



The Newsletter of the Metropolitan Wine and Food Society of Sydney Inc.

Published quarterly for the information of the members and friends of the Metropolitan Wine and Food Society of Sydney Inc.

Vol 2 No 2 — September, October, November 2014



*President 2014—15
Penny Cameron*

Trevor Gibson hands over the gavel to Penny Cameron at the 5 July 2014 Black Tie President's Dinner at Restaurant nineteen 23 in the grand dining room of Silvermere Guesthouse, Wentworth Falls

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Metropolitan Wine and Food Society of Sydney Inc
Registered No. Y13780.23
Founded: 22 July 1977

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SOCIETY PROGRAMME FUNCTIONS AND MEETINGS

September 2014

**Sunday 14 @
12noon**

**Spring Luncheon—at the home of Jim
and Diane Rolls**

October 2014

Good Food Month

**Wednesday 15 @
7.00pm**

**Mid Week Dinner—*The Malaya*,
39 Lime Street, Sydney**

December 2014

**Sunday 7 @
12.30pm**

**Christmas Lunch—*Aqua Dining*,
*Milsons Point***

January 2015

Sunday 4

Informal Picnic—*Balmain*

**September: Sunday 14 Spring
Luncheon @ the home of Jim
and Diane Rolls @ 12 noon**



The Society Spring Luncheon is always one of the highlights of the year — a self-catered function in the home of Jim and Diane. The meal will cost \$85.00 and will showcase the cooking skills of some of our members with expertly paired wines from the Society Cellar.

Good Food Month—October

The Society proposes that members might like to join together and participate in Good Food Month events. The full programme will be released in SMH *Good Food* and online at their web site. www.goodfoodmonth.com

**October: Mid-Week Dinner
Wednesday 15 @ *The Malaya*,
39 Lime Street, Sydney**

Office Bearers and Committee 2014-2015

President and FWFS A Councillor:

Penny Cameron

Vice President Wine Master: Ian Arnold

Vice President Food Master: Lorraine Plues

Secretary: Ian Smalls

Treasurer: Carole Yeomans

Wine Scribe: Jim Rolls

Food Scribe: Diane Rolls

Committee Member—Wine: David Cameron

Committee Member—Food: Carolyn Smalls

Federation of Wine and Food Societies of Australia

Councillor: Ian Arnold

Public Officer: Lorraine Plues

Honorary Auditor: Steve Wimmer



The Malaya is offering Nonya cuisine, which they describe as "... a marriage of Malay flavours and spices with Chinese cooking styles and techniques. A celebration of the flavours of one of South-east Asia's unique cuisines".



Cost for the meal is \$60.00. There is no BYO.

Guests Welcome. I know it's a long way off, but could you please let me know as soon as possible if you would like to come, and if you would like to bring a guest who might like to become a member?

Penny Cameron



Please submit your contributions for the next *MWFS Newsletter* to the Editor, Peggy Sanders, by **Friday 21 November 2014**.

All contributions and photographs, will be gratefully received. Items will be published over the name of the contributor, and references should be cited and acknowledged.

It would also be appreciated if those who take photographs of our functions forward some to the Editor following the function.

psanders@ozemail.com.au 0413 481 854



Words from the President

It is a great privilege to take over from Dr Trevor Gibson and to work with such an experienced committee.

There are big things on our horizon, and September's Spring Luncheon is the most immediate. Then we have Good Food Month In October; this is the time to gather a few friends and try out the restaurants on offer. If you can share your experience through the *Newsletter*, so much the better.

We go to Aqua for our Christmas Luncheon on Sunday December 7, and next year we have the Federation of Wine and Food Societies of Australia Victor Gibson Dinner in Adelaide (more details below on page 12). I am looking forward to being there to support our own Ian Arnold, who is President of the Federation, with Peggy Sanders as Secretary, and to revel in Adelaide.

Enjoy!

