

The ESSENCE of ESSENSIA

By Nancy Radlauer, *Vice Chargée de Presse*

IMAGINE THE CONTENTMENT OF THE SENSES AFTER experiencing nature's extraordinary bounty. Executive Chef Frank Jeannetti of Essensia Restaurant and Lounge fashions cuisine from a cornucopia of local, seasonal, and organic ingredients, with results that are not only visually stunning but epitomize the "pure essence of taste" for which he strives. On September 23, 2010, Miami Bailliage members opened their new season with a delightful *dîner amical* at Essensia.

In keeping with the evening's theme, the dining tables were adorned with elegantly wrapped basil plants. Attendees were pleased to find gifts of wine calendars at their place settings. Dinner began with dill-smoked salmon and organic sprout roll with a tangy sauce of horseradish and tobiko crème fraîche. Arriving next was kimchi-scented Maine lobster bisque with truffle foam, followed by miso-glazed black cod over celery-root purée and organic radishes.

After an intermezzo of basil-pomegranate sorbet, we savored pistachio-crust lamb rack with butternut-squash mash and plum wine-huckleberry sauce. Warm goat cheese wrapped in Japanese eggplant with tomato-tarragon relish preceded bittersweet chocolate torte with cocoa-nib brittle. Our devoted leader, Chambellan Provincial/Bailli Charles Radlauer, introduced Chef Jeannetti, who promised to share some of his prized recipes. Bailli Radlauer then acknowledged Food and Beverage Director/Maitre Rôtisseur Patrick Kemmache, our chapter's newest member. Mother Earth's magnificent bounty helps Essensia integrate what is good for us with what is good for our environment. ☐



1 Executive Chef Frank Jeannetti, Chambellan Provincial/Bailli Charles Radlauer and Food and Beverage Director/Maitre Rôtisseur Patrick Kemmache. **2** Bailli Hon. Elgma Heintze. **3** Vice Conseiller Gastronomique Clara Sredni.

FRENCH BISTRO *Contemporain*



Bailli John Dale Kennedy and Ronée Kennedy.

Leslie Sgro and Chevalier Greg Sgro.

By John Dale Kennedy, *Bailli*

ON OCTOBER 8, SPRINGFIELD BAILLIAGE MEMBERS ENJOYED a dining experience in the vein of the latest culinary food movement tearing through Paris: *culinaire contemporain*. Our "French Bistro *Contemporain*" dinner took place in the intimate setting of Augie's Front Burner, where Owner/Maitre Rôtisseur August Mrozowski designed a menu using organic, local ingredients. Assisting him were Chef de Cuisine Jordan Coffey and Chef Michael Camerano—a culinary arts teacher at Lincoln Land Community College. Several LLCC students helped out as well, including recent Springfield Bailliage scholarship winner Adam Volk.

Dinner began with duck liver mousseline with gelled pork consommé, English crumpets, and house-made *mostarda*, paired with Hugel Riesling Alsace 2008. Arriving next was a hearty salad of Good Earth Farm greens topped with chèvre croquette, oven-dried tomatoes, bacon lardons, and fennel-seed vinaigrette. *Domaine des Braves Régnié Cru Beaujolais 2009* complemented the subsequent course of prawn bouillabaisse with melted *mirepoix*, tomato-fennel fumet, and saffron-garlic foam.

The double entrée of Bunn Farm chuck short rib and Suttill's Gardens lamb sausage roulade with *pommes frites*, English pea purée, bone-marrow brioche, and Côtes du Rhône *glacé* was married with Clos Saint Jean Châteauneuf-du-Pape 2004 from our chapter's cellar. Rolly Gassmann Tokay Pinot Gris Vendange Tardive 1996 enhanced Brie with Arvin Farm honeycomb and Afterthought Farm chèvre with apple *mostarda*. Rounding out the delicious meal was fig *clafouti* with buttermilk ice cream and honey-lavender caramel sauce. ☐