

Black *and* White Truffles Italiano

By Nancy Radlauer, *Vice Chargée de Presse*

MIX AN EXQUISITE MENU AT A QUINTESSENTIAL ITALIAN restaurant with members of the Miami Bailliage, and one has the recipe for a perfect Chaîne affair. On March 21, Bailli Charles Radlauer welcomed us to the renowned Caffe Abbracci for a celebration of truffles. The private dining room glowed beneath the breathtaking stained-glass chandelier. Tables were adorned with ruby linens, magnificent flowers, and photos of famous Italian sites. Bottles of Modena balsamic vinegar awaited us as souvenirs.

Executive Chef Mauro Bazzanini presented a parade of beautiful gastronomic treasures. Maine lobster—out of the shell, yet reassembled to suggest its original form—was drizzled with aurora sauce and accompanied by Santa Margherita Chardonnay 2007. The second offering of beef tortellini in veal reduction, garnished with rosemary, white truffle oil, and shaved black truffles, was married with Tenuta Amarone Santa Raffaella 2004. After Campari- and grapefruit-infused sorbet, we savored rack of lamb with white truffle oil and Barolo sauce. Col di Sole Brunello di Montalcino 2003 made a fine match with the lamb.

Chopped salad with Parmigiano and Taleggio preceded handcrafted Napoleons with Muscato-marinated strawberries juxtaposed with Grand Marnier-caramelized mixed berries over zabaglione. Bailli Radlauer presented Owner Nino Perneti with a commemorative Chaîne plate in thanks for his unparalleled cuisine and attention to detail. The honor was well earned, and the collaboration between the two men was a fruitful—and delicious—one. ☞



Vice Chargée de Presse Nancy Radlauer, Dame Phyllis Martin and Dame Barbra Kram.

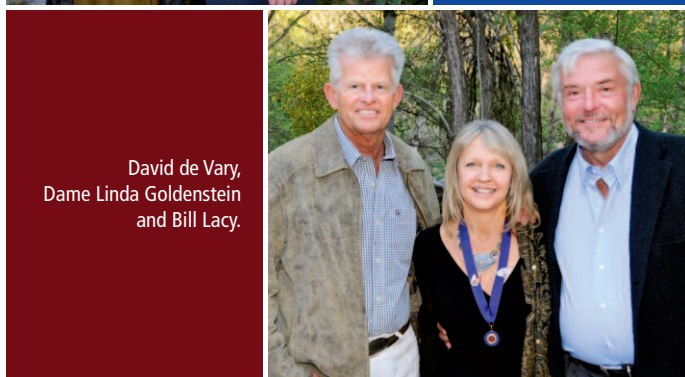


Bailli Charles Radlauer and Owner Nino Perneti.

Falling Water— AND WINE



Vice Conseiller Gastronomique Lynne Montedonico and Officer Joe Montedonico.



David de Vary, Dame Linda Goldenstein and Bill Lacy.

By David L. Arnett, *Vice Chargé de Presse*

SEDONA BAILLIAGE MEMBERS DINED AL FRESCO ON APRIL 18 at L'Auberge Restaurant, along the banks of Oak Creek, and what a knock-out setting it was: water swirled down through picturesque Oak Creek Canyon from the mountains of Flagstaff. No matter how beautiful the sight was, however, it was no match for the light glinting in the fine Arizona wines gliding into our glasses.

The snowmelt, warm sun, outdoor tables, and French-inspired menu might have called to mind Val d'Isère in April—except for the wines. Professionnel du Vin Paula Woolsey—education chairperson of the Verde Valley Wine Consortium—chose extraordinary Arizona wines to pair with the French bistro fare. After deconstructed salad niçoise, married with Freitas Private Reserve Malvasia Bianca 2009, we savored duck confit and dumplings, matched with Page Springs Cellars Colibri Grenache 2009. Arriving next was roasted lamb loin, accented by Pillsbury Wine Company Diva 2009. For the finale, crème caramel was served with coffee shooters with butterscotch liqueur foam.

Bailli Barbara Breitbart thanked Executive Chef/Chef Rôtisseur David Schmidt, Banquet Manager Bill Bowers, and their kitchen and service staffs for their excellent efforts. The warm glow of friendship our group had kindled easily staved off the chill from the rushing creek water at night. ☞