Penny Cameron

President's Dinner Weekend in Wentworth Falls July 2014



Over the weekend of Friday 4 and Saturday 5 July 2014, 22 members of the Society travelled to Silvermere Guest House, 1 Lake Street, Wentworth Falls for an informal evening on the Friday night and the Black Tie President's Dinner on the Saturday evening.



Val Gibson; Ian and Carolyn Smalls; Peggy Sanders and Ian Arnold stayed at 'The Dairy' at which Val, Ian S and Carolyn catered for 15 members over a casual dinner on Friday evening.



President's Dinner Weekend

Wine and Food Reports Casual Dinner – Friday 4 July, 2014

A casual dinner for 15, catered for by Ian and Carolyn Smalls, and Val Gibson was held at "The Dairy" in Wentworth Falls on Friday evening 4 July 2014. The dinner was an opportunity to use some of the older wines and single bottles from the Society's Cellar. The wines were generally of excellent quality and had held up well although there was some bottle variation as noted below.

1. Gratten & Meyer Brut from Saumur. Predominantly Chenin Blanc (of Loire) with a touch of Cabernet Franc. Although very drinkable it was perhaps a bit flat.



2. Vrvé Fourné & Fils, Premier Cru, NV Blanc de Blanc from Vertus. Subtle French yeast. Lovely mousse and a fine bead. Golden Chardonnay hue. Crisp acidity. Very enjoyable.

3. Chandon Sparkling Pinot Shiraz NV. Elegant wine with lovely fruit/acid balance. Very fine tannins and great lingering fruit.

4. 2001 Tower Estate Hunter Valley Chardonnay. 2 bottles were opened. The first was in excellent condition with lingering fruit and good acid. The second bottle was more advanced and showed some oxidation and had reduced acid on the finish. 13.5% alcohol. 2001 Tower Estate Adelaide Hills Chardonnay. 2 bottles were opened and showed significant bottle variation. One bottle showed some oxidation and was well advanced in development. The second bottle was in great shape and unbelievably good for a 13 year old wine. Had great lingering acid, excellent balance and beautiful fruit. 13.5% alcohol. Not a lot of malolactic fermentation evident in either of the wines which contributed to the fresh



limey acid.

5. 1994 Penfolds 389 Cabernet Shiraz. Generous Penfolds fruit, well balanced with soft tannins. Medium acid finish. 13.5% alcohol. 1996 Penfolds Bin 389 Cabernet Shiraz. Great Penfolds fruit. Well balanced. Great fruity nose. Lingering tannins and acid. Drinking at its' peak. 13.5% alcohol. The two 389's were very similar in weight, age and character as might be expected and each exhibited a typical (Penfolds) house/label style.

6. 2000 Marsh Estate Sauternes. Very mature in its development. Pleasant fruit and acid good. 2004 Vasse Felix late picked, cane cut Semillon. Lingering fruit and acid. Both wines were probably a little past their best, but both were still attractive in their own way.

7. 1976 Quelltaler Wyatt Earp port. Integrated spirit evident on after palate. Generous fruit.



Wine Scribe Jim Rolls

On the Friday night at Wentworth Falls, we had a lovely informal dinner at the "The Dairy", prepared by some of our members. This was a sit down dinner for 15 people and it was a wonderful success. We started with smoked trout pate and duck truffle pate made by Val Gibson. The pates were absolutely divine.

A Sweet Potato Soup with coriander, lemon grass and yoghurt followed. Great for a cold night!

The main course was a Beef, Mushroom and Horseradish Cream Casserole. This went beautifully with a lovely Rosemary Damper.

The dessert was a Rhubarb and Apple Crumble with Custard. This dessert never fails to be enjoyed and was appreciated by all.

The soup, main and dessert were prepared by Carolyn and Ian Smalls.

This was a wonderful dinner and it certainly hit the spot on a cold winter's night in Wentworth Falls.

So on behalf of everyone, thank you Val, Carolyn and Ian.

