignon Napa Valley 2000. This was culinary bliss!

Dessert brought K+M Chocolate Tart with Candied Hazelnuts and Salted Caramel Ice Cream, accompanied by Château Suduiraut 2005.

Mignardises topped off our dessert along with whipped cream covered coffee.

Charles Schurhammer presented an IWFS Certificate of Appreciation to Chef de Cuisine Ara Jo and her staff.

Lunch at Verité Estate 5/7/2025

Our longest bus ride was to Verité Estate. Technically, it is north of Napa Valley, Sonoma County. It is one of the most perfectly laid out and beautiful wineries one would ever visit. The most striking feature is the long barrel aging cellar. Large picture windows allows you to view the cellar before entering. It is a joy to behold. A long table in the center of the room had been set for our lunch.

We started with Frisée, a French style salad, enhanced by Lardon, and Verjus Mustard Vinaigrette. Potatoes were passed next. These were purple potatoes with tarragon, dill, preserved lemon, and snap peas. Carrots with carrot top pesto, onions, and hazelnuts were distributed. The main course was a Bacon & Onion Quiche. But this was no ordinary quiche, so light and delicious! Sasha St. Germaine was our Executive Chef, but it was Paul Schroeder, the Chef de Cuisine, who made the extraordinary Quiche. We certainly asked for the recipe.

The three wines for this repast were the oldest we had at Verité: La Muse 2010, a La Joie 2011, and the Le Désir 2012. The staff was presented a certification of appreciation at the end of the meal.

Dinner at The Waterfront Seafood Grille 5/7/2025

It was a cool night, as we walked from the Andaz Hotel to the Waterfront Grille on the Napa River. We started with Henriot Rosé Champagne, NV and passed hors d'oeuvres. These included Blini topped with Crème Fraîche and Tsar Nicoulai Caviar, Mini Crab Cakes with Remoulade and Goat Cheese, Herb, and Tomato Tartlets.

We were served a tasty Roasted Baby Beets with Carrots, Orange Segments, Pickled Onions, Fennel, Point Reyes Blue Cheese in a Grainy Mustard-Sherry Vinaigrette, accompanied by Stonestreet Aurora Point Sauvignon Blanc 2021. The wine hails from the Alexander Valley near Verité Estate.

The second course was Lobster Bisque with a Puff Pastry Bread Stick. It was rich and satisfying. We had two wines with the bisque. The first was a Maggy Hawk “Skycrest” Chardonnay 2020. Jess Jackson’s wife, Barbara Banke, loved the area and bought the vineyard herself.

Our second wine comes from Yannick Rousseau, which was his “Milady” Chardonnay 2021. Both wines are similar in that they are not big, buttery Chardonnays.

Our third course was Seared Maine Scallop, accompanied by a Fine Herbs Risotto, Red Wine and Mushroom Demi Sauce. We had a Maggy Hawk “Unforgettable” Pinot Noir 2022. Unforgettable referred to a horse, not the wine.

The fourth course was Grilled Akaushi Filet Mignon, served with Yukon Gold Mashed Potatoes, Grilled Asparagus and Whole Baby Carrots. We had two Yannick Rousseau wines, both made from the Tannat grape, “The Musketeer” Tannat 2018 and “Le Cour” Tannat 2018.

We finished with a Strawberry Shortcake with Berry Coulis and Mascarpone Chantilly. Stonestreet “Triple Crown” Late Harvest Sauvignon Blanc 2021 was a nice companion to the shortcake.

Chef de Cuisine Jorge Martinez and Yannick Rousseau were presented with IWFS Certificates of Appreciation at dinner’s end.

Verité Estates





Lunch at Verité Estates

Verité Estates Quiche, Chef de Cuisine Paul Schroeder



INGREDIENTS:

PASTRY SHELL

- 2 cups all-purpose flour, sifted
- 1 tsp sea salt
- 1 stick (8Tbsp) butter, unsalted, cut into 1/4-inch pieces
- 1/4 cup ice water
- Canola oil to oil the pan

BATTER

- 2 cups milk
- 2 cups heavy cream
- 6 large eggs
- 1 Tbsp Sea salt
- 1/4 tsp white pepper, freshly ground
- 6 gratings fresh nutmeg

FILLING

- 1 lb slab bacon cut into 3/8-inch lardons
- 2 cups onion confit
- 3/4 tsp sea salt
- 1/4 tsp black pepper, freshly ground
- 2 tsp fresh thyme, minced
- 1/2 cup Comte cheese (Gruyere is a suitable substitute)

Yield: 8 servings

DIRECTIONS:

For the Pastry

Place 1 cup of flour and the salt in a heavy-duty mixer with the paddle attachment. Turn mixer on low and add butter 1 small handful at a time. Once the butter is completely added, turn mixer to medium and mix until butter is completely mixed with the flour. Now, reduce speed, add the remaining cup of flour to the bowl and mix to combine.

Next, add the water, and mix to completely incorporate. The dough should come around the paddle and feel smooth to the touch, not sticky. Remove the dough from the bowl and mold into 6-inch round. Cover with plastic wrap and refrigerate for 1 day. After allowing the dough to rest, lightly flour a surface. Roll out the dough until it is roughly 3/16 inch thick.

Transfer the dough to a lightly oiled 9-inch spring form pan and mold dough to fit pan pressing gently around the sides and the edges of the pan leaving the excess to drape over the top to help prevent shrinkage when baking.

Preheat oven to 375° F. Cut a 14-inch parchment round and line pastry shell with parchment round. Fill pastry shell with beans. Place the pastry shell in the oven and bake for 35 – 45 minutes until the sides are brown but the bottom is still light in color. Of course, you won't know the color of the bottom unless you remove the parchment paper and beans. So, remove from oven, carefully remove the parchment and beans. Return to oven for another 15 – 20 minutes or until the bottom is a rich, golden brown. Remove from oven and allow to cool.

For the Filling

While the pastry shell is cooling, bake the lardons in a 375° F oven.

You want to bake the lardons long enough to render the fat, not until it is crispy. When done, remove the lardons to a paper towel to drain. Next, add the lardons, thyme, onion confit, salt and pepper to a large skillet and cook until warmed throughout.

For the Batter

While the pastry shell is cooling and the lardons are cooking, make the batter. Combine the cream and milk in a sauce pot and scald over medium heat. Let cool for 15 minutes. Add the eggs, cream mixture, nutmeg, salt and pepper in a blender.

If you don't have a large blender, prepare the batter in 2 batches, one for the first layer and the second batch for the second layer of the quiche. Start blending at a low speed for 5 seconds and increase to high speed for 30 – 60 seconds. You want a very frothy, light batter. Set aside until ready to use. If it sits for over 5 minutes, re-blend for a few seconds.

To Prepare

Take 1/2 of the filling and place in the bottom of the pastry shell in the spring form pan, covering the shell evenly. Put 1/2 of the grated Comte cheese on top. Pour 1/2 of the batter over the filling.

Add the remaining filling. Add most of the batter over the filling and top with the remaining cheese.

Take quiche to the oven, place on a rack and pour the remaining batter into the center of the quiche to fill the shell to the top.

Bake at 325° F for 1-1/2 to 1-3/4 hours until the top is nicely browned and the custard is set (when it slightly jiggles in the pan). Remove from oven and allow to cool.

When cooled, place quiche in the refrigerator for a day. Next day, trim crust away from pan. Insert a knife and slide around rim of pan to ensure the pastry shell does not stick.

Remove from spring form pan. Slice into 8 slices. Place slices on a lightly oiled baking sheet and bake at 375° F for 15 minutes or until warmed through.

Lunch at Chappellet Winery 5/8/2025

I had attempted to find Chappellet Winery on my own the day before the Festival started. Once at the winery, we discovered there were two roads nearby, and the GPS directed us to the wrong one! One of the most gorgeous vistas in all Napa Valley! The trees had been cut back to enjoy a stunning view of the vineyard and forest down to Lake Hennessey.

Two wines were poured with lunch: the Grower Collection Chardonnay “El Novillero 2021 and Hideaway Cabernet Sauvignon 2021. An Artisanal Cheese Plate offered Manchego, Fiscalini Cheddar, Aged Gouda and Triple Cream Brie cheeses accompanied by Dried Fruit, Nuts and Fruit Compote. Nearby, a Charcuterie Plate was laden with Mortadella, Coppa, Toscano Salami, Finocchiona, Salami Cotto, Prosciutto di Parma, Olives, Roasted Peppers, Mustard, Crackers and Baguettes.

Flatiron Steak Sliders with Chimichurri Aioli and Arugula on a Bakery Roll were next. Finally, Liberty Duck Confit Tart with Black Truffle Aioli and Chives were presented.

Tim and Diane Cronan of the IWFS Sacramento/San Joaquin Branch were instrumental in the planning of our Festival. Tim, set to retire soon, is going to work part time at Chappellet one or two days a week. Tim presented CEO Cyril Chappellet with a certificate of appreciation and thanks for hosting our visit.

Black Tie Finale at Greystone 5/8/2025

One of the Culinary Institute of America’s (CIA) campuses is the Greystone, just outside St. Helena, CA. The fabled Greystone building has quite a history.

Our banquet area was on the second floor in a large, spare space that still had open rafter ceilings and floors that allowed for water and wine to drain by gravity. We wandered, exploring the room with Henriot Brut Millésime 2012 and appetizers. These comprised of Smoked Scallop Mousse Vol-Au Vent with Caviar, Spring Bruschetta Pole Beans and Crushed Beans, and Rhubarb Mustard with Tarra-

gon Chicken Skin Crackling. Called to table, we discovered Bread, Cultured Butter, Chef Made Pickles and Crudo Vegetables waiting for us.

Our First Course was Romanesco. Puréed English Peas, Burrata Cheese, Fava, Asparagus, Shallot, Chives and White Wine Vinaigrette accompanied by Spottswoode Sauvignon Blanc 2023.

The Second Course was Sanddab with Fennel, Spring Onion and Mache. We had two white wines with this course. Aubert UV-SL Vineyard Sonoma Coast Chardonnay 2022 and WS Keyes Chardonnay 2021. Thirdly, we tasted Wild Boar Presse with Foraged Chanterelle, Morel and Watercress. Spottswoode Estate Cabernet Sauvignon 2015 was a good, traditional, old time Cabernet Sauvignon that did a great job with the pork.

The Fourth Course found us with Steak Duo. Roasted Flannery Dry Aged Strip & Braised Oak Ridge Angus Flat Iron Steak were competing against each other. These were enhanced with Chimichurri, Melted Leeks, Leek Straw, Potato Fondant and Red Wine Demi. Cardinale Cabernet Sauvignon 2012 was the wine.

Dessert was Baked Budino with Cassis Mousse and Tarragon Infused Blackberries. The Budino had an intense chocolate taste. I liked it so much I asked for the recipe.

