

A Dreamy TROPICAL EVENING

PHOTOS BY NORA MEIJIDE



By Christel Yount, *Dame de la Chaîne*

THE INVITATION TO THE KAUAI/OAHU Bailliage's annual meeting and dinner read, "Doing extraordinary things with wine and food for 21 years." The evening of March 7 only added to our chapter's legacy. Festive guests in aloha wear gathered on the manicured lawn of the Waiālae Country Club where palm fronds swayed, ocean waves glided on the beach, and the bright moon illuminated the property. Excellent passed hors d'oeuvres were accompanied by Ruggeri & Co. Prosecco Gold Label N.V. Bailli Mark Monoscalco and Vice Conseiller Gastronomique Mirella Monoscalco extended a farewell toast to Bailli Honoraire Carole Brooks, who is returning to her Northwest roots. She has been the heart and soul of our bailliage for many years.

Executive Chef/Chef Rôtisseur

Guido Ulmann took exceptionally good care of us. The ambiance was enhanced by table decorations of potted herbes de Provence wrapped in gold foil. The feast began with grilled, marinated Vietnamese tiger prawns with Asian guacamole and pineapple mango relish, complemented by Champalou Vouvray Cuvée des Fondraux 2005. We then enjoyed a divine lobster bisque with cognac and folded cream, matched with a spicy Molnar Family Chardonnay Poseidon's Vineyard 2005.

The next course brought us to Japan. Tataki-style Kobe beef with black pepper sauce and a bouquet of greens with rice wine vinaigrette required a readjustment of our European-inclined palates. South America was also on our itinerary as this offering was paired with the elegant Luca Malbec Altos de Mendoza 2005 from Argentina.

As if our dining experience were not exotic enough, the next dish combined French and Hawaiian taste sensations. Baked veal loin *en croûte* with foie gras, mushrooms, and Marsala sauce—surrounded by French beans and Big Island hearts of palm—combined the most savory flavors of the Atlantic and Pacific realms. Added to that was a fine Mediterranean wine. The color alone of the Italian Paolo Scavino Barolo Carobric 1998 was astonishing—a deep ruby red with garnet reflections. The nose evoked berries and aromatic herbs, while the flavor was dry, warm, full-bodied, tannic, and persistent.

Hot coconut soufflé with guava sauce was married with Jorge Ordonez & Co. Seleccion Especial 2004. This offering blended the racy aromas of peach and pear with tastes of coconut and papaya. Such classic and well-loved Hawaiian palate pleasers made for a perfect end to a memorable tropical night. ☐

1 Seared ahi. **2** Vice Chancellor-Argentier Hon. Paul Grab, Vice Conseiller Gastronomique Mirella Monoscalco, Bailli Hon. Bruce Liebert, Dame Nora Meijide and Bailli Mark Monoscalco. **3** Chevalier Peter Nicholson and Vice Conseiller Culinaire Hon. Rolf Walter. **4** Vietnamese tiger prawns. **5** Bailli Hon. Koen Witteveen, Chevalier Mark Berwick and Terry Vernoy. **6** Bailli Mark Monoscalco, Executive Chef/Chef Rôtisseur Guido Ulmann and staff.