Food Scribe Diane Rolls

President's Dinner Weekend
nineteen 23 at Silvermere President's Dinner— Saturday 5 July, 2014

nineteen23 at Silvermere welcomes
Metro food and wine group
President's dinner
5th July 2014
Laurent-Perrier Brut NV

Entrees

*Mushroom soup, fried kale, toasted sunflower kernels
and sour cream*

or

Roast king prawns, bottarga, witlof, radish & prawn bisque
Ross hill chardonnay, Orange, 2011:
Saint aubin premier cru white burgundy, 2006

Mains

*Veal shin braised in red wine, roasted parsnip, creamed brussels
sprouts, speck and gremolata*

or

*Roasted duck breast, braised chickory, beetroot puree, pickled
beetroot, grapes and snow pear*
Carrick pinot noir, central otago, 2007
Chateau cantermerle, huat medoc 2006

Dessert

*Vanilla bean panna cotta, vinno cotto, rhubarb, toasted almonds
and strawberry sorbet*

or

*Dark chocolate and salted caramel fondant, vanilla chantilly,
pistachios and macerated grapes*
Chateau dolsey vedrines sauterne, 2009

Cockburn's quinta dos canais vintage port 2010



President's Dinner Weekend

Wine Report President's Dinner – Saturday 5 July, 2014

22 members of the Society attended the President's Dinner at Wentworth Falls. The evening got off to a great start with French Champagne and ended with a Vintage Port from Portugal.

Pre-Dinner

Laurent-Perrier NV Brut. Slight malolactic fermentation but still had some hints of apple on the palate. Subtle yeast (but not "breadly" yeast). Fresh acid and lingering fruit.

Entrees

Mushroom Soup, Fried Kale, Toasted Sunflower Kernels and Sour Cream
Roast King Prawns, Bottarga, Witlof, Radish & Prawn Bisque

2011 Ross Hill Chardonnay. Golden Chardonnay colour. Big generous fruit, and possibly a bit "in your face". Exhibited some malolactic fermentation. A typical Australian Cool Climate Chardonnay, and held up well against the White Burgundy.

2006 Saint Aubin Premier Cru White Burgundy. Golden hue and displaying a generosity of fruit. Showing young compared with an Australian Chardonnay of the same age. An elegant wine with lingering acid on the palate.



Mains

Veal Shin Braised in Red Wine, Roasted parsnip, Creamed Brussel Sprouts, Speck & Gremolata

Roasted Duck Breast, Braised Chicory, Beetroot Puree, Pickled Beetroot, Grapes & Snow Peas

2007 Carrick Pinot Noir, Central Otago. Full on the palate and typical of an aged cold climate Pinot.

Quite dry and a bit astringent with inherent acid rather than tannin finish, and is typical of the Pinot variety. Fruit subsiding.

2006 Chateau Cantermerle, Haut Medoc. Full on the nose with some astringency on the back palate. A complex well developed wine and a good example of a Bordeaux Cabernet.



Dessert

Vanilla Bean Pannacotta, Vinno Cotto Rhubarb, Toasted Almonds & Strawberry Sorbet

Dark chocolate & Salted Caramel Fondant, Vanilla Chantilly, Pistachios & Macerated Grapes

2009 Chateau Doisey Vedrinnes Sauterne. 80% Semillon, 20% Sauvignon Blanc. Great fruit with a long lingering finish. A stunning Barsac from a classic year in France. Sheer bliss and probably the wine of the night!

Coffee

2010 Cockburn's Quinta dos Canais Vintage Port. High spirit and length on the palate. A great finish to a very pleasant evening.

The wines all indicated sound cellaring conditions with virtually no ullage and good corks even for the older wines.

Jim Rolls, Wine Scribe



President's Dinner Weekend

Food Report President's Dinner – Saturday 5 July, 2014

We began our evening in the lovely dining room at Silvermere Guest House in the Blue Mountains. Built in 1923, the Restaurant, now called Restaurant nineteen23, is furnished in the Art Deco style and was a very comfortable venue

While we sipped our Laurent Perrier Champagne, the formal part of the evening began.