Before leaving, Charles thanked Elyse Kudo and Hélène Sillian, winemaker of Verité, and Chef Cheyenne Simkins of CIA Greystone and presented them with IWFS Certificates of Appreciation.

Many thanks to Diane & Tim Cronan (Sacramento/San Joaquin, CA) who helped with the winery visits, Sherie & Arnie Reiter (New York, NY) for help with The French Laundry, Elyse Kudo, National Sales Manager and Vigneron Collection VP Spire for Jackson Family Wines, and our own Rose Clemson, IWFS Americas Administrator, who all assisted organizer Charles Schurhammer build this festival. Charles’ organizational abilities and fastidious attention to detail assured us a First Class, or should I say, a Grand Cru Classé Festival in Napa Valley, California.

(Left) Charles Schurhammer presents a Certificate of Appreciation to Elyse Kudo

(Right) Steve & Cheryl Kenny, Houston, TX/Independent Members, (Bottom) Members pose with the Jeroboam



What's Cooking?

BRANCH EVENTS ACROSS THE AMERICAS

ARKANSAS

An Evening with Patti and Steve Hipple

The Arkansas Branch's May event was unusual in several ways. Since there were four potential members and two distinguished guests in attendance, Event Coordinator Bev McClendon had attendees switch seats after every course. This was a great success, as the "newbies" got to meet everyone in our Branch, as well as, our distinguished guests, Patti and Steve Hipple from Omaha. Our meal was served in a modified buffet style, which helped with the changes in seating. After all, if you were on your feet getting your next bites of food, it did not matter if you returned to where you were sitting or not! The food was excellent. Chef Scott Rains personally handled the preparation and delivery of every course. Each bite was packed with flavor!

Special thanks to the Hipplees for raiding their cellar to provide the red wines that were a highlight of the evening. The wines were poured blind, and Steve got to his feet to run our group through a comparative tasting of the reds. The majority voted the Quilceda Creek as the wine of the night, and we thank the Hipplees for their generosity. Steve, being Chairman of the IWFS Awards Committee, is a real booster of branches giving out awards. The tables turned on him at our event. John Trickett asked the Hipplees to join him in the center of the room. He noted that even though Steve had already won the Society's highest honor, the André Simon Gold Medal, and Patti had received awards as well, one can never get too much recognition. He then presented the Hipplees a Certificate of Appreciation for "their unwavering support of the Arkansas Branch."

It was a fitting climax to a wonderful evening of wine, food, and friends.



Photo: Patti and Steve Hipple accept a Certificate of Appreciation from John Trickett

May 17, 2025: An Evening with Patti and Steve Hipple, Table 28, Little Rock, Arkansas. 🍷 Drappier Carte D'Or Brut Champagne, NV ✕ Quail Pops. 🍷 Trim-bach Pinot Blanc, 2022 ✕ Gruyere & Leek Tart, Crab Cakes. 🍷 Quilceda Creek Cabernet Sauvignon, 2014, Venge Vineyards Cabernet Sauvignon Reserve, 2014 ✕ Beef Wellington, Sherry Wine Baked Mushrooms, Parmesan Truffle Frites. 🍷 Taylor Fladgate 10-Year-Old Tawny Port ✕ Banana Sticky Toffee Pudding Bites.

ARKANSAS

Tour of España: Queso y Vino

This is getting to be a habit!

Last year, Certified Cheese Professional and WSET3 scholar, Jessica Keahey, took the Arkansas Branch on a tour of France—on a plate. The event was such a success, we asked her to arrange another tasting experience; this time using wines and foods from a different country. The result: Queso y Vino, an assortment of culinary delights from Spain, with a minor detour into Portugal.

The event was at Bloom Cheese Collective, a recently opened cheese shop near downtown Fayetteville owned by Ali and Brooks Cameron. They were kind enough to open their shop to us during hours when they are normally closed to the public. The shop offers a wide selection of cheeses and cured meats, along with wines selected to make ideal pairings. Ali helped Jessica take us from Cava to PX Sherry, from Serrano to Iberico Bellota. One course built on another until we had to say “¡No mas!”

Jessica and Ali were presented with well-deserved IWFS Certificates of Appreciation for staging such a wonderful event. Our members enjoyed it so much that we have already asked Jessica to arrange a “trip” to Italy next year.

July 20, 2025: Tour of España: Queso y Vino, Bloom Cheese Collective, Fayetteville, Arkansas. 🍷 *Cava Mestres Coquet Gran Reserva Brut Nature, Catalonia* ✕ *Mahon Curado*. 🍷 *Albarino, Do Ferreira, Rias Baixas, Galicia* ✕ *Cana de Cabra*. 🍷 *Txakolina Ameztoi Rosé, Eitzaga, Gipuzcoa, Basque* ✕ *Serra da Estrela*. 🍷 *Ultreia de Valtuille, Bierzo Tinto, Bodegas Raul Perez, Castilla y Leon* ✕ *Garrotxa*. 🍷 *Viña Bosconia Rioja Reserva, Rafael Lopez de Heredia, Rioja Alta* ✕ *Essex Manchego*. 🍷 *Pedro Ximenez (PX) Sherry, Bodegas Rey Fernando de Castilla Jerez* ✕ *Valdeon*.



Photo: From Left: Ali Cameron, John Trickett, Jessica Keahey

BOZEMAN

Bozeman Pinot Tasting Dinner

The Bozeman Wine & Food Society hosted an “around the world” Pinot Noir tasting on May 29th. It featured wines from Argentina, New Zealand, France, and the U.S.A. The Southern Hemisphere carried the night with the Bodega Chacra Cincuenta y Cinco 2021 from Argentina the clear favorite and the Felton Road Cornish Point 2020 coming in a close second. The big surprise was how well the Louis Latour Corton Clos du Roi Grand Cru evolved as the night progressed. A wonderful 5-course meal was served complementing the wines, and included both Salmon Ballotine and Truffle Reggiano Pasta appetizers, followed by entrees of Duck Sorrel and Pork with Chanterelle mushrooms.

It was another wonderful event for the Bozeman Chapter, with a tantalizing collection of Pinots, and delightful dishes prepared by Chef extraordinaire Scott Myers.

May 29, 2025: Pinot Tasting Dinner, La Cuisine, Bozeman, Montana. 🍷 *Bodega Chacra Cincuenta y Cinco, 2021, Felton Road Cornish Point 2020, Louis Latour Corton Clos du Roi Grand Cru 2016* ✕ *Salmon Ballotine, with Fermented Cherries, Mustard Seed, & Wild Ramp. Pasta with Pancetta, Smoked Yolk, Burrata, Reggiano, and Truffles. Duck with Rhubarb, Sorrel, and Salted Fat. Pork Jewel with Baby Onion, Treviso, and Chanterelles. Wild Strawberries with Cremeaux, Meringue, and Syrup.*



Photo: Pinots From Around the World at La Cuisine

BOZEMAN

Love of Summer

The Bozeman Chapter's 'kickoff to summer' dinner at the newly opened Carlisle Restaurant in downtown Bozeman featured a fabulous array of food prepared by Executive Chef Daniel Liedle, accompanied by wines from our cellar selected by Cellar Master Michael Smith. It was an exciting evening of food and wine featuring several locally sourced dishes, along with some of Chef Liedle's unique favorites.

June 17, 2025: Love of Summer, The Carlisle Restaurant, Bozeman, Montana. 🍷 *Paul Bara Brut Rosé Grand Cru Champagne, Dom. de Chevalier Blanc 2016, Ch. Saint-Pierre Bordeaux 2015* ✕ *Bison Tartare dusted with Cured Egg Yolk. Mixed Green Salad with Manchego, and Champagne Vinaigrette. Alaskan Halibut with Celery Root Puree. Elk Strip Loin in Braised Fennel Sauce. Deep Fried Pound Cake with Apples and Ice Cream.*



Photo: From Left: Danielle Freeburg, Michael Smith, Dolly Webster, Brad Freeburg, Suzy Day, Liz Richards, Jim Penhale, Glenn & Grace Dasso, David Richards

BURLINGTON

Sherry and Food Pairing at Via Allegro

Once again, IWFS Burlington had a lovely dinner at Via Allegro Ristorante. This time, Chef Marco worked with our Chapter Sommelier and Sherry specialist, Teresa, to create a unique food and sherry pairings.

Unbeknownst to most people, sherry is a very versatile wine that pairs beautifully with a very wide variety of foods. On this night, we started with both a Manzanilla and a Fino sherry, ultra dry white sherries, and six diverse appetizers. One member commented that these first Sherries on their own were not really to her taste, but once paired with any of the appetizers (sardines, anchovies, tuna, oysters, chicken, octopus) not only was the food delicious, but the sherries as well. That was just the start of a very surprising evening of unique flavour combinations.

With our Agnolotti, we were treated to two Amontillado sherries showcasing nutty, aromatic, and oaky flavours. The classic Spanish Iberico Pork was paired with both Oloroso and Palo Cortado sherries. It does not get much better than that! We ended with a strawberry shortcake and the world's most popular sherry, Harvey's Bristol Cream. As always, there was great food, exciting wines, new information and tastes, with much laughter amongst a good group of friends.

May 14, 2025: Sherry and Food Pairing at Via Allegro, Via Allegro Ristorante, Toronto, Ontario. 🍷 *Hidalgo La Gitana (Manzanilla), Tio Pepe Extra Dry Fino (Fino)* ✕ *Sardine, Pepper, Stuffed Chicken Wing, Tuna Crudo, Oyster, Octopus.* 🍷 *Emilio Lustau Los Arcos Amontillado Dry Sherry, Amontillado Jalifa VORS (Williams and Humbert) V.O.R.S.* ✕ *Agnolotti.* 🍷 *Gonzalez Byass Nutty Solera Medium Oloroso Sherry, Añada 1978 Gonzalez-Byass Finest Dry Palo Cortado Sherry* ✕ *Iberico Pork.* 🍷 *Harvey's Bristol Cream* ✕ *Strawberry Short Cake.*



Photo: Chef Marco Zandona and Sommelier Teresa MacDonald

BURLINGTON

May 25, 2025: A Toast to Tradition: Women's Afternoon Tea, The Ritz-Carlton, Toronto, Ontario.

Is there a better way to spend a rainy Sunday afternoon than enjoying afternoon tea at the Ritz-Carlton?

This IWFS Burlington event was our first women's only event, bringing together the female members of the chapter, along with additional friends and family. Following the age old British, thus Canadian tradition, The Ritz Carlton's afternoon tea consists of a selection of dainty sandwiches (including lobster, smoked salmon, and, of course, cucumber), warm scones (served with clotted cream and preserves), along with assorted cakes and pastries. Guests selected from a variety of teas sourced from around the world, each poured from charming teapots into delicate bone china cups. For those who felt inclined, it was also the perfect occasion to don a fascinator. How delightfully British is that?!?

