

# CONSUMMATE Hospitality



**1** Vice Chargée de Presse Nancy Radlauer. **2** Grand Commandeur Gus Suess, Chambellan Provincial/Bailli Charles Radlauer and Consul Général de France à Miami Gaël de Maisonneuve. **3** Miami Beach Vice Conseiller Gastronomique Hon. George Jacobson and Chevalier Ken Grier. **4** Veal tenderloin with vegetable Napoleon. **5** Le Cordon Bleu chefs.



By Nancy Radlauer, *Vice Chargée de Presse*

ON JUNE 12, THE MIAMI CHAPTER CELEBRATED THE CLOSE of its season with an induction dinner at Le Cordon Bleu School of Culinary Arts in Miami. The soirée unfolded seamlessly for the sixty-plus attendees, culminating in new friendships and fond memories. We gathered for the reception in the vivid lobby, where Bailli Charles Radlauer successfully sabered his first champagne bottle to electrifying applause. With flutes of Nicolas Feuillatte Champagne Epernay N.V. in hand, we delighted in hors d'oeuvres served by Le Cordon Bleu culinary students.

In the student-run Tropibleu restaurant, Bailli Provincial Larry Krams presided over the induction ceremony, while Miami Beach Vice Conseiller Gastronomique Honoraire George Jacobson facilitated the signing of the *livre d'or*. We welcomed six new members, including Le Cordon Bleu Dean/Maître Hôtelier Ray Rutenis. Elevated officers were Palm Beach Bailli Lou Wechsler, Palm Beach Vice Chancelier-Argentier Susan Lehrman, and Bailli Radlauer, who became chambellan provincial. Chambellan Provincial/Bailli Radlauer acknowledged dignitary Consul Général de France à Miami Gaël de Maisonneuve and bestowed a Bronze Star of Excellence upon Vice Chargée de Presse Nancy Radlauer.

A team of fifteen Le Cordon Bleu professionals executed the

menu. Dinner began with grilled scallops Nantua in crayfish-infused butter, accompanied by Grgich Hills Chardonnay Napa Valley 2005 *en magnum*. We then indulged in foie gras *torchon* with cranberry ketchup, matched with Joseph Phelps Eisrebe Napa Valley 2007. After cucumber and mint sorbet, we savored duck confit risotto and veal tenderloin with chanterelle sauce and vegetable Napoleon. Both dishes were married with Château Fombrauge St.-Émilion 2006.

For the entrée, wild boar sausage with fig compote and Stilton was complemented by Ceretto Barolo Brunate Bricco Rocche Piemonte 2003. The dessert of milk-chocolate and passion-fruit ice cream over white peach *palet* was enhanced by Two Hands Sémillon For Love or Money Barossa Valley 2006. As a testament to the school's commitment to consummate hospitality, we were then invited to partake in Martell Cordon Bleu Cognac and cigars, courtesy of our chapter.

Chambellan Provincial/Bailli Radlauer announced our chapter's newest endeavor in broadening Chaîne awareness and building long-term relationships between today's culinary students and our organization. Members volunteered to sponsor Chaîne memberships for twenty-five students, and we invite other bailliages to follow in our footsteps. We relish the camaraderie of our bailliage, but our charitable work offers its own satisfaction. ☒