Soon seated, we began with the chefs own specialty, an amuse bouche of goat's cheese curd mousse with pear and almond salsa, topped with parsley oil. Absolutely delicious.



Entrees;

Roast king prawns and a prawn bisque, including a witlof and radish garnish. Light and fresh.

Mushroom Soup with sour cream .Some people found it not quite hot enough but said the flavours were excellent.



Main Courses

Veal Shin braised in red wine roasted winter vegetables. Comments were "quite tasty but a bit dry".

Roast Duck Breast with braised chicory and beetroot puree .Duck was very tender but some people said two small slices were not enough.



Desserts;

Pannacotta. It was excellent and this dessert was one of the best I have had.

Chocolate and caramel fondant.



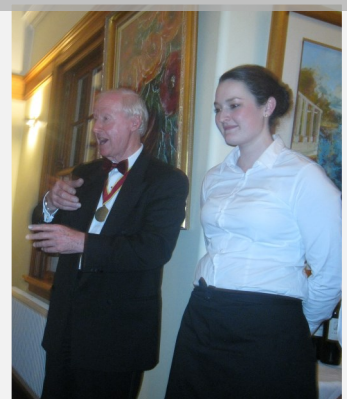
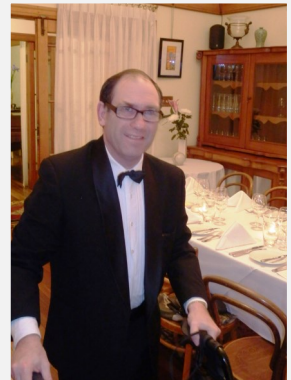
Those who had the fondant said it was exceptional and "the chocolate just oozed out".

A wonderful dinner. Every dish had some element that was slightly different to the norm. The flavours went well together. The wines were excellent; the service was very good which made it a very special night.

Diane Rolls Food Scribe



President's Dinner - Pictorial
Saturday 5 July, 2014





***From the Wine Master* on wines from the Society Cellar for the President's Dinner Weekend (a commentary on selection and service)**

The Friday evening self-catered casual dinner at the Dairy provided an opportunity to select wines from the cellar that have been passed over for a long time as either being in too small quantity or of doubtful quality, largely because of age. Your Wine Master has been more conservative in this regard than your Cellar Master; however, on this occasion as President, Trevor had his way with selection — it was his celebratory dinner weekend after all!

The first observation was that all sixteen bottles selected for this dinner showed very little ullage (air space between the top level of the wine and the cork). The second, was that almost all of the corks were quite sound on extraction; that is, they were easily removed and remained intact, regardless of their considerable age in bottle.

More importantly perhaps, when served, these wines all showed surprisingly well. Jim Rolls' wine notes appear elsewhere in this Newsletter (page 4). I would just comment however, that for the two Tower Estate Chardonnays, both from 2001 vintage, the quality was remarkable. They were fresh, varietal integrity was evident and the balance excellent. Perhaps predictably, the two Penfolds' Bin 389's, 1996 and 1994, were very sound in glass, and a tribute to this famous house. So too with the two sweet wines: Marsh Estate Semillon 2000 and Vasse Felix Semillon 2004. These opened up in the glass and showed very well with the dessert—a testament to the superb aging character of Semillon, in this case for sweet wine.

All this says something for the sound way our wines have been selected, handled and cellared.

Much more predictability characterised our selection of seven wines from the cellar for the President's Dinner. Continuing our departure in the past few years from exclusively French wine, an Orange Chardonnay (Ross Hill 2001) accompanied the White Burgundy (Saint Aubin 1er cru 2006) and a New Zealand Central Otago Pinot Noir (Carrick 2007) was juxtaposed with the Red Bordeaux (Ch Cantermerle 2006).



Cont. on page 13

The wines taken to Wentworth Falls for the President's Dinner Weekend

Mid-Week Lunch—Nithik's Kitchen ***679 Darling Street, Rozelle*** ***Wednesday 20 August, 2014***



Twenty people attended our mid-week lunch at Nithik's Kitchen in Darling Street, Rozelle and I think everyone really enjoyed it.