To toast the afternoon, we indulged in a glass of local Sparkling Rosé Brut from Henry of Pelham Winery—named after a United Empire Loyalist. How fitting!

Afternoon tea is more than just a meal. It's a celebration of time well spent in beautiful surroundings, enjoying luxurious food and meaningful conversation. Whether to relax or to mark a special occasion, there's nothing quite like it. With at least a dozen charming tea rooms in and around our area, this timeless and elegant ritual is always within reach.



Photo: Afternoon Participants and Food

CENTRAL MASS

Summer Celebration and Wine Pairing Exploration

The theme was white as the Central Massachusetts Branch gathered to celebrate summer and explore wine pairings. Members and Chefs Jay Livernois and Marie Paul Livernois hosted us for an impeccable meal at their Metro Bistrot. The menu featured white foods and sauces. Wines were more far ranging and did include both whites and reds. In between the Amuse Bouche and Dessert, two wines were served with each course. Bob Harkey, wine expert at Harkey's Liquors, led us through a discussion of the wines. He shared his reasons why he chose each for the course, how the two different wines highlighted the food, or how the food enhanced the wine, and why one may choose to do either at a meal. Spirited conversation ensued as members compared and contrasted the different wines and dishes.

May 28, 2025: Summer Celebration and Wine Pairing Exploration, Metro Bistrot, Southbridge, Massachusetts. 🍷 Raimund Prün Solitär, Mosel, Germany ✕ Amuse Bouche Trout Rillettes. 🍷 Raimund Prün Solitär (Riesling), Mosel, Germany Hugel Gentil, Alsace, France ✕ Vichyssoise. 🍷 Raimund Prün Solitär (Riesling) Mosel, Germany, Hugel Gentil, Alsace, France ✕ Medallions of Monkfish with Foie Gras Onion Sauce. 🍷 Quinta de Sao Francisco, Portugal, Abbazia di Novacella Schiava, Trentino-Alto Adige, Italy ✕ Chicken Breast Stroganoff. 🍷 Quinta de Sao Francisco, Portugal, Abbazia di Novacella Schiava, Trentino-Alto Adige, Italy ✕ Cheese Selection. 🍷 Vietti Moscato d'Asti, Piedmont, Italy ✕ Pear Sorbet.



Photo: Chef Jay Livernois and Maire Paul Livernois

CHICAGO

901st Dinner of the Society – Elske

Elske is a modern American restaurant located in Chicago's West Loop neighborhood. Chefs David and Anna Posey's soulful cuisine combines classic and modern techniques with an open, wood-fired hearth. The restaurant's name directly translates to "love" in Danish, a nod to Chef David Posey's Danish heritage, as well as the couple's engagement and frequent travels in Copenhagen. There is a strong focus on an evolving philosophy, centering on Scandinavian-inspired simplistic fare, seasonal ingredients, and energetic hospitality. The restaurant has one Michelin star.

April 10, 2025: 901st Dinner, Elske, Chicago, Illinois. 🍷 *Piper Heidsieck Cuvée Brut NV* ✕ 🍵 Tea, Lightly Smoked Fruits and Vegetables, Lamb Tartare, Gunde's Pickle and Remoulade on Rosette Shrimp Toast, Horseradish, Nasturtium. 🍷 *Dom. Denis Mortet Gevrey-Chambertin en Champs Vieilles Vignes 1996* ✕ Cured Tuna, Fennel, Guajillo And Tonnato. 🍷 *Dom. Weinbach Riesling Schlossberg Cuvée Ste. Catherine L'Inedit! 2015* ✕ Swordfish Parsnip, Citrus, Almond, Caviar. 🍷 *Ceretto Barolo Bricco Rocche 2010* ✕ Duck Liver Tart, Salted Ramp and Toasted Buckwheat, Striploin Beef Sausage, Cabbage Condiments. 🍷 *Dom. Huet Vouvray Moelleux Clos du Bourg 1997* ✕ Malted Cake, Chestnut, Earl Gray Tea, Koji Butter Caramel.

CHICAGO

902nd Dinner of the Society – John's Food and Wine

The IWFS of Chicago was excited to dine at John's Food & Wine for the first time. Owners Thomas Rogers, Andrew McFarland hosted us, and Executive Chef Carlos Cruz delighted us with a spring menu. The restaurant is a fairly new, neighborhood hangout sensation, and while they are generally casual, the IWFS received top notch service and fantastic cuisine.

May 14, 2025: 902nd Dinner, John's Food and Wine, Chicago, Illinois. 🍷 *Nicholas Feuillatte Palm d'Or Brut 2006* ✕ 🍷 *Dom. Vacheron Guigne-Chèvres 2020* ✕ Lobster Salad, Melted Leek Aioli, Fish Sauce Thai Chili Vinaigrette, Fine Herbs. 🍷 *Pierre-Yves Colin-Morey Les Narvaux 2017, Dom. Du Chateau de Meursault 1er Cru Les Perrières, Meursault, France 2017* ✕ Hokkaido U10 Diver Scallops, Ramps, Sauce Pernod, Duck Egg Ricotta Raviola, Spring Vegetables, Asparagus. 🍷 *Ch. L'Évangile 1990* ✕ Ribeye, Worcestershire Glaze, Garlic Chive, Cherry Bomb Peppers. 🍷 *Ch. Guiraud 2001* ✕ Butterscotch Tart, Brown Butter Crumb, Salted Hazelnut Cream John's Food.

FLORIDA KEYS

Brown Bag Wine Tasting and Appetizers

As a newly formed group, we tested our wine tasting skills by hosting a brown bag wine event. Each member brought a bottle of wine and a paired appetizer. Wines were placed in numbered brown bags, and members sipped, rated, and guessed varietals. Top wines included Caymus Cabernet, Chappellet Mountain Cuvée, and Papillon Bordeaux Blend. Everyone enjoyed the event so much that we have decided to make it an annual tradition.

May 17, 2025: Brown Bag Wine Tasting and Appetizers, Ron & Denise's House, Florida Keys. 🍷 *Stags Leap Merlot, Napa 2020, Chappellet Mountain Cuvée, 2022 Shannon Red 2020, Old Ghost Lodi Zinfandel 2021, Papillon Bordeaux Blend 2022, Taylor Made Bourbon Barrel Aged Cabernet Sauvignon 2021, Austin Robles 2020, Belle Glos Monterey County 2021, Rombauer Vineyard 2022, Napa 2018, Caymus Vineyards Cabernet Sauvignon 2022* ✕ Paired Appetizers to wine selections.



Photo: Members at the Brown Bag Event

FORT WORTH

Spring Dinner

The Fort Worth, Texas Chapter of IWFS met June 3, 2025, at Ellerbe Fine Foods Restaurant for our annual Spring Dinner. The venue is located on Magnolia Avenue, which is known for its great restaurants. The restaurant is led by co-owner and Executive Chef Molly McCook (2020 James Beard Foundation Semi-Finalist) and co-owner and General Manager Richard King.

June 3, 2025: Spring Dinner, Ellerbe Fine Foods Restaurant, Fort Worth, Texas. 🍷 *Weingut OTT Am Berg, Gruner Veltliner, Niederosterreich, Austria 2023* ✕ Market Radish, Summer Squash & Arugula, Homemade Ricotta, Shaved Prosciutto, Extra Virgin Olive Oil, Cracked Peppercorn. 🍷 *Les Loe Du Caillou, Cotes du Rhone Rouge, Vieilles Vignes Cuvée, Rhone, France 2017* ✕ Melted Raclette Crepe, Blueberry & Balsamic Compote, Kale & Radicchio, Crushed Pistachios. 🍷 *Tenuta Caparzo, Brunello di Montalcino, Tuscany, Italy 2013* ✕ Seared Confit Heritage Pork, Rosémary & Parsley Polenta, Mushroom Ragu, Gran Padano. 🍷 *Ch. Guiraud, 1er Cru, Sauternes, France 1988* ✕ Flourless Chocolate Roulade, Chocolate Ganache, Whipped Cream, Fresh Strawberries & Mint.



Photo: Attendees at the Dinner

GREATER OMAHA

Culinary Team-Nebraska

Members Frank and Lori Sobetski dined at the Sage Bistro at the Metropolitan Community College Institute for the Culinary Arts and learned of Culinary Team-Nebraska. This is a student team representing the Institute at the American Culinary Federation (ACF) team competition. They arranged for our Branch to participate in their preparation for the competition. Members registered in tranches of 8 to be seated at a table to mimic the competition. Members were encouraged to comment and make recommendations on the wine, food, presentation of the courses, and service. At the end of the evening, In addition to wine, food, and friends we had the satisfaction of helping culinary students at our local Institute prepare for the competition.

July 23-24, 2025: Culinary Team-Nebraska, Metropolitan Community College Institute for The Culinary Arts, Omaha, Nebraska. Shrimp Cocktail, Skull Island Shrimp, Cucumber Aqua Fresca, Watermelon, Hibiscus Juice. 🍷 *Chablis, Famille Savary, Burgundy, France 2023* ✕ Paupiette, Dover Sole, Shellfish Mousseline, Carrot Royale Cured Scallop, Consommé, Fried Leek. 🍷 *Gewürztraminer, Villa Wolf, Pfalz, Germany 2023* ✕ Waldorf Salad, Frisée, Apple, Roasted Celery Root, Pickled Grape, Balsamic & Whey, Vinaigrette, Apple Butter And Goat Cheese Mille Feuille. 🍷 *Pinot Noir, Robert Foley, Vineyards, Carneros, California 2017* ✕ Duck Trio, Duck Breast, Tamal, Fried Squash Blossom, Corn, Zucchini, Mushroom, Cherry Coulis, Mole Verde, Duck Jus. 🍷 *Fermenting, Sardegna D.O.C., Paradis, Sardinia, Italy 2023* ✕ Chicken Duet, Roulade, Pepper Soubise, Apricot Nappage, Chipolata, Parisian Gnocchi, Roasted Fennel, Oyster Mushroom, Pickled Red Pepper, Chicken Jus. Apple Cider Sorbet. 🍷 *10 Year Tawny Port, Taylor Fladgate, Duoro, Portugal* ✕ Poached Pear, Almond Sponge, Spiced Chocolate Ganache, Almond Praline, Lemon Mousse, Brûlée Orange.



