

*Les Amis d'Escoffier Society
of Southern California*

"Le Diner de Printemps"

*Restaurant Jaan
Raffles L'Ermitage Hotel*



23 Mai, 2002

For the Perfect Enjoyment of this Dinner...

KINDLY READ THE FOLLOWING DINNER RULES OF LES AMIS D'ESCOFFIER SOCIETY

The aim of Les Amis d'Escoffier Society is to bring together members of the culinary profession and loyal friends who appreciate

good food and good wines; men who believe in the adage "Live and Let Live;" men who place sincere friendship above all else.

Dinner Rules

The napkin must be tucked under the collar. Persons under the influence of liquor will not be permitted to sit at the table.

The wines, carefully selected to accompany and enhance the delicacy of each course, must be drunk during the course for which they are

intended. To enforce this ruling, the glasses, even if full, will be removed at the end of each course. Smoking is absolutely forbidden up to the time dessert is served. A person who smokes while eating does not deserve the title of "Gourmet."

A Warning

Since Les Amis d'Escoffier Society is dedicated to the art of good living only, it is forbidden, under threat of expulsion, to speak of personal affairs, of one's own work or specialty, and more particularly to attempt to use the Society as a means of making business contacts. It is unnecessary to elucidate further

upon this delicate subject which everyone understands. Furthermore, at these dinner-meetings reference will never be made to the subjects of politics, religious beliefs, personal opinions of either members or guests irrespective of their profession or social status.

The Menu

The perfect planning of a menu which in itself is a summary of work and an expression of taste is more difficult to do than is generally understood. It is not a question of just listing a certain amount of dishes, but the task is to make the proper choice of food so as to create an orchestration of delicacy and flavor, which also applies to the wines served.

It can be said that the art of cookery is going through a test of survival due particularly to the lack of properly trained culinarians available and the high degree of commercialization in our kitchens.

These conditions, which are taxing the backbone of the food industry, are the "raison d'etre" of Les Amis d'Escoffier Society Foundation, Inc. The writer firmly believes that the art of cookery is here to stay. People today are more aware of good food than ever and they know they are not always getting it. This alone augurs well for the future. Discrimination is an attribute of our palate which is giving us the sense of taste for the greatest enjoyment in life.

La Réception

Champagne Massé

Aumonière de Saumon Fumé
Tartare de Thon au Concombre et Soja
Millefeuille de Coquille St. Jacques aux Truffes
Chausson d'Écrevisse au Curry
Oeuf de Quaille en Brioche, Oscêtre d'Iran

Le Dîner

Chateau Lynch Bages Blanc, 1997
Fournier Pouilly-Fume "Grand Cuvee," 1999
Marcel Deiss Gewurztraminer "Bergheim," 1999
Gerin Condrieu "Coteau Loye," 1998

Bertani Amarone, 1994
Anne Francois Gros, Savigny-les-Beaune,
Guette, 1999

Chateau Carruades De Lafite, 1998

Grand Marnier Centcinquantenaire

Truite Saumonée, Marinée au Citron Vert
Crème de Céleri et Poire, Chair d'Oursin
Selle de Lapin Braisé, Langue de Veau Acidulée
Homard de l'Atlantique Poelé,
Pelure de Foie Gras de Canard

Rizotto de Cailles Fermières
Plat de Côte Bourguignon et Saveurs de Reglisse

Petite Salade du Printemps et Chèvre Frais
Trio d'Agrumes, Granité au Fromage Blanc

Beignet de Chocolat Amer,
Sauce au Caramel de Poire

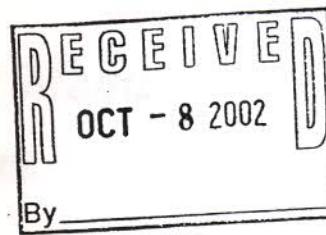


Directeur Général
Jack Naderkhani

Maitre D'Hotel
Albert Charbortneau

Chef de Cuisine
Bruno Lopez

Narrateur des Vins
Steven Slater



Les Amis d'Escoffier Society of Hawaii

Hawaii Chapter Officers

October 3, 2002

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RESIDENT
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VICE PRESIDENT
(808) 838-1232

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(808) 923-2311

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TREASURER
(808) 739-5606

Fred Vollenweider
CHARGE DE MISSIONS
(808) 923-6201

Dear Les Amis d'Escoffier Society of Hawaii Member:

Hosting our autumn dinner will be the Sheraton Waikiki Hotel in the beautiful Niihau Room. Enclosed are the wine pairings and fabulous menu, which will be prepared by Executive Chef Daniel Delbrel.

This gala event will be held on Sunday, October 27, 2002. Champagne reception will begin at 6:30 p.m. Induction of new members will be at 7:00 p.m., with dinner to follow. As customary, attire is Black Tie with Ribbon.

Please submit your check of \$185 by October 19, 2002 to:

Benson Lau
1465 Alencastre St.
Honolulu, HI 96816

I am looking forward to seeing all of you for a very memorable dinner. Please feel free to bring a guest, space permitting, and your favorite jokes.

Hail the Les Amis d'Escoffier!

Aloha,

Rolf Winkler
President

Enclosures

Escoffier Dinner Menu

Niihau Room

*Le medallion de Foie gras frais saute
sur sa galette de pommes du Yukon
et sa marmelade d'oignons doux*

*Medallions of fresh Foie gras saute
galette of Yukon gold potato
sweet onion marmalade*

Homard aux truffles noire en gelee avec sa garniture
Lobster in black truffle with garniture

*Filet de Moi sauce Nantua
Fleurs de courgettes*
*Filet of Moi sauce Nantua
Zucchini flowers*

Sorbet au Marc de Champagne

*Supreme de pigeonneaux poele jus de Madere
Ragout de champignons des bois*
*Supreme of squab poele jus de madere
Ragout of woodland mushrooms*

*Joues de boeuf braisees a la lie de vin
Accompagniees de salsifis et gnocchi*
*Braised beef cheeks in red wine
Oyster vegetables and gnocchi*

*Gorgonzola sur sa salade frisee
Huile d'olive vierge et jus de citron*
*Gorgonzola cheese with curly endive
Virgin olive oil and fresh lemon juice*

Blanc manger aux fraises de Waimea
Blanc manger with fresh Waimea strawberries

Mignardises

Cafe The

Liqueurs et Cigares

Les Amis d'Escoffier Dinner
Wine Menu

First Course	Medallions of Foie Gras Chateau Tirecul La Graviere, Cuvee Madame, Monbazillac 1997
Second Course	Lobster in Black Truffle Bernard Morey, Chassagne Montrachet 1er Cru, Les Baudines 1999
Third Course	Filet of Moi Trimbach Riesling, Cuvee Frederick Emile 1998
Fourth Course	Squab Dominique Laurent Nuits St. Georges 1er Cru "Les St. Georges" 1996
Fifth Course	Braised Beef Cheeks Chateau Cheval Blanc, St. Emilion 1995
Cheese Course	Gorgonzola Domaine Du Mas Blanc, Dr. Parce, Solera Hors D'Age
Dessert Course	Blanc Manger with Fresh Strawberries Moet & Chandon Nectar Imperial