After pappadams with three sauces were served, we had 4 more shared entrees, two were from the chef's home town of Madurai which is a large city in Tamil Nadu in Southern India. All the dishes were delicious, my favourite was the dosa, rice and lentil pancake stuffed with lamb mixture and chutney.

We were served 4 main courses goat, chicken and two vegetable dishes. I liked the goat curry best. One of the vegetable dishes is a harvest festival dish containing 9 vegetables simmered in spicy gravy.

Our chef spoke to us after the meal and he said his vision was to provide an authentic blend of Indian recipes with fresh Australian produce.

We all thought the food was excellent with a variety of spices and flavours, but not dominated with large amounts of chilli. The dishes we were served from the Nithik's Kitchen Menu are listed on page 10.

Food Scribe, Diane Rolls

Mid-Week Lunch -Nithik's Kitchen
679 Darling Street, Rozelle
Wednesday 20 August, 2014

President Penny organised a mid-week lunch, Wednesday 20 August at Nithik's Kitchen, 679 Darling Street, Rozelle. We enjoyed a small banquet of 'authentic Indian cuisine' with wines provided from the Society cellar. The food was enjoyed by all— even those who favour their spices mild! <http://nithikskitchen.com.au/index.php>

Entrees:

Holi—Chat served with colourful accompaniments Mung beans, potato & corn chatpati mix, wheat crisped shells filled with lentil dumpling & yoghurt dressings garnished with trio flavour sev

Kuzhi paniyaram—Classical dish from our hometown—Mixture of black lentil, rice dumplings served with Arimalam thovayil [tomato, onion, chilli, coconut] and home-made curry leaf gun powder

Kotaiyur kozhi varuval—Dish from famous colony of chetnad—Chicken thigh fillets marinated in kotaiyur masala, crispy fried served with lemon aval

Madurai kothukari dosa—Street food of Madurai - Rice & lentil pancake layered with hand pounded lamb mixture & egg, accompanied by mutton salna & chutneys

Mains:

Urulai pattani kozhi kuruma—Chicken stewed in coconut flavoured cashew, poppy & green chilli gravy with chat potato and green peas

Jaradaloo goat curry—Parsey delicacy combination of dry apricots & goat with bone slowly cooked in onion, tomato, cumin & malt vinegar reduction

Tai pongal kara kolumbu—A festival dish prepared in a occasion of pongal [harvesting festival of south India] A melange of nine country vegetables simmered in spicy sweet & tangy gravy compliment with palpongai

Poriyal of the day—Seasonal vegetables tempered with mustard, chilli, urid dhal

With Steamed Rice and Veechu parota

Dessert:

Pazha payasam—Traditional chetnad wedding dessert



19 members of the Society plus 2 guests attended the Luncheon at Nithik's Kitchen Roselle.

The luncheon got off to a great start with a very enjoyable Sparkling Shiraz and finished with an Auslese Riesling.

2008 Barossa Valley Estates E&E Black Pepper Sparkling Shiraz. Rich berry fruit nose. Lively wine which left a lingering mousse. Good acid and great length on the palate. 14% alcohol

2004 Tyrell's Vat 1 Hunter Semillon. Lemon-green colour. Great acid which should see it keep for quite a few years although it is currently drinking at its' peak. Excellent example of a quality Hunter Valley Semillon. 10.2% alcohol.

2006 Lark Hill Chardonnay. Golden Chardonnay hue. Displayed a generosity of fruit. Very full on the palate. Subtle oak. Some slight bottle variation with the 2nd bottle better on the back palate. Lingering acid. 13.5% alcohol.

2004 Wynn's Coonawarra Cabernet Sauvignon. Great length on the palate. Fresh fruity nose. Soft tannins. An elegant cool climate wine. 13.5% alcohol.

2008 Lark Hill Auslese Riesling. Concentrated fresh fruit and acid. Sweet but not cloying with length on the palate. A fresh wine displaying many of the characteristics of a German Auslese Riesling. 10.5% alcohol.

