

# **Yarra Valley Wine and Food Society The Seasonal Kitchen**

**Function 258 Thursday 3 December 2015**

**A total of 16 Members and Guests assembled on a barmy December evening in Party Dress at The Seasonal kitchen in anticipation of a degustation Menu of 5 courses prepared by Chef Extraordinaire Beverley Sutherland Smith.**

**A glass nv Jacqueson #736 en Magnum followed by a glass of nv Jacqueson en Magnum #737 had an intensity of flavour to match the superb fresh and cold oysters and warm and gentle crochets. Then followed the moulded salad of avocado, tomato and cucumber with poached line caught Tiger Prawn matched well to 2014 Wantirna Estate Isabella Chardonnay bearing the winemakers name.**

**The main, rack of lamb with herb and garlic crust and au gratin of potato with baby carrots with a butter glaze topped with shavings of crisp parsnip, the lamb at well done and matched with 1987 Wynns John Riddock Cabernet Sauvignon which was at the cusp and 2010 Zuccardi Zeta Malbec from Argentina a very drinkable wine.**

**A tribute to Life Member and well respected generous and gracious, June Church, who passed recently, was proposed by President Judy and generously supported by all people present.**

**A series of unrelated comments such as life is always pear shaped but maybe being in pear juice is a bit much, milk monitor to wine monitor is that a promotion, party tricks such as pouring a magnum in one hand, La Luna beef rib 2 off 1990 Grange for lunch Happy Birthday, who would like an Orange Jag with an exhaust note, Giuseppe and Me mate, Magnum is the correct size bottle for 2 people if one doesn't drink, he is a mouldy old sod ( who is?), all pointed to a loosening of the tongue and people enjoying the evening.**

**Dessert layers of light sponge each spread with Christmas style mince flavoured with dessert wine topped with cream and roasted nuts, consumed with 2010 Schloss Vollrads Rheingau Auslese Riesling, was delicious.**

**Shadows of Blue and King Island Double Cream Brie matched perfectly with Penfolds Grandfather Rare Tawny Port, a fitting end to a meal of simple food prepared with love.**

**Beverley graciously answered questions and gave away some of her cooking secrets to the assemblage, a true Icon of the Melbourne and Worldwide Chef community.**

**Our thanks to Michael and John for the preparation that resulted in an enjoyable break up evening.**

**Graeme Boyles**