

# Do You Believe in Magic?

By Nancy Radlauer, *Vice Chargée de Presse*

EVERY MOMENT IN LIFE IS AN ADVENTURE. ON OCTOBER 30, Miami Bailliage members experienced an especially magical moment when they fell under the spell of Executive Chef Philippe Pinon of Bizcaya Grill at the Ritz-Carlton Coconut Grove. Chambellan Provincial/Bailli Charles Radlauer opened the festivities, offering subtle clues as to the enchanting gastronomic journey ahead.

At the reception, an array of tempting hors d'oeuvres materialized to delight our palates. We nibbled such marvels as foie *brûlée* with apricot-mango chutney and crab cake lollipops with chipotle aioli while sipping Roederer Estate Brut N.V. and mingling with fellow confrères. It was then time for a dinner that promised to further dazzle our senses.

With its ambiance of understated luxury, Bizcaya's interior is a study in Italian Renaissance décor. Accents of deep mahogany, caramel, and black marble are complemented by lush, tropical foliage. The dining tables were topped with gold linen and flower arrangements of white, yellow, and fuchsia roses. We were thrilled to find favors of black and white journals with matching pens, compliments of our chapter.

Chef Pinon's menu was an exciting exercise in imagination and invention. The first course was smooth-as-silk sunchoke-truffle

velouté with oxtail-confit dumplings. Dry Sack Sherry was presented in gold-etched *copitas*—courtesy of Williams & Humbert—for attendees to take home. Arriving next was heavenly seared sturgeon with snails Provençale fricassee, gnocchi, and parsley sauce, matched with Verget Saint-Véran les Chataigniers 2006. Coriander- and basil-marinated squab with leg confit was then married with Château Grand Moulinet Pomerol 2006.

After an intermezzo of Parmesan ice cream with tomato-basil confit, we savored the entrée of sweet, garlic-crusting lamb rack with dariole of potatoes and thyme jus, paired with Château Rollan de By Médoc 2005. The execution of each course was met with rave reviews.

Chambellan Provincial/Bailli Radlauer brought our attention center stage with the presentation of a commemorative Chaîne plate to Chef Pinon and his staff for the evening's exemplary cuisine and service. The focus then turned to the finale of passion-fruit crêpe soufflé, enhanced by Domaine de la Roche Moreau Quarts de Chaume 1990. Our Chaîne affiliations have provided us with many magical culinary journeys over the years, and so we do indeed believe in magic! ☞



**1** Officier Elio Al Perrini and Vice Chargée de Presse Nancy Radlauer. **2** Dame Nora Bulnes and Angelina Linke. **3** Bonnie Caplin, Bailli Hon. Elgma Heintze and Betty Heintze. **4** Dame Marilyn Fellman and Dame Dalia Glottmann. **5** Chambellan Provincial/Bailli Charles Radlauer and Vice Chargé de Missions Gary Ciuca. **6** Dame Claudine Assous and Officier Maître de Table Hôte Claude Bethuel.