Jim Rolls, Wine Scribe.



Down Memory Lane



Murray Fletcher provided this photograph of the 10th Anniversary President's Dinner in 1987 which was held in the Grainger Room at Rothbury Estate - the Society made it a weekend away in the Hunter over 26—28 June. [Trevor Gibson took the photograph.](#)

Steve Liebeskind was President 1985—1988. The Dinner also provided an occasion for the presentation of the first Federation Certificates of Merit - awarded to **Mary Arnold** for "Services as Inaugural Secretary and Executive Committee Member 1977— 1987" and **Ian Arnold** for "Services as Inaugural President and Councillor and Executive Committee Member 1977—1987".

Back Row (L to R): Tony Norman, John McGechan, Graham Libbesson, Keith Saines, Murray Fletcher, Ian Arnold, Merren Hetherington, Phil Hetherington, *unknown*, Les Brown

Second Row (L to R): Gwen Norman, Marie Liebeskind, *unknown*, *unknown*, Kate Wald, Lou Wald, Jeanne Brown, Steve Liebeskind, Kerry Stevenson

Front Row (L to R): Alan Young (?), Gay Saines, Tracey Wagner, Mary Arnold, *unknown*, Grace Bryant, Vicki Libbesson, Lyn Fletcher, Nan Young (?)

Can you fill in the blanks? We are unable to identify Chris and Jillian Papatheodoru, Natallie Maynard, Wallace Weaving.

Editors Note: This is the second in a new column '**Down Memory Lane**' which we hope will provide the opportunity for members to reminisce - recollecting some past people, events and activities of the MWFSS. These pieces may well be of interest to newer members and could also serve to add to the MWFSS archival records of the previous 37 years. If you have some old photos, and can send me a scanned copy with an item that would be good. **Peggy**



Federation News:

Victor Gibson Weekend 2015 – Adelaide Saturday 18 and Sunday 19 April 2015

The 22nd FWFSA Victor Gibson Weekend will be held in Adelaide Saturday 18 and Sunday 19 April 2015. The weekend is being hosted jointly by The Bacchus Club and the South Australian Wine and Food Society.

Mr Peter Wall AM is the Victor Gibson Orator.

The Registration Form will be distributed to all members of the Society. In the meantime to express interest in attending contact the Federation Secretary.

Peggy Sanders,
Federation Secretary



Anniversary Dinners

Peggy and I have been invited to the Anniversary Dinners for the **75th anniversary of the Wine and Food Society of NSW** (18 July, 2014) and the **40th anniversary of the South Australian Wine and Food Society** (13 September, 2014).

It was a great pleasure to attend as newly elected President of the Federation of Wine and Food Societies of Australia, the WFS NSW anniversary dinner held at the Pullman Grand Quay, Sydney Harbour and to be seated with their Councillor and my colleague and Senior Vice President of the Federation, Dr Brian Sproule.

The Federation places great value upon the continuing membership of, and support to, the Federation. Over the years three members of WFS NSW, John Edwards, the late Neville Baker, and Ray Healey have been awarded the Victor Gibson Medal; and on my count, some twenty-five NSW members have been awarded Federation Medals over the life of the Federation. It was good to see John Edwards and Ray Healey at the Dinner and so many of these NSW Medal awardees also.

It was a great night, with much to celebrate. We thoroughly enjoyed the food, wine and company and it was an honour for both of us to be there and witness the richly deserved pride of members in their Society. Our invitation emanated from Steve Liebeskind (immediate Past President WFS NSW) and it was good to see Steve and Jane-Maree in attendance.



WFS NSW is unique in its weekly self-catered lunches matched with great wines from an impressive and well-tended cellar.

Over Saturday 13 and Sunday 14 September we will attend the 40th anniversary celebration for the South Australian WFS, in Adelaide; sadly we will miss the MWFSS Spring Luncheon in fulfilling this obligation.

