



By Paul Talchik
Vice Chargé de Presse



M I A M I H A S

F O U R S E A S O N S

While Miami does not experience four true seasons of weather, it does have the stellar Four Seasons Hotel, a seventy-story monolith of gray granite and glass. Dominating the city's skyline, this sleek landmark combines contemporary luxury with resort-style amenities. The kitchen is an unexpected labyrinth of rooms and hallways. In these small spaces, culinary functions are performed independently before being added to the rest of the meal. On October 17, members of the Greater Miami Bailliage had the chance to sample the bounty from this unique epicurean setup.

After champagne and hors d'oeuvres, we gathered in the "Miami Ballroom" for the banquet. We began the meal with vichyssoise with osetra caviar, accompanied by Giacomo Vico Roero Arneis 2003. Quick to follow was an interesting salad of roasted quail, wild mushrooms, and artichoke, paired with Araldica L'Araldo Rosso 1999. We then enjoyed twin lump crab ravioli and asparagus served in sherry lobster foam, matched with Valle Pinot Grigio 2002.

The main course was a side-by-side veal presentation featuring pink roasted fillet with crispy sweetbreads and slow braised shanks in Napa cabbage with truffle whipped potatoes, served with Giacomo Vico Barbera d'Alba Superiore 2001. The tour de force was an explosion of gastronomic pleasure from every season and every part of the globe: petit fours of goat cheese in chocolate; roasted pineapple compote topped with raisins, apricots, and hazelnuts; and passion fruit and banana parfait with warm churros. Hints of raisins, peaches, and plums in Casa di Pietra Zibibbo Nika Sicily 2002 provided the perfect complement to dessert. This final course was the climax to the cornucopia offered by the Four Seasons.

Certificates of heartfelt appreciation were distributed by Balli Alfred Walleser, and we concurred with hearty applause. This night was a flight into elegance, and it proved an escape from Miami's unchanging climate into the world of the "Four Seasons."

(From the top) Executive Sous-chef Oliver Beckert, Banquet Director Romulo Delgado, Vice Chancellor-Argentier Lees Schadel, and Bailli Alfred Walleser. Executive Sous-chef Oliver Beckert. Sharon Talchik, Vice Chargé de Presse Paul Talchik, and Dame Phyllis Martin. Chevalier Mike Cutz, Iris Cutz, Maria Garay, and Chevalier Lincoln Garay. Marc Cohen, Vice Chancellor-Argentier John Venters, and Dame Lisa Macci.

PHOTOS BY PAUL TALCHIK