

# Graziano in Hawaii



Bailli Mark Monoscalco, Dame Kathryn Nicholson, Sonoma Professionnel du Vin Gregory Graziano, Catherine Goldsmith and Vice Chargé de Missions Erich Schweiger.



By Kathryn Nicholson, *Dame de la Chaîne*

ON NOVEMBER 17, KAUAI/OAHU MONDIALE MEMBERS experienced a match made in Italian heaven at EAT Catering and Café, as a winemaker and chef paired the best of their respective family customs. The Graziano Family of Wines specializes in classic Italian and unique Old World varietals grown in California's Mendocino region. Sonoma Professionnel du Vin Gregory Graziano, who established the winery, comes from a long line of winemakers and grape growers dating back almost ninety years.

Professionnel du Vin Graziano explained his family's approach by stating that "there are no shortcuts to producing great wines." The Grazianos' pride in using traditional methods was apparent to us when we tasted Saint Gregory Pinot Noir 2006, Monte Volpe Primo Rosso 2006, and Graziano Coro 2005.

EAT Owner/Chef David Passanisi and his wife, Joselyn Passanisi, prepared Italian fare from recipes learned from the chef's Italian grandmother. The first offering of grilled octopus with capers and *baccalà* was married with Saint Gregory Pinot Blanc 2007, which possessed a champagne-like nose. Sicilian tuna was then accompanied by the flavorful Enotria Dolcetto 2006. Arriving next was prosciutto-wrapped beef short rib over roasted root vegetable ragoût with garlic cream and Marsala, balanced by the best-selling Graziano Zinfandel 2006. For dessert, Tahitian vanilla *panna cotta* with mango purée was enhanced by Enotria Moscato 2007—made from the world's oldest grape and a Graziano family favorite. ☒

# THE BIG EASY

By Gary Raphael, *Vice Chargé de Presse*

*"Vintners, cooks, and company  
in joy at table in harmony."*

THE JUBILANT SOUNDS OF THE "BOAR'S HEAD Carol" echoed through Commander's Palace on September 25 as the New Orleans Mondiale celebrated the joyous occasion of inducting eleven new members. It was the first such event for our Mondiale contingent since Hurricane Katrina devastated our city.

Chef Tory McPhail once again dazzled us with his uncanny ability to take classic fare into uncharted territory. He designed the evening's menu to complement the vast array of wines contributed by existing members as well as our inductees. At the reception, we savored delicious passed hors d'oeuvres of American caviar with Creole crème fraîche, pressed egg, chopped chives, and warm Bellini.

The festivities progressed with the induction ceremony followed by dinner. We sat down to enjoy a crab cake appetizer comprised of Louisiana blue crabmeat, peppers, spicy ravigote, whiskey, jalapeño, and sweet corn. Arriving next was the magnificent main course of truffle- and black-cherry-injected beef tenderloin with black truffles, French potato purée, grilled asparagus, bruléed shallots, and tasso marchands de vin sauce. The feast concluded with an imaginative selection of artisanal cheeses. The informal ambiance of a Mondiale event blends harmoniously with the lifestyle of the Big Easy, and, as such, a great time was had by all. ☒



Maître de Table Hôtelier Martin Robinson and Dame Melissa Robinson.



Vice Chancelier-Argentier Yvette Cressend, Chambellan Provincial/Bailli Rufus Cressend and Chevalier Bob Vaughn.