Photo: Culinary Team-Nebraska

GULFSTREAM

Salute to Summer

Since many Branch members escape the Florida's heat and humidity each summer, Branch President Rand Hoch hosted a "Salute to Summer" dinner for our year-round residents. The location was Salut  Restaurant on Coconut Row in Palm Beach, which opened earlier this year. Classically trained Executive Chef Roberto Deiaco, focused on using locally sourced and imported small-batch ingredients, curated an astonishing coastal Italian dinner for us. The wines were selected by Sascha Ruggeri, who runs the restaurant. Sascha is the great-grandson of Beatrice Ruggeri who founded the Italian hospitality brand Bice in Milan in 1926. Special thanks go out to Captain Rachel Beck, who made sure everything was pitch perfect throughout the evening. We look forward to revisiting the restaurant during "season", allowing the full Branch membership to enjoy the creativity of the incredible staff at Salut .

July 8, 2025: Salute to Summer, Salut , Palm Beach, Florida. 🍷 *Ca Del Bosco Franciacorta NV* ✕ Baby Spinach, Shaved Pears, Salted Ricotta, Toasted Pistachio, Balsamic Essence. 🍷 *Vermentino Saragat 2023* ✕ Peekytoe Crab Croquette, Roasted Sweet Peppers Coulis, Baby Lettuce. 🍷 *Rosso di Montalcino- La Fiorita 2021* ✕ Agnolotti - Candy Shaped Pasta Filled with Duck Confit and Foie Gras, Butter and Sage. 🍷 *Amarone - Domini Veneto Della Valpolicella 2021* ✕ Colorado Lamb Chops, Herb Crust, Stuffed Baby Peppers, Lamb Jus. 🍷 *Vin Santo del Chianti Classico - Marchese Antinori 2019* ✕ Dark Chocolate Souffl , Pandan Ice Cream, Raspberries.



Photo: From Left: Rachel Beck, John Kime, Phil Robinson, Arlene Paris, and Sascha Ruggeri

HOUSTON

Annual Burgundy Feast

Our host, Lenoir Josey selected the exclusive Coronado Club in downtown Houston. This year, as in the past, Lenoir selected extraordinary Burgundy wines that were paired with just the perfect selection of food prepared by Executive Chef Robert Greene, frequently described as the best Chef in Houston. Chapter members enjoyed two different wines with each of the five courses for a notable experience of this magnificent region of France.

May 21, 2025: Annual Burgundy Feast, Coronado Club, Houston, Texas. 🍷 *Ladoix Dom. Cornu, 2014 Bourgogne Blanc Dom. Leflaive 2017* ✕ Citrus-Lacquered Cold Water Lobster, Whipped Crema, Merguez Sausage, English Peas, Bergamot Gastrique. 🍷 *Chablis 'Reserve de Sanglier Dom. Bachelier 2023, Chablis 1er Cru 'Fourchaumes' Dom. Bachelier 2023* ✕ Steamed Black Cod en Papillote, Shiso Leaf, Meyer Lemon-Chive Butter, Raw Vegetable and Sauce Nantua. 🍷 *Fixin 1er Cru 'Les Arvelets' Dom. Berthaut-Gerbet 2022, Beaune 1er Cru 'Clos des Mouches' Dom. Crouhin 2019* ✕ Rohan Duck Breast, Fava Emulsion, Mint, Saucisson L'ail and Calvados-Duck Jus. 🍷 *Nuits St. Georges 1er Cru 'Les Boussselots' Dom. Chevillon 2022, Nuits St. Georges 'Les Cailles' Dom. Chevillon 2018* ✕ Anderson Ranch Lamb Loin, Bacon-Leek Rosti, Spring Vegetable Ragout and Cherry Brandy Reduction. 🍷 *Gevrey-Chambertin 1er Cru 'Les Fontenys' Dom. Joseph Roty 2015, Gevrey-Chambertin 'Les Jeunes Rois' Geantet-Pansiot 2009* ✕ Artisan Selection of Local and French Cheeses, Membrillo, House Ciabatta. Mignardises.



Photo: From Left: Michael Parmet, Chapter President Preston Towbar, Mark Bermann, Sommelier John Mason, and executive Chef Richard Greene

HOUSTON

June 12-16, 2025: Annual Chapter Trip, Lodi, California.

A convivial group from the Houston Chapter discovered the richness of the Lodi, California AVA during our annual chapter trip from June 12-16, 2025. With a warm, sunny location in the Central Valley and a cool “delta breeze” in the evenings, Lodi has long been an advantaged location for California viticulture. Lodi is a traditional home of Zinfandel, with several century-old vineyards producing fruit for interesting and deep wines. Our group saw the wide-ranging talents of Lodi’s winemakers, from multi-generational family operations, old world traditionalists to young winemakers bringing innovative approaches. We found Lodi to be a fantastic place to visit for beautiful weather and foliage, friendly and accessible winery visits, and exciting wines.

Our winery visits included Harney Lane Vineyards, Jeremy Wine Company, m2 Wines, Oak Farm Vineyards, Peltier Winery, and Estate Crush Lodi.

The group was hosted by the Wine and Roses Resort and Spa, which features beautiful grounds and is home to the Lodi Wine and Visitor Center. Feature dinners were held at Pietro’s Trattoria, Papapavlo’s Bistro, and Chef Charlie Palmer’s America House at Wine and Roses. The Houston Chapter attendees were Russ and Debbie Bryant, Bonnie Eubanks, Brian Faulkner and Jackie Macha, Steve Folzenlogen, David and Kellie Halbert, George and Linda Jackson, Roland and Andrea Teoh, and Preston Towber and Jane Chavana.



Photo: From Left: Linda Jackson, Jane Chavana, Andrea Teoh, and George Jackson

JACKSONVILLE

Summer Wines - A Matter of Taste

On Saturday, June 12th, Michael Kovacs and Chelsea Hamilton opened up their 100-year-old home in historic Avondale to members and their guests of The Wine & Food Society of Jacksonville for our annual A Matter of Taste wine event. Michael and Chelsea, also members of the New York Branch, spent three years remodeling their home before moving to Jacksonville permanently. The theme was Summer Wines and guests were encouraged to pull out their summer gear - Bermuda shorts, Hawaiian shirts, summer dresses, sandals, to celebrate the beginning of summer. Wines, chosen by Brandon Boudreau, came from his new wine shop. Five food & wine stations were set up around the home and yard, catered by Biscottis.

June 12, 2025: Summer Wines—A Matter of Taste, Kovacs-Hamilton Home, Jacksonville, Florida. 🍷 *Station One—Champagne: Pierre Peters, “Reserve” Champagne, France, Chartogne Taillet “Anne”, Champagne, France* ✕ *Crispy Mac N Cheese “Lollipops”.* 🍷 *Station Two –Other Sparklers: Ultraviolet, “Rosé”, Mendocino, California, Montebello Di Scarani Brut Spumante Pinot Nero, Metodo Classico, NV, Italy* ✕ *Seared Tuna with Wonton Chips and Wasabi Crème Fraîche.* 🍷 *Station Three – Rosé: Matthiasson Rosé 2024, Napa, California, Txampian Txakoli Rosé 2022, Zarautz, Basque, Spain* ✕ *Grilled Beef Kabobs with Creamy Horseradish Sauce.* 🍷 *Station Four - Bigger Whites: Terralibera, Verdicchio, “Insieme” 2023, Castelli di Jesi, Marche, Italy, Armand Heitz, Chardonnay, “Lulune” 2020, Beaune, Burgundy, France* ✕ *Herb Shrimp Skewers with Citrus Dipping Sauce.* 🍷 *Station Five - Summer Reds: Jean Claude Ramonet Pinot Noir 2021, Monthelie, Burgundy, France, Cantina Masdara, Pelaverga 2023, Piemonte, Italy* ✕ *Beef Tenderloin Sliders with Double Tomato Relish and Boursin Cheese. Grilled Brie Topped with Raspberry, Orange Honey Chutney with Grapes, Berries and Assorted Crackers, Grilled Chicken Sliders with Caramelized Onions and Rosemary Aioli, Assorted Desserts.*

KANSAS CITY

May Dinner

On May 20, the members and guests of the Kansas City Branch enjoyed a lovely dinner at The Town Company located in the newly renovated Hotel Kansas City, formerly the historic Kansas City Club (circa 1922). Some of the more notable individuals associated with the club included Harry S. Truman, Dwight D. Eisenhower, General Omar Bradley, and Ewing Kauffman. Early members helped shape the social and economic landscape of Kansas City. James Beard nominated Executive Chef Johnny Leach & his wife Executive Pastry Chef Helen Jo Leach created a memorable menu for our members.

May 20, 2025: May Dinner, The Town Company, Kansas City, Missouri. 🍷 *Tsiakkas Xynisteri White - Cyprus 2023* ✕ Passed Appetizers. 🍷 *NV Stift Klosterneuburg Gruner Veltliner Brut Sekt, Austria* ✕ Strawberry Salad, Radish, Greens. 🍷 *Xarmant Arabako Txakolina, Basque 2023* ✕ Smoked Anchovy & Grilled Potato, Horseradish Dill. 🍷 *Roble 'Rafael Sastre' Viña Sastre, Ribera del Duero* ✕ Pork Loin & Sausage, Kernza, Turnip, Halibut, Spinach, Asparagus, Pistachio, Sweet Potato Dumplings, Ginger, Gouda, Scallion. 🍷 *Dom. Huet Vouvray Sec Clos du Bourg Chenin Blanc, Vouvray 2023* ✕ Black Sesame Almond Cake, Red Wine Poached Pears, Yogurt Ice Cream.



Photo: From Left: Susan Newsam, John Newsam, Kevin Laffey, Cindy Laffey, Jodi Kaplan, Randy Sisk

LA JOLLA

Champagne, Caviar, and California Sunshine

How else can I say it but... WOW! To celebrate the Summer Solstice and our 74th year, the La Jolla Wine & Food Society hosted an evening that will be long remembered. Held at the world-renowned La Jolla Beach & Tennis Club in La Jolla, California, the setting was as exquisite as the experience itself. Even casual passersby paused to marvel at the scene. From the crisp elegance of three outstanding Champagnes to Chef Michel Malécot's (The French Gourmet) seafood-forward feast, every detail was elevated to perfection. A special delight: Michel's brother, Olivier, flew in from France to join the celebration.

June 22, 2025: Champagne, Caviar, and California Sunshine, La Jolla Beach & Tennis Club, La Jolla, California. 🍷 *Henri Giraud "Dame-Jane" Brut Rosé NV* ✕ Fresh Special Caviar with Traditional Garnishes served on freshly toasted Soft Baguette Slices. 🍷 *Drappier "Grande Sendrée" Brut 2010* ✕ Endive, Crab & Asparagus Dijonnaise, Oysters on the Half Shell, Jumbo Shrimp Cocktail, Cherry Stone Clams, Ahi Tuna Poke. 🍷 *Jacquart "Mosaïque" Brut NV* ✕ Oysters Rockefeller, Gougère with Walnut & Bleu Cheese, Trio of Deviled Eggs (Truffle, Traditional, Crisp Prosciutto), Smoked Salmon Bruschetta (House Special Recipe), Roasted Cauliflower with Light Aioli, Fresh Baguette, Imported Artisan Cheese Tray with Dried Fruits and Nuts. 🍷 *Henri Giraud "Dame-Jane" Brut Rosé NV, Drappier "Grande Sendrée" Brut 2010, Jacquart "Mosaïque" Brut NV, Joseph Drouhin Grand Cru "Vaudon" Chablis 2022* ✕ Almond Pear Tartlet, Croquembouche Puff.