This visit to Adelaide also provides us with an opportunity to meet with the organising committee for the Victor Gibson Weekend 2015 which is being jointly organised by the SAWFS and The Bacchus Club. Their planning is well on track and I am sure that we can look forward to them hosting a wonderful weekend on behalf of the Federation.

Ian Arnold,
Federation President

Members' Recipes

Trevor Gibson's Baked Brussel Sprouts



Looking for a way to make brussel sprouts edible?

Try this approach – it gives the sprouts a nutty flavor and is as easy as

Ingredients

Brussel sprouts (as many as you want)
Virgin olive oil
Honey
Dukka
Hummus

Method

Heat oven to 180 deg C
Trim sprouts and cut a cross into the stem end
Drizzle with olive oil in a baking tray to coat evenly. Bake for 45 mins or until ready, with browning and some crispy edges
Remove from oven and immediately drizzle generously with honey
Arrange on a bed of hummus, drizzle generously with honey while still hot
Pour on the dukka

Wine Master's comments cont.

Cont. from page 9: All of these wines were from comparatively recent vintages so there was little risk of problems with age and no problems of cork taint were encountered. Since bottle variation has often been a subject of conversation, I conducted a covert experiment aided by Brooke who sneaked a small quantity of the White Burgundy from each of the three bottles: miniscule variation only was detectable.

The service at this dinner was exceptional, led by Scott and with wine service by Brooke; she not only handled the opening and pouring in a very professional manner, but she showed a very keen interest in each of the wines served and our reasons for their selection with the respective courses. In thanking Brooke, I made reference to the positive and synergistic (I didn't use that word, but it is appropriate) relationship that can be experienced between our Society and a restaurant such as nineteen 23 at Silvermere. Our appreciation of fine food and the service of fine wine can inspire those with whom we associate. This was one such occasion that provided appreciation and enjoyment to all who participated in the President's Dinner 2014.

Ian Arnold



Christmas @ Aqua Dining 2014

Following the success of our previous Christmas Luncheons at Aqua Dining in 2012 and 2013 we will return there for Christmas 2014 on **Sunday 7 December** and 12.30pm.

Please mark this date in your diary now. The Secretary, Ian Smalls, will circulate a notice in due course.

DINING

aqua



Travels in Colmar, France with Jo Winchcombe and with Corrinne and Murray Mills



Jo Winchcombe writes....

During the month of June I had a wonderful trip overseas visiting Paris, Alsace and Lorraine districts of France, Austria and Southern Germany finishing with a river cruise from Basel to Amsterdam.

I would like to share with the Society a wonderful café/restaurant lunch meal that I had in the city of Colmar, a 15th century historic beauty located in the Alsace region North East of France. I understand it was the last city to be freed after the second World War. Colmar is the capital of Alsace wines and is a lively

breathhtaking beautiful city with a population of 70,000.

The city is certainly a must if anyone is visiting the area and the café/restaurant, **Saveurs de la Méditerranée**, is not to be missed either. The entire meal was good value and proved to be a very sophisticated French cuisine. The dish that I ordered was Coquilles St Jacques (grilled) served with parsley butter, thin pasta with dill and garlic. What a delectable meal and one which I will not forget.



Corrinne and Murray Mills write....

While staying with our daughter and her family in Basel, Switzerland in June we took a short 45 minute trip to Colmar in France. The travel books describe the centre of town as "cobbled pedestrian malls and Alsatian styled buildings from the late Middle Ages or the Renaissance period". Many of the half timbered houses are painted in tones of blue, orange, red and green. Our destination was the **L'atelier du peintre** a Michelin rated restaurant gastronomique contemporain au coeur de la ville. With little debate we settled on the seven course "Grande Galerie" menu.



Presentation was immaculate throughout, the servings were very generous and some of the combinations of food surprising but delicious. While it will disappoint the wine buffs we started with an aperitif of a local Alsace pinot gris which was excellent, then moved on to a sauvignon from the Loire. We started with an amuse bouche which consisted of a trio, carpaccio with oyster foam and herbs, a gazpacho which had a strong lemon theme, and a mousse with a touch of curry and a lemon crisp wafer.

