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 Quail en Brioche, Oscètre d'Iran

Le Dîner

Chateau Lynch Bages Blanc, 1997
Truite Saumonée, Marinée au Citron Vert
Fournier Pouilly-Fumé “Grand Cuvee,” 1999
Crème de Céleri et Poire, Chair d'Oursin
Marcel Deiss Gewurztraminer “Bergheim,” 1999
Selle de Lapin Braisé, Langue de Veau Acidulée
Gerin Condrieu “Coteau Loye,” 1998
Homard de l'Atlantique Poélé,
Bertani Amarone, 1994
Pelure de Foie Gras de Canard
Anne Francois Gros, Savigny-les-Beaune,
Rizotto de Cailles Fermières
Guette, 1999
Plat de Côte Bourguignon et Saveurs de Reglisse
Chateau Carruades De Lafite, 1998
Petite Salade du Printemps et Chèvre Frais
Grand Marnier Centcinquantenaire
Trio d’Agrumes, Granité au Fromage Blanc
Grand Marnier Centcinquantenaire
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
October 3, 2002

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 Delbreil.

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
Escoffier Dinner Menu
Niulau 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 truffes 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

Suprême 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 braisées a la lie de vin
Accompagnées de salsifis et gnocchi
Braised beef cheeks in red wine
Oyster vegetables and gnocchi

Gorgonzola sur sa salade frisée
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
Les Amis d'Escoffier

Société d'Hawaii

Presents

"Le Dîner d'Automne"

Dans le Salon Niibau
de l'Hotel Sheraton Waikiki
En ce jour le 27 Octobre de l'an 2002

6:30 pm Champagne Reception
*** Canapes ***
Pommery Brut Vintage 1992

7:00 pm Dinner

Hosted by:
William Hulsey, Managing Director
Glenn Shigeta, Director of Catering
Ted Itoh, Banquet Manager
Daniel Delbrel, Executive Chef et sa Brigade
Brooke Tadena, Executive Sous Chef
Warren Uchida, Executive Sous Chef
For the Perfect Enjoyment of this Dinner...
Kindly read the following Dinner Rules of

Les Amis d'Escoffier Society of Hawaii, Inc.

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

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It can be said that the art of cookery is going through a test of survival due particularly to the laws of proper trained cooks are available and the high degree of commercialization in our kitchens. These conditions which are tearing the backbone of the food industry, are the "Raison d'etre" of Les Amis d'Escoffier Society of Hawaii, Inc., and the 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 augers well for the future. Discrimination is an attribute of our palate which is giving us the sense of taste for greatest enjoyment of life.
Menu & Wine

Le Medailleur de Foie gras fumé sauté
Sur sa gelée de pommes du Yukon

Medallions of Fresh Foie gras sauté
On its gelée of Yukon Gold Potatoes

Château Trévallon La Gravine, Cuvée Madudrè Montesquieu 1997

Hundred aux tripes noire en gelée
Avec sa garniture

Lobster in Black Truffle oil garniture

Filet des Morues sauté Normale
Fleurs de courgettes

File of Moruie sauté Normale
Bouquet Florides
Bruno Mérey, Château Montsieur 1er Cru, Les Rosières 1999

Sorbet au Marc de Champagne

Suprême de Volaille, Foie gras de Mâcon
Ragout de champignons des bois

Suprême of Squab, Foie gras de Mâcon
Ragout of Woodland Mushrooms

Dominique Lavriin, Nuits St. Georges Les Cuis "Les St. Georges" 1996

Jus de boeuf braisé à la lie de vin
Accompagné de légumes Frais et Croustillant

Beef Cheeks in Red Wine
Rôti Vegetables and Crusty Crust

Château Clos de la Barrière, St. Etienne 1995

Geperst gedroogd sauté Sauce
Huile d'olive extra-vierge et jus de citron

Geperste Chèvre with Carrot And
Virgin Olive Oil and Fresh Lemon Juice

Domaine Netter-Suau, Sassenay-Chagny "Clos Châteaux" 1999

Pain Belle Helene

Por Belle Helene
Mont & Chambon Nectar Impérial

Mignardises
Café, The
Liqueurs et Cigares
Les Amis d'Escoffier Society d'Hawaii

Les Officiers

Rolf Wmkler
President

Fred Hellekes
Vice President

Fred Honda
Secretary/Charge de Presse

Benson Lau
Treasurer

Alfred Vollenweider
Charge de Mission
Les Amis d'Escoffier
Society of Colorado

Inaugural Induction Dinner
Monday, October 28th, 2002
Menu

RECEPTION
Billecart Salmon Grand Cuvee 1990
Magnum

TERRINE DE CANARD
Confit of Foie Gras, Gelee of Sauterne
Chateau D’Yquem 1995

FILET OF TURBOT GRENOBLOISE
Potato Galette, Brown Butter, Capers and Lemon
Riesling Speigel, JP Dirler 1998