Photo: Seasoned Connoisseurs and New Friends

LAKE TAHOE

Fabulous Italian Dinner With Fantastic Italian Wines

A Magical Italian Dinner where the golden glow of sunset meets the zest of Italian charm on the shores of Lake Tahoe savoring a multi-course Italian feast paired with fine wines, prepare for “una sorpresa tutta italiana.” We swirled, sipped and savored incredible wines as our own expert Sommelier Sudsy, shares the stories behind the wines – from vineyard to glass – offering insight into the Italian varietals. The evening began with a perfect pour and a Pre-Dinner Wine Education Experience, “a touch of Italian charm” with a guided tasting. The evening highlight was our own Opera singer, Margaret Natarajan bringing us the joy of her beautiful voice.



Photo: Margaret Natarajan Serenades the Attendees

July 20, 2025: Italian Dinner, The Ashleys Waterfront Home, Incline Village, Nevada. Flatbread Pizza: Goat Cheese, Blueberry, Pickled Red Onions. Salad: Toasted Ciabatta, Peperonata, Ricotta, Arugula, Lemon Oil, Gigantic White Beans. Pasta: Sweet Shrimp, Cured Lemon, Asparagus, Chives, Angel Hair Pasta, Asiago, Black Pepper, Shrimp Fume. Entree: Black Garlic, Sun Dried Tomato Chicken Herb Roulade, Zucchini, Heirloom Tomato Vinaigrette, Parmesan Tuille, Micro Basil. Dessert: Olive Oil Cake with Cured Orange Zest, Rosemary Citrus, Ice Cream, Amaretto Candied Marcona Almonds.

MARIN COUNTY

Bordeaux DRC Weekend

Citrin's of Santa Monica, Chef/Owner, Josiah Citrin's masterful performance created an extraordinary weekend in celebration of our 23rd Annual Bordeaux/DRC Weekend. Our Friday night Bordeaux celebration featured a perfect bottle of Lafite Rothschild 1959—a once-in-a-lifetime opportunity to enjoy one of the world's greatest wines and vintages. The unanimous consensus was that the wine was an enthralling experience, emblematic of wine-making perfection. Shadowing this elegant wine was a stable of other vintages as well as an outstanding bottle of Taylor Vintage Port 1917, another bottle in perfect condition. In addition to great wines, a special surprise awaited us: a tweak to the menu that John Dory brought in from the south of France.

The Saturday DRC experience was another masterful performance of Chef Citrin, especially his Banana Blini, Mascarpone heaped with a sublime mount of Osetra Caviar. An elegant treat indeed! All the bottles were in top form; however, the Chairman's Surprise wine—an enticing bottle of Domaine Dujac Echezeaux 1994 was voted wine of the night. All dishes were incredible executions of culinary delights during this two-day extravaganza—another milestone to cap off our 23rd year of great Southern California experiences by the Marin Branch.

July 18-19, 2025: Bordeaux DRC Weekend, Citrin's, Sausalito, California. **July 18:** 🍷 *Taittinger Comtes de Champagne, Blanc de Blancs Brut 2006* ✕ Passed Hors D'oeuvres, Roasted Beef Tartare, Crème Fraîche, Osetra Caviar, Heirloom Cherry Tomato Tart, Balsamic Onion, Burrata Cheese, Dungeness Crab, Melon, Pickled Radish Gel. 🍷 *Dom. Lafaive Batard-Montrachet Grand Cru 1995* ✕ Santa Barbara Spot Prawn, Corn, Chantarelles, White Peach. 🍷 *Ch. Mouton Rothschild 1986, Ch. La Mission Haut-Brion 1995* ✕ John Dory, Eggplant, Miso, Redwine, Brown Butter- Whey. 🍷 *Ch. Lafite Rothschild 1990* ✕ Hay Bake Napa Valley Lamb, Zucchini, Tomato, Sauce D'Agneau. 🍷 *Ch. Lafite Rothschild 1959* ✕ Cheese Course, Chef's Selection of Cheeses. 🍷 *Taylor Vintage Port 1917* ✕ Sticky Toffee Pudding. **July 19:** 🍷 *Louis Roederer Champagne Vintage Brut Rosé 2002* ✕ Passed Hors d'oeuvres, “Caesar” Celtnce, Sword Lettuce, Smoked Anchovy, Parmesan, Bluefin Tuna, Dikon, Avocado, Sesame Seed, Banana Blini, Mascarpone, Osetra Caviar. 🍷 *Dom.e Comte Georges de Vogüé Musigny Blanc 1985* ✕ Sweet Corn and Lobster Doppio, Caroline Nage, Chervil. 🍷 *Domaine de la Romanée-Conti Échézeaux 2003 & 2004* ✕ Prosciutto Wrapped “La Lotte” Lentils, Du Puy, Red Wine, Celtnce, Mustard Sabayon. 🍷 *Dom. de la Romanée-Conti, Romanée Saint-Vivant 2003 & 2004* ✕ Aged Wolf Ranch Quail, Summer Beans, Porcini Mushrooms, Arugula, Jus Grass. 🍷 *Dom. Dujac Échézeaux Grand Cru 1994* ✕ Reblochon Tartiflette. 🍷 *Ch. Lafaurie-Peyraguey Sauternes 1979* ✕ Chef's Surprise Dessert.

MEMPHIS

Tsunami hits Memphis!

The Memphis Wine and Food Society returned to Tsunami Restaurant June 10, 2025 after a multi-year absence. Since 1998, Tsunami has been a top Memphis dining destination lead by chef/owner Ben Smith. His culinary approach of minimalism, which eschews pretension instead emphasizing focused flavors via the meticulous selection of ingredients. Dinner Chairman Buck Lawson selected some of Chef Smith's iconic dishes, including Roasted Sea Bass over a bed of Black Sticky Thai Rice with Soy Beurre Blanc. The seafood focused menu featured five outstanding white burgundies from different regions. The dinner was a well orchestrated, very enjoyable event for the membership and guests.

June 10, 2025: Tsunami hits Memphis, Tsunami, Memphis, Tennessee. 🍷 *Chablis, Les Clos Grand Cru, William Fevre 2017* ✕ Scallop Crudo, Lemon Soy Brown Butter and Crispy Potatoes. 🍷 *Meursault, Les Genevrières 1st Cru, Bouchard Pere et Fils 2016, Chassagne Montrachet, Clos St. Jean 1st Cru, Domaine Michel Niellon 2017* ✕ Roasted Sea Bass, Black Thai Rice with Soy Beurre Blanc. 🍷 *Puligny Montrachet, Les Referts 1st Cru, Louis Jadot 2007* ✕ Sauteed Salmon, White Bean Puree and Roasted Jalapeno Olive Oil Drizzle. Mojito Rum Cake with Avocado Ice Cream.



Photo: Dinner Chairman Buck Lawson and Guests enjoy Scallop Crudo

MEMPHIS

Bastille Day 2025

The 2025 Bastille Day Dinner of the Memphis Wine and Food Society was held July 14th, 2025 at the Memphis Hunt and Polo Club. A large group of members and guests gathered for what has become one of the best events for the year. As custom, only French wines were served at the Bastille Day Dinner. The ample pours encouraged broad participation of the singing of La Marseillaise later in the evening.

July 14, 2025: Bastille Day 2025, Memphis Hunt and Polo Club, Memphis, Tennessee. 🍷 *Meursault Les Perrieres 1st Cru, Jean-Michel Gaunoux, 2020* ✕ Buttered Poached Jumbo Shrimp with Creamy Seafood Broth and Mascarpone Enriched Orzo. 🍷 *Dom. de Chevalier Blanc, Pessac-Leognan, 2016* ✕ Pan Roasted Halibut, Julienned Summer Squash with Herb Beurre Blanc. 🍷 *Ch. Malartic-Lagraviere, Pessac-Leognan, 2012* ✕ Petit Filet Mignon, Pommes Anna, Jumbo Peeled Asparagus Tips, Sauce Bordelaise. 🍷 *Banyuls, Gerard Bertrand, 2018* Chocolate Mousse Martini, ✕ Fresh Berries and Chantilly Cream.



Members discuss the first course

MONTEREY PENINSULA

Come Fly With Me

Members enjoyed a lovely evening at Woody's Restaurant at Monterey Airport with entrees developed specifically for our group by owner and Executive Chef Tim Wood. Tim's restaurant has been named the best airport sit-down restaurant by USA Today for the last two years. The restaurant was elegantly decorated with beautiful linens and centerpieces designed by hosts Lula and Ray Gamache.

June 1, 2025: Come Fly With Me, Monterey Airport, Monterey, California. 🍷 *Meursault Les Perrieres 1st Cru, Jean-Michel Gaunoux, 2020* ✕ Buttered Poached Jumbo Shrimp with Creamy Seafood Broth and Mascarpone Enriched Orzo. 🍷 *Dom. de Chevalier Blanc, Pessac-Leognan, 2016* ✕ Pan Roasted Halibut, Julienned Summer Squash with Herb Beurre Blanc. 🍷 *Ch. Malartic-Lagraviere, Pessac-Leognan, 2012* ✕ Petit Filet Mignon, Pommes Anna, Jumbo Peeled Asparagus Tips, Sauce Bordelaise. 🍷 *Banyuls, Gerard Bertrand, 2018* ✕ Chocolate Mousse Martini, Fresh Berries and Chantilly Cream.



Photo: Executive Chef and Owner Tim Wood with the Culinary Team (From Right): Ray Gamache, Debra Borde, Lula Gamache, and Peter Tansill

MONTEREY PENINSULA

Corkz & Forkz

Members were invited to a very special evening at the Naval Postgraduate School in Monterey to enjoy wines paired with small bites at the historic Old Del Monte Hotel. Ray and Lula Gamache organized the event and wines were provided by members Scott Shapley and Laura Hoover, owners and winemakers of Flywheel wines. Flywheel uses grapes exclusively from the Chalone appellation near Pinnacles National Park; Monterey county's oldest wine appellation. Members stopped at five locations at the hotel; each a unique setting where they enjoyed wine, food, and a bit of history of each place in the hotel.

