

# CANY Food and Wine Pairing Dinner at Alfredo

## February 10, 2005

### Apéritif

Ice Wine Martini made with Konzelmann Ice Wine and Iceberg Vodka.

### Assorted Breads and Dips, Imported Parmesan cheese and olives

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#### Salmone

Home smoked salmon and buffalo mozzarella rolls brightened with infused lemon oil and pink peppercorns on a bed of arugola.

#### Prosciutto

Prosciutto S. Daniele, figs and Gorgonzola cheese rolls with sweet aged balsamic vinegar.

#### Wine

*Peller Estates, Founder's Series Cristalle VQA, Niagara, Ontario.* This traditional 'méthode' sparkling wine is made with Chardonnay and Pinot Noir grapes, and is naturally fermented and aged in the bottle. When the lees are disgorged, a dosage of Icewine is added. Enhanced by the intensity of the Icewine, a sparkling wine of unique style and finesse is created. Its very fine bubbles spiral upwards through this brilliant yellow, straw colored wine. The bouquet of apricot, yeast and ripe apple has hints of honey, followed by tropical fruits on the palate and a refreshing sweet grapefruit finish. \$25 retail.

#### Pairing Notes

The Peller Cristalle pairs beautifully with these two very different appetizers. The sweetness of the fig in the Prosciutto brings out the Icewine and pear accents of the Cristalle, while the saltiness of the smoked salmon highlights its sparkling effervescence. The Peller also does a wonderful job cleansing the palate after the smoky, oil-rich salmon.

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#### Fettuccini Alfredo

The fettuccini is homemade daily using the finest semolina flour imported from Italy. Its only ingredients are butter and 2 1/2 year old Parmigiano Reggiano. Martha Stewart says that Alfredo's recipe is her favorite!

#### Wine

*Masi, 2003 Masianco, Italy.* This wine is made with a blend of 75% Pinot Grigio and 25% Verduzzo grapes. The two grape varieties are harvested at their optimal ripening time and vinified separately. The Pinot Grigio is vinified immediately after harvesting in late August, while the Verduzzo spends an extra month on the vine and is further ripened on bamboo racks for another three weeks to further concentrate the fruit. This unusual process yields a medium-bodied wine with more roundness, body and richness than the average Pinot Grigio. The Pinot Grigio gives the wine its freshness, while the Verduzzo gives structure, complexity and a velvety texture. This pale to medium straw colored "Supervenietian" exudes a fragrant green apple – pear bouquet with just a hint of minerality and light floral. The flavors echo and expand on the aromatics with a creamy quality, good acidity and a crisp clean finish. \$15 retail.

#### Pairing Notes

A rich, heavy, pungent dish like Fettuccini Alfredo is sometimes difficult to pair because many whites do not have the delicate combination of body, dryness and slight floral required to cleanse the palate. However, the Masianco shines with this dish. The addition of the Verduzzo grapes helps the wine to completely cleanse the palate so that you can get through the dense pasta with a smile on your face, ready for the next course.

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#### Filetto di Manzo

Pan seared beef tenderloin wrapped in bacon, topped with Gorgonzola cheese and served with mashed potatoes. Served medium rare.

#### Wine

*Gianni Paoletti, 1998, La Forza, Napa Valley.* With only 325 cases made, this hard-to-find wine is reminiscent of the best Super Tuscans. This impressive blend of varietals, 85% Sangiovese and 15% Cabernet Sauvignon, smells of boysenberries, ripe cherries, sweet oak and hints of smoke, seasoned with caramelized vanilla tones. The fleshy, supple mouthfeel boasts plenty of body with a classic combination of ripe and open fruit, set against a tannic finish. Oak is a major factor, but the fruit simply outpaces the creamy vanilla barrel seasonings. \$45 retail (if you can find it.)

#### Pairing Notes

This old-world-style wine enhances the complex blend of flavors in the dish. The wine prolongs and revives the juiciness of the meat while the smoky bacon brings out the earthy tones of the wine. The Gorgonzola adds a tangy mustiness that rounds out the flavors, which balances well with the pungent fruit and acidity of the wine. Notice how the wine starts out very fruit-forward, and gets bigger with an increasing presence of oak as the course progresses. This is an extraordinary wine that compliments the food without overwhelming it.

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#### Tiramisu

#### Coffee/Tea

Contact Ann Schofield at 212-547-5364 for information on upcoming CANY wine events!