

Celebrating Big Island Cuisine

1 Members of the Hawaii Island Bailliage.
2 Restaurant Manager Daniel Krakowski, Staff Captain Christopher Sabler, Maître Hôte/lier Lee Harlow and Hotel Director John O'Hara.
3 Professionnel du Vin Michael Blaksteen and Bailli Wilhelm Pirngruber.



By Michael Blaksteen, *Professionnel du Vin*

ON AUGUST 20—A SUNNY SUNDAY—MEMBERS OF THE HAWAII Island Bailliage boarded the Norwegian Cruise Line's *Pride of America*, docked in Hilo. Hawaii's Big Island offers many examples of the fusion of culinary artistry and experience, a concept that we explored at our luncheon. The event began with a reception in the Napa Wine Bar, where we exchanged warm alohas. Delicious hors d'oeuvres were accompanied by Piper Heidsieck Brut Champagne. Thereafter, the crew joined us in Jefferson's Bistro on deck seven.

Luncheon began with seared sea scallops with seaweed pesto and saffron-flavored fish emulsion, served with a St. Supery Chardonnay Napa Valley. We then enjoyed soft-shell crab over greens with *cipollini* onion-lemon dressing. The entrée of roasted Shepherd's Hill Farm lamb chop with fava bean ragoût and crispy pork belly was complemented by a Château le Bourdieu Médoc.

After beet Napoleon with fig jam and tomcat grapes, we savored roasted Asian pear *en papillote* with dark rum caramel and ginger ice cream. This course was matched like a dream with the local Diamond Head Riesling. We then ventured on a wonderful tour of the ship. Our visit to Hilo and the *Pride of America* will long be remembered. *Mahalo* to our inspirational bailli, Wilhelm Pirngruber, and vive la Chaîne!

A Somewhat *Sideways* Dinner

By Wendy Merkin Piller, *Vice Chargée de Presse*

HOBOKEN, NEW JERSEY—THE BIRTHPLACE OF FRANK Sinatra—is rich with the history of shipbuilding and industry. Having experienced a major gentrification in recent years, its streets are lined with charming townhouses, upscale eateries, and fine boutiques. On April 30, the Saddle River Valley Chapter gathered in Hoboken for a marvelous dinner at the Brass Rail—a landmark venue that has been restored to its former elegance. The evening's theme was "BYOB Pinot Noir"—the grape popularized in America by the hit film *Sideways*. We extended the parameters by requesting that each attendee bring a *premier cru* or *grand cru* Burgundy or a comparable California or Oregon Pinot Noir.

During the reception, General Manager Jason Haas and Michael Swain of Tablas Creek Vineyards generously poured their wines and enthusiastically discussed their products. These wines are the joint venture of Tablas Creek and Château Beaucastel—one of the great producers of Châteauneuf-du-Pape.

After taking our seats, we were greeted warmly by Bailli John Foy. The high quality of the food that was served was an impressive match for the superior wines that were tasted. After dinner, we gave a heartfelt ovation to Chef de Cuisine Doug Grough and Owner Joseph San Philip to express our appreciation for their talents. Our somewhat *Sideways* dinner was another entertaining and educational event for our bailliage.



1 Tablas Creek Vineyard representative Michael Swain. **2** Billie Fisch, Glenda Jayson, Chevalier Floyd Jayson, Chevalier Art Fisch, Steve Piller, Vice Chargée de Presse Wendy Merkin Piller and Maria Gillman. **3** Chevalier Floyd Jayson and Glenda Jayson.

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