July 9, 2025: Corkz & Forkz, Naval Postgraduate School, Monterey, California. 🍷 *Champagne Dom. Bauchet Origine Brut NV* ✕ Hamachi Tartare, Ratatouille Tartlet, Crab Cake. 🍷 *Pierre-Yves Colin-Morey, Chassagne-Montrachet Vieilles Vignes, 2021* ✕ Chilled English Pea Soup Dip with Dungeness Crab. 🍷 *Purple Hands Latchkey Vineyard, Pinot Noir, 2022* ✕ Cold Smoked Sturgeon, Toasted Brioche Round, Baker's Pork Belly, Cornichon, Frisée, Sassy Bearnaise Sauce. 🍷 *Dom. de Mourchon, Châteauneuf du Pape, 2020* ✕ Slow Rendered Sonoma Duck Breast, Parsnip Puree, Classic Bourbon Soaked Cherries, Garden Mâche, Port Wine Sauce. 🍷 *Rosa-Lucca Estates, Petite Sirah, 2016* ✕ Warmed English Blue Cheese on a Walnut Toasted Crisp with fruit and Carmel Valley Honey.



Photo: From Left: Scott Shapley, Laura Hoover, Ray Gamache, and Lula Gamache

MONTREAL

Spring Al Fresco On The Deck Of The Mount Royal Tennis Club

Once again, we have the privilege of a custom private spring dinner on the deck overlooking Montreal's premiere tennis and dining venue.. MRTC is over 110 years serving the Montreal Tennis and Dining community in the heart of the city—a unique location with 12 outdoor clay courts, as the city has grown around us. Chef Steph is creating unique offerings for this IWFS Montreal evening.

Earl, our Cellar Master, and Manager Sébastien Jacques selected the wines pairings.

May 21, 2025: Spring Al Fresco On Deck, Mount Royal Tennis Club, Montreal Quebec. 🍷 *Flywheel Old Swivel Hips Rosé 2024* ✕ Charcuterie Board: Prosciutto, Salami, Pepperoni, Assorted Cheese, Mixed Berries, Chutney and Artichoke Hearts. 🍷 *Flywheel Brosseau Vineyard Chardonnay 2023* ✕ Crab and Corn Chowder, Garnished with Baby Shrimp and Served with a Toast Point for Dipping. 🍷 *Flywheel Brosseau Vineyard PN 2022* ✕ Chorizo and Cream Cheese Stuffed Mushrooms. 🍷 *Flywheel Boer Vineyard Mourvedre 2019* ✕ Shepherd's Pie. 🍷 *Flywheel Brosseau Vineyard Syrah 2021* ✕ Chocolate Cake topped with Mixed Berry Compote.



Photo: Cellar Master Earl describes the Wine on the Deck of the Mount Royal Tennis Club

MONTREAL

Michelin Dining in Montreal

We had a special evening at Les Mômes - recently “outed” by Michelin as a must dine in Quebec, and recommended by Air Canada “Best New Restaurants.” Chef/Owner Yoann Van Den Berg just won the culinary completion “Les Chefs,” the French version of Best Chefs.

We are so fortunate to be able to have this restaurant and their staff to ourselves for the evening. Les Mômes presents its modern French-inspired cuisine using seasonal local products and the menu will change very frequently based on the freshest available ingredients. Their menu breaks the codes of classic gourmet cuisine and we enjoyed such attentive service and a warm yet festive atmosphere. Les Mômes is a BYOB so we were able to use our wonderful Cellar. Again, Cellar Master Earl made wonderful selections and we auctioned off the Orphans - so much fun. We were so fortunate to have this restaurant and their staff to ourselves for the evening. Thanks to Suzan and Marty for making this happen and creating a fabulous menu with Chef Yoann - Kudos to all.

July 8, 2025: Michelin Dining in Montreal, Les Mômes, Montreal, Quebec. 🍷 *Devaux Coeur des Bar Blanc De Noirs Brut France - Champagne, Vallée de l'Aube* ✕ Blinis, Crème Fraîche, Chives, Devilled Eggs with Fresh Dill and Mújol Shikrán Caviar, Scallop Ceviche, Buttermilk Ranch, Chives, Fresh Cracked Pepper, Dill, Roasted and Diced Red Pepper. 🍷 *Terlano Winkl Sauvignon Blanc 2023 Trentino Alto-Adige, Italy* ✕ Potato Pancake topped with House Smoked Salmon, Dill Cream and Mújol Shikrán Caviar. 🍷 *Luciano Sandrone Barbera d'Alba 2021 Piemonte, Italy* ✕ Vichyssoise Soup and Chilled Potato and Leek Soup, Dairy Free. Salad served with Sliced Pear, Pecans, Parmesan Shavings, Balsamic Dressing. 🍷 *Clos Henri Otira Glacial Stones Marlborough 2023 New Zealand, Dom. Santa Duc Gigondas Aux Lieux-dits 2021 Vallée du Rhône, France* ✕ Choice of Seared Sea Bass, Over Wilted Spinach, Charred Zucchini, Blistered Tomatoes, Oyster Mushrooms and Basil Oil or Grilled Leg of Lamb (Sliced, Served Medium-Rare), Spicy Mint Jelly, Crispy Smashed Potatoes. 🍷 *Gonzalez Byass Nectar Pedro Ximenez Xérès - Andalusia, Spain* ✕ Rhubarb Custard Tart With A Chocolate Truffle.



Photo: Members Enjoying Les Mômes

NAPA VALLEY/SONOMA COUNTY

June 28, 2025: A Celebration of Juneteenth Through Food, Wine, and the Stories of Three Award-Winning African American Vintners, Silverado Country Club, Napa, California.

On June 28, 2025, members and guests of the International Wine and Food Society gathered for a vibrant Juneteenth celebration that masterfully paired rich Juneteenth cuisine with exquisite wines crafted by three trailblazing African American vintners: Okapi Wines, P. Harrell Wines, and Theopolis Vineyards; these wineries represented the Association of African American Vintners. The afternoon was more than a feast—it was a jubilant tribute to culture, resilience, and the ever-expanding diversity within the wine world. Guests were eager to explore thoughtfully curated pairings that highlighted the traditions of Juneteenth while showcasing wines that rival the best of Napa, Sonoma, Lodi, and Mendocino.

This Juneteenth event was not simply about exceptional pairings; it was a moving celebration of African American achievement and resilience woven into the rich tapestry of American food and wine. The evening underscored how diversity continues to enrich the wine industry—not just in ownership and storytelling, but in the very flavors that find their way into our glasses.



Juneteenth Celebration

NAPLES

Duckhorn Vineyards Wine Dinner

Fifty members of the Naples Branch closed out the Season with a Duckhorn Vineyards dinner at Jimmy P's Charred last April 16th Bonita Springs. Jimmy P's is a well known establishment with several restaurants, and is the premier butcher in S.W. Florida. Their Wagyu Beef and Heritage Pork Chops perfectly complemented the luscious Duckhorn wines. Chef Randy Partington and his experienced, exceptional staff ensured that we had a fantastic experience.

Thanks to our hosts Gerrit and Dara Schütté for arranging this spectacular evening.

April 16, 2025: Duckhorn Vineyards Wine Dinner, Jimmy P's Charred, Bonita Springs, Florida. 🍷 *North Coast Sauvignon Blanc 2022* ✕ Smoked Mahi Dip with Herbed Crostini. 🍷 *Goldeneye Anderson Valley Pinot Noir 2021* ✕ Seared Salmon Cake, Maque Choux and Roasted Garlic Aioli. 🍷 *Napa Valley Three Palm Vineyard Merlot 2022* ✕ Wagyu Short Rib Bolognese. 🍷 *Rutherford Napa Valley Cabernet Sauvignon 2019* ✕ Wagyu #9 Filet, Roquefort Portwine Crust, Sauteed Tarragon Mushrooms and Garlic Parmesan Roasted Potatoes. 🍷 *Napa Valley North Coast Brut Rosé* ✕ Jimmy P's Home-made Keylime Pie with Strawberry Coulis and Strawberry Whipped Cream.



Photo: From Left: Gerrit Schütté, Chef Randy Partington, Dara Schütté

NORFOLK

Spring Dinner

On June 5, 2025, the Norfolk Chapter decided to take a much needed road trip to Sioux Falls, South Dakota, to enjoy not only a first class dining experience, but also an overnight adventure! Sioux Falls is a hidden gem on the Big Sioux River at the joinder of the states of South Dakota, Minnesota, and Iowa. The Falls of the Big Sioux River have been a regional attraction dating back to when Native Americans would visit the breathtaking water falls. Our event took place at "R" Wine Bar & Kitchen and was hosted by owner Riccardo Tarabelsi, who graciously worked with our event committee to put together a truly gourmet menu. The wine for the evening dinner was produced at Ballentine Winery in Napa Valley, California. It featured a representative from the winery introducing us all to the character of their wines as they had been paired with our dinner selections. Not only was the food and wine delicious, but the presentation of the dinner itself was extraordinary! The evening ended up being the main focus of a fun travel get-away that we "R" highly recommending for any wine and food enthusiasts!

June 5, 2025: Spring Dinner, "R" Wine Bar & Kitchen, Sioux Falls, South Dakota. 🍷 *Ballentine Chenin Blanc* ✕ Peach and Prosciutto Basket: Tarts filled with Ricotta, Grilled Peach and Prosciutto. 🍷 *Ballentine Merlot* ✕ Teriyaki Salmon Noodles: Sous Vide Marinated Salmon on Rice Noodles tossed in a Teriyaki Sauce with Vegetables. 🍷 *Ballentine Cabernet Sauvignon* ✕ Fig and Tenderloin: Beef Tenderloin, Cauliflower Puree, Roasted Mushrooms and Fig Sauce. 🍷 *Ballentine Zinfandel* ✕ Vanilla Bean Cake: Cake topped with Mascarpone Whipped Cream and Fresh Berries.



Photo: From Left: Bob & Michelle Dudley, Lori & Scott Williams, Sue & John Burns

OAKVILLE

June 24, 2025: Oh Canada BBQ, Member's Home, Oakville, Ontario.

Members of the IWFS Oakville Chapter gathered to mark Canada's 158th birthday in true celebratory style! The historically-significant Rose Cottage in downtown Oakville, lovingly owned by chapter members, Patti Harbman and Chris Stoate, served as the perfect venue. Patti and Chris, long-time gracious hosts, once again opened their beautiful home to welcome us for this special occasion.

Dressed in the vibrant theme colors of red and white, attendees enjoyed a warm, informal gathering on the picturesque lawn. The highlight of the day was a sumptuous feast prepared by Oakville's own Stack BBQ Smokehouse. The menu featured 12-hour slow-smoked brisket, ribs, and chicken, paired with classic cornbread, coleslaw, and a fresh mixed green salad. Dessert was equally indulgent, with classic Canadian desserts, cinnamon beignets, butter tarts. A stunning red & white strawberry shortcake "Oh Canada" birthday cake from Monastery Bakery stealing the show.