LOBSTER FRICASSE
Black Truffles, Chanterelles and Chervil Coulis, Sauce Americaine
Fontaine Gagnard, Batard-Montrachet 1998

BREAST OF PIGEON
Crepe de Mais, Creamed Morels and Bordeaux
Romanee St Vivant, Joseph Drouhin 1999

NOISETTE OF CHEVREUIL POIVRADE
Potatoes Mousseline, Roasted Root Vegetables and Peppercorn Sauce
Chateau Le Conseillante , Pomerol 1996

TARTE CITRON
Citrus Fruits, Raspberry Coulis and Crostillant of Puff Pastry
Vouvray CuVee Constance , Huet 1997
Chef and restaurateur Kevin Taylor has won national acclaim for putting Denver on the culinary map. Taylor, a Colorado native, has dedicated more than 20 years to the study and art of cooking.

At age 15, chef Kevin began as an apprentice under the former chef of London's famed Savoy Hotel and for the past 25 years has been instrumental in molding Denver cuisine. Over the last 13 years, Taylor has focused on the success of his five Colorado restaurants.

In 1987, Taylor opened Zenith American Grill which received national attention and acclaim, catapulting him as one of Denver’s premier chefs. In 1996, Zenith received a four star and four diamond rating and became the building block upon which Taylor’s five current restaurants have been built.

Dandelion opened in Boulder in 1995 and Palettes at the Denver Art Museum was opened in 1997. In 1998, Taylor introduced Restaurant Kevin Taylor and Bistro jou jou in the luxury boutique Hotel Teatro. In its inaugural year, Restaurant Kevin Taylor was awarded the AAA Four Diamond and Mobil Travel Guide's Four Star rating and has continued this honor for three consecutive years. Restaurant Kevin Taylor continues to be recognized as one of the finest restaurants in Colorado. His latest creation, Nicois, was opened in 2001, offering a more casual approach to Taylor fans for dining and cuisine.
1880 Takes season position as Chef de Cuisine Restaurant for Casino A Boulogne-Sur-Mer.

1881 Chef de Cuisine for restaurant “Maire” in Paris. Monsieur Paillard is the proprietor.

1883 He is engaged as Chef de Cuisine at the Grand Hotel in Monte-Carlo by Cesar Ritz who is the director and Madame Jungbiut the owner. It is here that the beginning of a long collaboration between Cesar Ritz and Auguste Escoffier occurs. They split their time at the Grand Hotel in the winters and the Grand National de Lucerne in the summers until 1888.

1888 Cesar Ritz quits the Grand Hotel in Monte Carlo and the Grand National which separated him from Escoffier. Auguste Escoffier continued the two season positions.

1890 Cesar Ritz takes the direction of the “Savoy” in London which was a very prestigious establishment and Auguste Escoffier takes the direction of the “Cuisine”. The Savoy becomes the rendez-vous of the elite international - the jet-set of era. The Duke of New Orleans who had been exiled had his private apartments there. The cantratrice Nellie Melba makes it her home. For seven years Auguste Escoffier served the rich of the world and created many classic dishes still honored today such as: Les Filet de Sole Coquelin; Le Homard aux Feux Eternal; La Volaille a la Derby; La Peche Melba; Les cuisses de Nymphe a L’auore and Les Supreme de Volaille Jeannette.

1897 Cesar Ritz develops Le Societe Ritz Development. This causes difficulties with the owners of the Savoy. Auguste Escoffier and the other officials resign.

1898 June 5, 1898 the Ritz opens in Paris - Place Vendome. Auguste Escoffier organizes the installation of the cuisines and takes full direction. The Ritz is an immediate success.

1899 Return to London for the installation of the cuisines for the Carlton. It opens on July 1 and again Auguste Escoffier is in full charge. His celebrated clients follow him and again the Carlton is an immediate success. He stays with the Carlton until 1920.

1903 First Edition of the Guide Culinaire

1904 Auguste Escoffier organizes the Cuisine of the Compagnie de Navigation Allemande “Hamburg America Lines”.