

SPIAGGIA

JAMES BEARD AWARD WINNER FOR
"BEST CHEF: MIDWEST" 2005 AND
NOMINATED FOR 2006 JAMES BEARD
"OUTSTANDING RESTAURANT" AWARD



January, 2006

Passed Hors d'oeuvres

Laurent Perrier Grande Siecle, Grand Cru
Champagne



Carpaccio of Hamachi Yellowtail Tuna
Extra virgin olive oil infused with citrus.

2003 Domaine Martin Schaezel
Riesling Grand Cru Schlossberg



Wood Roasted Dorate Scallops with Lentils
Cotechino di Modena sausage and crispy shallots.

1999 Peter McCoy Chardonnay
Clos des Pierres



Veal Agnolotti with Fennel Pollen
Handmade pasta filled with sweet breads and fennel essence

1997 Terrabianca Campaccio
Tuscany



Roast Colorado Lamb, Braised Wisconsin Lamb
Polenta, gras pista and brussel sprouts.

1995 Gianfranco Alessandria Barolo
San Giovanni, Piemonte



Cheese Course
Caprino with Umbrian Black Truffles

1996 Zamuner Rose Brut Spumante
Riserve Villa la Mattarana



Chocolate Hazelnut Terrine

2003 Fonseca Vintage Port
Oporto

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Laurent Perrier Grande Siecle NV Champagne

Laurent Perrier's premier cuvee Champagne is named in reference to the 17th century and the reign of Louis XIV, the Sun King who believed that his primary residence at Versailles was in fact the center of the universe. The "Great Century" also saw the birth of champagne as a sparkling wine. This wine is a blend of Chardonnay and Pinot Noir from 100% Grand Cru vineyards across champagne and is generally a mix of the last three outstanding vintages. Youthful acidity is in balance with fresh fruit and aromas of toast well suited for pairing with the diverse range of flavors and textures in this evening's passed appetizer course.

2003 Domaine Martin Schaezel Rielsing, Grand Cru Schlossberg, Alsace

The 2003 vintage was characterized by excessive heat and a lack of moisture. As a result, most Alsatian wines exhibited low acidity and high residual sugar and often were out of balance. However, the organically produced wines of Domaine Martin Schaezel maintain a backbone of acidity and structure that balance the ripeness and a floral quality of its wines. This evening's selection demonstrates this achievement and offers an ideal pairing to the citrus and fennel components of this dish, with a minerality that matches the depth of the fresh hamachi. The wine's viscosity mimics the richness of the dish's olive oil and pairing of the citrus in its sauce with the wine's crisp acidity results in a pairing that is bright and fresh.

1999 Peter McCoy Chardonnay, Clos Des Pierres, Knights Valley, Sonoma

Knights Valley is the home to this wine and that of much of Peter Michael's renowned selections. Pan seared scallops combine richness and depth of flavor that often calls for a Chardonnay with both pedigree and age. At six years of age, this unfiltered and unfiltered wine, made by John Kongsgaard of Stony Hill and Newton fame, elegantly presents both attributes. The freshness of the fruit and acidity in this wine balances and compliments the richness and bold flavors of this seared scallop course.

1997 Terribianca Campaccio, Tuscany

Located in the heart of the Chianti Classico appellation of Tuscany, Terribianca has established itself as a premium producer of Chianti and Super Tuscan wines. Campaccio is a Super Tuscan blend of 70% Sangiovese and 30% Cabernet Sauvignon that was aged for one year in French oak and at over eight years of age exhibits an elegant balance of red fruit and flavors of leather, herbs and oak. These flavors compliment the earthiness of the truffle flavors in the veal course while presenting sufficient tannic acids to address the richness of the pasta.

1995 Gianfranco Alessandria Barolo San Giovanni, Piedmonte

This course presents a rich, fragrant roast lamb chop, braised young lamb and polenta. The challenge is to provide a wine pairing of appropriate weight and vibrancy to compliment the composition of the chop while avoiding a conflict with the acidity of the braised meat. At ten years of age, Alessandria's single vineyard Barolo presents sweet, dark fruits of sufficient concentration to address the flavors of the dish with tannins that have been tempered by age. While the 1995 vintage was not as highly acclaimed as later vintages, Gianfranco Alessandria was able to produce Barolos with classic characteristics of the appellation that are approachable at an earlier age.

1996 Zamuner Rose Brut Spumante Riserva Villa la Mattarana, Veneto, Italy

The Zamuner family produces rich, complex sparkling wines vinified Metodo Tradizionale from Champagne varietals grown in vineyards located in close proximity to Verona. A rose' blend of 80% Pinot Noir and 20% Pinot Meunier, this evening's second sparkling wine serves as an intermezzo in a dinner of complex and rich flavors. The wine exhibits a smoky minerality that compliments the cheese's black truffle flavors while its crisp acidity provides an appropriate balance to the richness of cow, goat and sheep's milk cheese.

2003 Fonseca Vintage Port, Oporto, Portugal

The classic 2003 vintage produced ageworthy port that has just been released and is characterized by dense, ripe grape and raisin flavors with forward tannins and spicy concentration. Consuming such a wine in its infancy is appropriate in limited instances such as with this evening's concentrated chocolate – hazelnut terrine. This evening's final pairing is one of power balancing power and is an opportunity to evaluate one of the most highly acclaimed 2003 vintage ports at the earliest stage of its evolution.

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Food Notes

Passed Hors d'oeuvres:

The three appetizers tonight are grilled Prosciutto wrapped tiger prawns with cauliflower puree, tasted hazelnuts, and pomegranate sauce, seared tuna with Nicoise salad and olive caramel, and Oysters with preserved lemon mignonette and sturgeon caviar.

First Course:

Nairagi toro tartar with meyer lemon crème fraiche panna cotta, caperberries, tobiko, and tuile. Although this dish bears a striking resemblance to tuna, it is marlin. Toro refers to the fatty belly cut of the fish. Tobiko is like caviar, except that the eggs come from a flying fish instead of a sturgeon. The dish is topped with a savorier version of the classic Italian dessert panna cotta or cooked cream.

Fish Course:

Seared diver scallops over foie gras ravioli with wild mushrooms, spinach and white balsamic vinegar. The richness of the scallops matches the texture of the foie gras ravioli. The wild mushrooms add an earthy contrast. White balsamic is a little misleading, as no true Balsamic vinegar could be white using the traditional process. That said, the balsamic sauce adds a touch of sweetness that adds to the dishes complexity.

Meat Course

Roasted duck breast with duck leg confit, roasted baby root vegetables and rhubarb-fig compote. Confit refers to the process of slowly cooking meat in its own fat. Rhubarb, although usually treated as a fruit, is a vegetable with a pronounced tartness. The sweetness of the figs offsets the tartness of the rhubarb.

Cheese Course

Mountain Gorgonzola. Instead of serving a selection of three to five cheeses, we decided to focus on one, a classic cow's milk blue cheese from Italy. Gorgonzola tends to be creamier and milder than other blue cheeses.

Dessert

Grilled pineapple napoleon layered with tangy goat cheese, cashew pastry, crystallized ginger ice cream, marsala reduction. A napoleon refers to dish that is compact and layered. The grilling caramelizes the naturally high sugar in pineapple. The acidity of the goat cheese helps set off the flavor of the pineapple.

Wine Notes by Scott Kerrigan and Damien Casten, Candid Wines

Food Notes by Frank Patterson, Trade Wines Imports.

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