



The Ladies Wine and Food Society of Melbourne (Inc.)
REG. No. A0022942F

Ryne Function Report

55th Birthday Dinner

Wednesday 21st September, 2022.

Food Master: Julee Andersen

Wine Master: Janet Harper

Guest Wine Master: Mary Giles

Our 55th Birthday dinner was a successful night with the official handover of the Presidency. With Maxene in attendance Jenny was able to present her with flowers and the Presidents ring which all outgoing presidents receive. Katherine du Pury had just celebrated her 90th Birthday so she was presented with a bouquet of flowers.

Ryne lived up to expectations and delivered a delicious menu in a wonderful and beautiful room. We were served a glass of NV Vilmart & Cie Grand Reserve 1er Cru Brut on arrival and once seated we were presented with the chef's snack selection. Smoked trout rillette, sourdough croutons, cantaloupe melon gazpacho, spanner crab and smoked tomato sorbet, tomato tartare. I enjoyed the idea of having the snacks served at the table it was easier than juggling a glass and appetiser. The Champagne seemed to be enjoyed by all and stood up to the challenging array of flavours in the appetisers.

Entree was olive oil confit Ora King salmon, blood orange, asparagus, basil. The salmon was delicious, tender and just cooked and the acidity of the orange complemented the salmon. During the entree we were served 2 blinded wines from Chassagne Montrachet Premier Cru vineyards, both 2011 however from different vineyards. Attendees were asked to pick the difference between the 2 wines – a challenging question to stimulate some thought and discussion, but with multi-choice answers so it wasn't impossible to get right. For 2011, the wines were drinking well, in excellent condition and probably still have a few years left. We have a few bottles left in the cellar to enjoy in the near future. Both still light in colour but the Morgeot was showing a darker colour and a little more age. These wines were voted the best of the night by attendees.



2011 Domaine Blain Gagnard Chassagne-Montrachet 1er Cru 'Caillerets'

2011 Domaine Blain Gagnard Chassagne-Montrachet 1er Cru 'Morgeot'

The Slow Cooked Cepe Crusted Free Range Chicken, ballotine, celeriac, leek and truffle were served as the main. The ballotine was moist and delicious however I found the chicken a bit dry which was disappointing. The wines served were a pair of 2010 red Burgundies (blind again, and another tricky question) from premier cru vineyards in Burgundy from 2 different makers. Both outstanding and we will continue to enjoy many more bottles from the cellar to see how they develop over the next 10 years or so.

2010 Jacques-Frederic Mugnier Nuits St George 1er Cru 'Clos de le Marachale'

2010 Domaine Henri Gouges Nuits-St-Georges 1er Cru 'Les Chaignots'



Now something very different - parmesan panna cotta, fig compote, rosemary dacquoise, balsamic glaze. Rich, smooth with a slight wobble. One needed to get a small taste of all components on the spoon before eating it as it was extremely rich. The wine chosen was 2010 Chateau Pierre-Bise Coteaux du Layon 'Les Rouanniers'. Coteaux du Layon is made in the Loire Valley, France, from chenin blanc grapes, made into sweet wine through selection of overripe grapes with or without noble rot.

Donovan Cooke came and spoke about the menu and his passion for food. Donovan had chosen the menu to match the wines that were selected from our cellar.

With Janet unable to attend because of a clash with an interstate holiday, a thank you to Mary Giles for helping out with the Wine Master role on the evening.