Photo: Happy Canada Day

Adding to the fun, event organizer Francine Landry introduced an entertaining game that had everyone laughing and mingling. Guests wore the names of famous Canadian icons—celebrities, actors, musicians, and other national heroes—pinned to their backs. The challenge? To guess the name through clues from others, sparking lively conversation and friendly competition.

Finally, we welcomed Joe Temple from the IWFS Americas organization as our special guest.

Despite the hottest day of the year at 90F and 90% peak humidity, the hearty group embraced the outdoor setting, sharing laughter and stories around a single long table that fostered connection and camaraderie. The event was a full house, filled with the joy of community and pride in our nation's history. It was a truly unforgettable Canada Day celebration.

OMAHA

Blind Bourbon Tasting & Wine Stag Dinner at Salted Edge

The Omaha Branch preceded its dinner at Salted Edge with a Bourbon tasting. Three Bourbons were presented blind, and we had to decide which was Old Rip Van Winkle 10 Year, Bardstown Bourbon Company Origin Series High Wheat, or Weller Antique, nicknamed "Poorman's Pappy." The dinner portion was stellar and included Château Beaucastel 2006 with Coriander Crusted Pork Tenderloin over Celery Root Puree and Charcoal Beet Filet with Château Lynch Bages and Seavey Caravina, both from 2014. The presentation of all the courses was outstanding, as was the taste. Dan Thrasher was our organizer with Chef Joel Hassanal presiding over the kitchen.

May 19, 2025: Blind Bourbon Tasting & Wine Stag Dinner, Salted Edge Modern Kitchen and Bar, Waterloo, Nebraska. ♥ *Wines from our cellar* ✕ ♥ *Old Rip Van Winkle 10-Year, Poor Man's Pappy, Bardstown Bourbon Company Origin Series High Wheat* ✕ *Chef's Bread Board.* ♥ *2023 Dom. Moreux Sancerre Blanc* ✕ *Saffron Grilled Caesar, Grilled Baby Gem Lettuce, Prosciutto Chip, Quinoa Pops, Saffron Caesar Dressing.* ♥ *2006 Ch. Beaucastel* ✕ *Coriander Crusted Pork Tenderloin, Celery Root Puree, Carrots, Cashew, Port Wine Gastrique.* ♥ *2014 Lynch Bages, 2014 Seavey Caravina* ✕ *Charcoal Beef Filet, Fondant Potato, Black Garlic Bordelaise, Asparagus.* ♥ *Remy Martin XO Cognac* ✕ *Crème Brûlée Bread Pudding, Charred Crème Anglaise.*



Photo: Event Organizer Dan Thrasher, Chef Joel Hassanal

OMAHA METRO

Sipping Into Summer the Italian Way

It is always fun to try an event at a restaurant new to the Branch. We had an excellent Italian themed dinner at Via Farina Regency Landing. Their specialty is making their own from-scratch pasta, breads, and Neapolitan pizza, baked in their wood fired oven. The aperitivo course featured Mangalitsa prosciutto. Mangalitsa is a particular breed of woolly haired pig originally raised for the Hapsburg royal family. Its nickname is the “Wagyu of pork.” Other gourmet touches were Coccoli (fried bread balls), Spelt (looks like a seed but is a grain of wheat that has a nutty taste, soaked and dried overnight, then toasted) and a lemon shaped candy shell made with white chocolate, filled with poached lemon and Yuzu Ganache.

June 12, 2025: Slipping Into Summer the Italian Way, Via Farina Regency Landing, Omaha, Nebraska. 🍷 *Assorted Wines from our Cellar* ✕ An assortment of cured Mangalitsa Prosciutto, Beef

Bresaola, Seasonal Melon, Mint, Olive Oil. 🍷 *Sommerberg Alsace Grand Cru Riesling 2019* ✕ Coccoli Caprese, Fried Sourdough, Genovese Basil Salad, Smoked Burrata, Heirloom Tomato, Chutney, Balsamic. 🍷 *Castello di Monsanto Chianti Classico Riserva 2016* ✕ Foie Gras Culurgiones, Pickled Strawberry, Braised Rhubarb, Spelt, Pink Peppercorn, Crème Fraîche. 🍷 *Fratelli Revello Barolo 2012, Argiano Brunello di Montalcino 2012* ✕ Veal Osso Buco, Fortified Stock, Black Summer Truffle, Red Wine - Grana Padano Risotto al Salto, Farmers Market Veg. 🍷 *Limoncello Flight* ✕ “The Lemon”, Poached Lemon, Yuzu Ganache, White Chocolate, Mint.



Photo: From Left: Executive Chef John Rea, Chef de Cuisine Pat Ratigan, Julie Jobeun, Susan Rauth, and Brent Rasmussen

PALM BEACH

A Bottle Boys Dinner

Walk into one of the great NYC French restaurants in the 60s, order a dry martini, and nine times out of ten it was Gin. So, to start our annual Bottle Boys Dinner, we decided that Gin martinis would be front and center. For the less adventurous we had a marvelous Henri Giraud Dame-Jane Brut Rosé. Dinner consisted of a Torchon de Foie Gras, Coq Au Vin, Steak Au Poivre, and Grand Marnier Soufflé wonderfully paired with aged Sauternes, Corton-Charlemagne Grand Cru, Domaine Ponsot de la Roche, perfect score Chateau Pontet Canet and Leoville Las Cases—not to forget a 50-year-old Cognac to end. Only thing missing would be a Chesterfield or a fine cigar.

March 13, 2025: A Bottle Boys Dinner, Café Boulud, Palm Beach, Florida. 🍷 *Dom. Niero Condrieu Chery 2020, Peake Ranch Chardonnay Sierra Madre Vineyard (Santa Maria Valley) 2020* ✕ Torchon de Foie Gras. 🍷 *Dom. Rapet Pere et Fils Corton-Charlemagne Grand Cru (in magnum) 2022* ✕ Caesar Salad. 🍷 *Dom. Ponsot Clos de la Roche Grand Cru Cuvée Vieilles Vignes 2006* ✕ Classic Coq au Vin. 🍷 *Ch. Leoville Las Cases 2010, Ch. Pontet Canet 2010* ✕ Steak Au Poivre. 🍷 *Navarre Vieille Reserve Grand Fine Champagne Cognac* ✕ Grand Marnier Soufflé.

RENO

Farm to Table Experience

On June 13th 2025, IW&FS Reno celebrated ‘Farm to Table’ wine pairing dinner at Liberty Food and Wine Exchange. John Thayer, Jennifer Smith, Chris, and Michelle Foy worked with Chef Wes Higginbotham to create an amazing menu. Each dish was curated using locally sourced goods and paired exquisitely with wine.

June 13, 2025: Farm to Table Experience, Liberty Food and Wine Exchange, Reno, Nevada. 🍷 *Billecart-Salmon, Brut Reserve, Champagne* ✕ Hawaiian Kanpachi, Basil Brodo, Pinberries, EVOO, Local Basil. 🍷 *Sentium, Sauvignon Blanc, Mendocino 2023* ✕ Bloomsdale Spinach Salad, Shallots, Pancetta, Pears, Candied Walnuts, Crispy Goat Cheese, Pear Vinaigrette. 🍷 *Paul Lato, Pinot Noir “Seabiscuit” Zotovich Vineyard 2021* ✕ Local Morel Mushroom Gnocchi, Fresh Peas, Duck Leg Confit. 🍷 *Caterwaul, Cabernet Sauvignon, Napa 2022* ✕ Park Ranch Beef Tenderloin, Potatoe Fondant, Baby Carrots, Red Wine Demi. 🍷 *DOLCE, Semillion/Sauvignon Blanc, Lake Harvest 2017* ✕ Lemon Mousse, Pistachio Crumble, Citrus Tuile, Lemon Curd.



Photo: Farm to Table Experience

ROCHESTER

IWFS President's Summer Soirée

It has been the custom to have the President's summer soirée catered by an executive chef or held in a local restaurant. It was obvious, arriving at the residence of John and Jill Dilger, that this year's party would be different. The chef was Jill herself! She planned and prepared the various courses. John curated the diverse wines, and the servers were Oliver, a second-year medical student, Madeline, a newly minted RN, and Eleanor, a college sophomore. The weather was perfect for the tables set on their deck, with enough breeze to keep the bugs away.

Chef Jill was greeted with loud huzzahs and multiple toasts by the satiated guests. And it should be said that the service was impeccable.

July 12, 2025: IWFS President's Summer Soirée, Dilger Home, Rochester, Minnesota. 🍷 *NV Schramsberg Champagne* ✕ Lobster Tacos, Beef Bruschetta. 🍷 *Ch. La Tour de l'Evesque 2023* ✕ Watermelon Gazpacho. 🍷 *Merry Edwards Sauvignon Blanc 2022* ✕ Fresh Corn Fritter with Smoked Salmon and Mango Serrano Crema. 🍷 *Flowers Sonoma Coast Chardonnay 2023* ✕ Grilled Shrimp with Smoked Chili Butter and Tomato Salsa. 🍷 *Schrader Cellars RBS Cabernet Sauvignon 2013* ✕ Grilled Lamb with Cascabel Fig Sauce, Red Chili Fig Marmalade and Sweet Potato Gratin. 🍷 *NV Veuve Clicquot Demi-Sec* ✕ Cheesecake with Lemon Curd and Raspberry Coulis.



Photo: From Left: Elinor, Jill, John, Madeline, and Oliver Dilger

SACRAMENTO/SAN JOAQUIN

June 22, 2025: Cheese/Wine Tasting, Rindge Tract Duck Club, Stockton Delta, California.

We spent a beautiful day at Rindge Tract Duck Club in the Stockton Delta. Thomas Trevor, a Certified Cheese Professional, gave us an in-depth education on five cheeses from the south of France, each paired with a wine that went together beautifully. The cheese/wine pairings were: Goustal with the Guy Mousset Cote du Rhone Rosé 2023, Cantal with Moët & Chandon Champagne, Abondance with the Duckhorn Sauvignon Blanc 2021, Rodez with the Domaine Drouhin Dundee Hills Pinot Noir 2019, and Roquefort with the Chateau Guiraut 2005. Following the cheese/wine tasting we enjoyed hearty hors d'oeuvres with odds and ends from our cellar, including the 2009 and 2022 Oreno, the Hobbs Cabernet 2014, the Turnbull Cabernet 2016 and the Chappellet Signature Cabernet 2016.



Photo: From Left: George Bensch, Diane Cronan, Thomas Trevor, and Tim Cronan

SANTA FE/NORTHERN NEW MEXICO

Riesling Seminar at Santa Fe School of Cooking

While enjoying our dinner and wines, our group enjoyed a presentation by Kurt Wille, President of Loosen Bros USA on growing conditions and soils in the Mosel Valley.