Continued on page 15

Travels in Colmar, France with Corrinne and Murray Mills



L: First course Salade d'asperges vertes et Fera du lac Lemman, Oseille, Framboise et rape de poutargue (asparagus with fish, pea puree, shoots, and a foam)



R: Second course Jaune d'oeuf de poulette confit, Caviar de hareng, Douceur de petits pois et nuage de verveine (egg confit with herring caviar, and foam)



L: Third course Canon de lotte roti, Fricassee de fevettes et jambon de la Foret-Noire, Fraicheur de rhubarbe et bouillon moussieux au thym (fish with ham and rhubarb mousse)

de rhubarbe et bouillon moussieux au thym (fish with ham and rhubarb mousse)

R: Fourth course Huitres pochees aux artichauts et salade d'algues, Lard de colonnata et caramel de bergamote (oysters in a caramel sauce with seaweed salad)



L: Fifth course Dos de veau roti, Raviole coulante de mais, Mousseline d'echalotes vinaigree, Jus aux mousserons des pres et pistou a l'ail des ours (veal with cheese ravioli and mushrooms)



R: Sixth course Emulsion de fromage de chevre, Fine feuille croustillante de miel, Gelee de tomato et biscuit aux olives ou Assiette de fromages affines (goats cheese brulee with biscuit of tomato and olive)



L: Seventh course Interpretation d'un cheesecake aux fruits rouges, Mikado au chocolat blanc et sorbet mojito (cheesecake made out of white chocolate and assorted berries)



The day before we had visited Gruyere in the French speaking area of Switzerland where we experienced a "bottomless" Gruyere cheese fondue served with bread, little potatoes, pickled onions, and gherkins and a special regional fondue white wine.



Corrinne and Murray pictured with our daughter Judith and her husband Nigel.

Courtney's Brasserie Truffle Degustation

On 26 July, 2014 the Smalls, Yeomans and Rolls enjoyed a Truffle Degustation at Courtney's Brasserie.
A most enjoyable evening.

Courtney's Brasserie

Truffle Menu

Starter - Truffle Hunting

Veal, Egg & Soldiers

2010 Seppelt, Sparkling Shiraz, Victoria

Truffle Gnocchi, Parmesan & Namenko Mushrooms

2011 Abel's Tempest, Chardonnay, Tasmania

Queensland Sea Scallops, Carrot & Truffle Butter

2010 Belgravia, Gewuerztraminer, Orange

Pan Fried John Dory, Celeriac Puree & Truffle Béarnaise

2012 Cherry Tree Hill, Riesling, Southern Highlands

Sous Vide Chicken & Truffle Broth

2012 Rock Ferry, Pinot Noir, Central Otago

Roasted Beef Fillet, Truffle Potato Puree,

Mushroom & Truffle Pate

2002 Moutpiece, Paul Linder, Shiraz, Barossa Valley

Truffle Dessert Assiette

2012 Westend 'Golden Mist', Botrytis Semillon, Mudgee

Tea or Coffee with Chocolate Truffles

Truffles

Lowes Mount Truffiere is situated in Oberon NSW and are well known for the great quality Black Perigord Truffle, recently finding a 300g Truffle.

Fresh Truffle seems to be at its best when it is grated or sliced thinly onto the food just before eating. In this way the aroma of the truffle is brought to you through the heat of the dish on the plate before you.

Truffle is a flavor enhancer. It brings a unique earthy flavour to good food and the aroma is an essential part of the experience of eating truffles. Truffle will willingly infuse many foods by storing them in containers with food like eggs. The delicate flavour of truffle can be overwhelmed by spicy foods with a strong flavour, so we have tried to use truffles to enhance the flavour of simpler dishes such as those based on pasta, cheese, or egg.

Courtney's notes.



Above: Truffle Desert Assiette
L: Fresh Perigord Black Truffle (Lowes Mount)