June 18, 2025: Riesling Seminar, Santa Fe School of Cooking, Santa Fe, New Mexico. 🍷 *Dr. Loosen Riesling Sekt Extra Dry* ✕ Smoked Salmon Mousse with Dill, Beef Carpaccio with Huitlacoche Aioli. 🍷 *2013 Dr. Loosen Erdener Treppchen Riesling GG* ✕ Smoked Yellow Tail with Spicy Mustard and Pickled Vegetables. 🍷 *2011 J. Christopher DH Cuvée Pinot Noir*, *2019 Appassionata Alegro Pinto Noir*, *2017 Appassionata Andante Pinot Noir* ✕ Rosemary Roasted Lamb Loin with Grilled Shitake and Asparagus with Forbidden Rice, Almond and Ginger Baked Salmon over Spinach and Red Potato Saute with Tomato-Ginger Butter Blanc. 🍷 *2013 Dr. Loosen WH Riesling Auslese* ✕ Passion Fruit and Fresh Berry Filled Phyllo Cups.



Photo: Loosen Bros. USA President Kurt Wille presenting at the Seminar

SPOKANE

Summer Event at Gander and Ryegrass

What a beautiful duo evening at Gander & Ryegrass surrounded by fine funny art on the walls, which added to the atmosphere. To satisfy the demand, the event was held on two consecutive evenings, July 9 and July 10, 2025, each with separate menus and wine. Difficult, but we did pull it off. Food and wine at each event were nothing but outstanding. The Quintessa Proprietary Red 2002 won everyone's heart. An exquisite Napa blend, refined and delicious, full of concentrated fruit.

July 9-10, 2025: Summer Event, Gander and Ryegrass, Spokane, Washington. 🍷 Gruet Winery Blanc de Noirs American (USA, New Mexico) NV ['22] ✕ 🍷 Joseph Drouhin | Drouhin-Vaudon Chablis 1er Cru Vaillons (France, Burgundy) 2016 ✕ Petrale and Summer Corn. 🍷 Bodega Catena Zapata Malbec Catena Alta Historic Rows (Argentina, Mendoza) 2013 ✕ Lamb Fritter with Black Garlic. 🍷 Ch. de Beaucastel Côtes du Rhône Coudoulet de Beaucastel (France, Southern Rhône) 2014 ✕ Fresh Pappardelle with Oxtail Sugo and Local Mushroom. 🍷 Quintessa Proprietary Red (USA, California, Napa Valley, Rutherford) 2002 ✕ Beef Strip Loin. Russet Puree. Summer Carrots. 🍷 Fonseca Porto Late Bottle Vintage (Portugal, Douro, Porto) 2008 ✕ Chocolat, Mascarpone, Hazelnut.



Photo: Petrale and Summer Corn

VANCOUVER

June 16, 2025: Farm to Table: Grapes & Grain, Dachi Vancouver, British Columbia.

It was a perfect evening in June, warm but not too hot, when we ventured to Dachi, a family run neighborhood restaurant to compare sake, wine, and fine food. We were greeted by owner and manager Miki Ellis and handed a taste of Yoshi no Gawa 'Awayuki' Sparkling Sake from Niigata, Japan and nibbled on a tasty canapé of Spot Prawn on Puff Pastry with Prawn Sauce and Nori Sauce. We listened to stories about sake, it is brewed, and the families behind the production.

From the bar, we proceeded outside to a lovely long table set for our dinner. Our first course was a Vive le Veg Farm Salad with Elderflower Vinaigrette, followed by Sea Bream Escabeche with Pickled Green Strawberries. The first comparison of sake and wine with dinner was a Nakashima Shuzo 'Kozemon Sakura' Junmai Ginjo Nama from Gifu, Japan and a Chateau Gromel Bel Air Cuvée Eva Blanc from Bordeaux, France.

Our main course was a Striploin of Beef with a Fermented Turnip Top Chimichurri, Grilled Cucumber and a Cheesy Potato Rosti with Daimon Shuzo 'Daimon 45' Aged Junmai Daiginjo Sake from Osaka, Japan and a glass of Chateau Tessier St. Emilion Grand Cru 2010.

Our sweet finish was a Karpatka, Polish Choux Pastry Dessert with Elderflower Diplomat and Fresh Strawberries with Yucho Shuzo 'Bodaimoto' Junmai Sake from Nara, Japan, a lovely match, and a glass of the ever-popular Chateau Doisy-Vedrines Sauternes 2014 from Bordeaux.

Altogether a splendid and enjoyable evening with many compliments and our thanks go to hostess Miki Ellis, to our Cellarmaster Kim Mead and to Milena Robertson. Another evening well spent!



Photo: Members and Guests enjoy the Al Fresco Long Table

VANCOUVER

July 21, 2025: Flavours of Brazil, Belgard Kitchen, Vancouver, British Columbia.

It was a special treat to enjoy an excellent dinner from Brazil paired with fine wines of the world at under-the-radar Belgard Kitchen's Head Chef Lucas Ferreira Parente. Departing from their usual casual menu, Chef prepared some of his traditional dishes, some of his grandmother's recipes lifted with a modern twist. Our evening started through the massive doors of the restaurant to be greeted with a caipirinha, a traditional drink of Brazil, with cachaça, lime and sugar, a great start to the evening.

We sat down for an amuse-bouche of Pastel de camarão e catupiry, a Shrimp and Catupiry cheese fried dumpling followed by a Rainforest Salad, Glorious organic summer greens, gem tomatoes, heart of palm (pupunha), mango, caramelized cashew nuts, watercress oil, lime, honey, and crispy potatoes, a delicious melange paired with Soito, Dao Otios Reserva Branco, from Portugal. Then, Moqueca Baiana, a Bahia traditional seafood stew with coconut milk, bell peppers, snapper, shrimp, octopus, mussels, dendê (palm oil) crispy farofa, and cilantro microgreens paired with a tasty Casa Rojo Rías Baixas La Marimorena 2017, from Galicia, Spain. Our main course was Carne de Sol / Sun Meat, a Salt-cured rump cap steak, with creamy pirão (thickened cassava broth), shallot confit, rapadura (caramelized cane sugar), and crispy cassava flakes paired with Zuccardi Tito Paraje Altamira 2020, from the Uco Valley, Argentina. Completing our meal was a sweet finish of Passion Fruit Mille-feuille, a Passion fruit mousse with pineapple molasses and pará-nuts accompanied by a Château Guiraud 2010, from Sauternes, France.

What a splendid evening of delicious food and wine for which we thank Chef and his brigade, Cellarmaster Kim Mead for her comments on the wines and Milena Robertson for her photographic record of the evening.



Photo: Rush Grierson and Diane Blaney enjoying Caipirinha

WASHINGTON D.C.

International Wine and Food Society DC Chapter's Great Wines Dinner & Annual Business Meeting

The DC Chapter's Great Wines event was held at the prestigious Michelin one-starred La Bise restaurant on May 13th, featuring the exceptional culinary artistry of Chef Michael Fusano paired with extraordinary selections from our chapter's wine cellar. This members-only gathering successfully combined our annual business meeting with an unforgettable dining experience that showcased modern French cuisine at its finest.

Chef Michael Fusano brought his impressive culinary pedigree to this special evening, having developed his craft under the mentorship of renowned chef Fabio Trabocchi. His journey began at Casa Luca in 2015, working alongside his mentor before becoming the opening executive chef at Sfoglina in Washington in 2016. His exceptional work at Sfoglina earned recognition from the prestigious Michelin Guide with a coveted Bib Gourmand award.

May 13, 2025: Great Wines, La Bise, Washington DC. 🍷 *Laurent Perrier Champagne Grand Siecle Iteration 26 Grand Cuvée NV* ✕ Passed hors d'oeuvres, Beef Tartare Smoked Salmon, Creme Fraiche, Caviar in a Cucumber Cup, Yellowfin Tuna, Lemongrass Aioli, Sauce Vierge, Rose-Pink Peppercorn Oil. 🍷 *Hospices de Beaune, Beaune 1er Cru, Clos des Mouches Hugues et Louis Bétault 2022* ✕ Alaska Black Cod Brandade, Salsify, Red Pepper, Smoked Caper Beurre Blanc. 🍷 *Remoissenet Chambertin Clos de Beze 2009* ✕ Risotto Carnaroli Rice, Wild Mushrooms, and Lardon. 🍷 *Ch. Haut Brion 2001* ✕ Chateaubriand Maitake Mushroom, Pommes Purée, Bordelaise Sauce. 🍷 *Ch. Climens 1976* ✕ Pavlova Meringue, Citrus, Passion Fruit Crèmeux.



Photo: From Left: Richard Hinds, Aydin Tuncer, Ozgur Karaosmanoglu, Dr. Paulette Browne, Ken West, and John Heneghan

FESTIVALS & CRUISES



The following IWFS Festivals and other events are coming up in the next year. And yes, others may pop up from time to time. Check www.iwfs.org for event details. **Sign up early, as these wonderful adventures sell out quickly.** Join in the fun, fine food, wine, and of course, fabulous friendships. Note: All festivals listed are open to all members in all regions: Americas, Europe/Africa and Asia/Pacific. 🍷

Malaysian Festival Celebration: Nov. 3-9, 2025

Malaysian Festival Celebration amongst the Penang, Ipoh, and Kuala Lumpur IWFS Chapters. For expression of interest contact apz@iwfs.org. More info will come via email, on the website, and in Wine, Food & Friends



Key West Food and Wine Festival: Jan. 28-Feb. 1, 2026

The Key West Food and Wine Festival is a series of wine and food themed events showcasing a diverse range of wines and inventive cuisine. It's 5 days of cutting-edge chefs serving guests at iconic Island locations. And who can complain about warm weather in January? This year's theme: A Celebration of Wine & Food from the West Coast of North & Central America.

The Key West Food and Wine Festival has won top 10 Readers Choice Awards from USA Today Four Years in a Row. It runs between January 28 - February 1 and is the 17th annual Festival where you'll indulge in wine and food from British Columbia to Baja California. It's as if the azure blue Pacific Coast Highway has been moved to Key West, Florida! Please watch your email for the registration link when tickets go on sale Sept 30.

For tickets, hotel options, or things to do in Key West please contact the IWFS Florida Keys Branch- Floridakeyswfs@gmail.com.



IWFS Bordeaux Spring Festival: May 14-23, 2026

Save the date! The IWFS returns to Bordeaux, May 14-23, 2026! A stay in Paris savoring three Michelin Star restaurants, Versailles, and the River Seine, followed by six days in Bordeaux. Includes visits to Chateau Margaux and Chateau Pavie, among others. Itinerary and details to follow.





Wine, Food & Friends

**THE INTERNATIONAL WINE
& FOOD SOCIETY**

14 O'BRIEN COURT
BEDMINSTER, NJ 07921

RETURN SERVICE REQUESTED

Harbor in Key West

