

## TRIANGLE

# Tapas with a Southern Flair



**1** Chevalier Daniel Stein, Conseiller Gastronomique Provinciale/Bailli Barbara Levine, Chevalier Barry Bernstein and Chef Rôtisseur Dean Wendel.

**2** Maître de Table Restaurateur Gustavo Muzzolon and Dame Kay Schoellhorn.

By Jim Passe, *Vice Chargé de Presse*

On May 5, Triangle Bailliage members dined at Mateo Bar de Tapas, located in downtown Durham. Owner/Chef Matthew Kelley's cuisine blends Spanish flavors with Southern influences and ingredients. The restaurant also offers premium Spanish wines and boasts an impressive collection of sherry.

At the reception, with the evening sun shining into the room, we socialized while nibbling tasty appetizers of Spanish olives, smoked marcona almonds, and Serrano ham. The festivities continued with a flight of three sherries. Confrères so enjoyed this activity that we discussed arranging a more extensive tasting as part of a future event.

The tapas served at dinner were categorized as cold, seafood, hot, or sweet. "Tapas Frias" consisted of roasted beets, mixed greens with sherry vinaigrette, and smoked trout with caviar. The seafood tapas included North Carolina shrimp, steamed mussels, semolina-crusting calamari, and Manila clams. The fruity Xarmant Arabako Txakolina 2012 was the perfect wine escort for the ocean treats.

"Tapas Calientes" featured pork ribs, fried potatoes with spicy tomato sauce, chicken and grits, and duck with *bomba* rice. These savory offerings were matched with Olivier Rivière Rayos Uva Rioja 2011.

For the finale, olive oil-sea salt flan was brilliantly paired with Cesar Florido Moscatel Dorado. Like the Spanish diners whose cuisine we savored this evening, many of us lingered before calling the evening to a close. ☒

## GREATER BAY AREA

# East Meets West

By Cecelia Melton Rapaich, *Vice Chargée de Presse*

The historic Hotel Nikko in San Francisco's financial district is home to Anzu Restaurant & Bar, which recently reopened following an extensive renovation. On April 28, Greater Bay Area Bailliage members gathered there for an "East Meets West" dinner.

While attendees were taking their seats, the Chris Guthridge Trio launched into delightful jazz music, which was only fitting as Anzu has long hosted live jazz broadcasts during its Sunday brunch. This tradition of food and music is a favorite activity of many in the area.

Served beneath dramatic chandeliers, the first course of Hokkaido scallop with English pea purée, matched with Downes Family Vineyards Sauvignon Blanc 2012, was equally dramatic in presentation and flavor. Asparagus with fava beans, quail egg, and raspberry foam pleased both eye and palate.

The entrée of chive-crusting filet mignon with sunchoke found an ideal escort in the evening's standout wine: Hawkes Bay Bordeaux 2010.

Bailli Elliot Katz presented Executive Chef/Chef Rôtisseur Philippe Striffeler and his team with Certificates of Merit for their excellent efforts. Even though all were sated, none could resist the temptation posed by the beautiful dessert: charlotte with *financière* dough, strawberries, and pastry cream. Embellished by a chocolate Anzu insignia and lavender orchid, the confection epitomized the best of the pastry arts. Cypres de Climens Barsac 2007 and Peerless Balthazar Blend coffee were enjoyed by all as the evening drew to a close. ☒



(Left) Chevalier Tom Hoshiyama, Chargée de Presse Provinciale Martha Melton and Dame Giselle McKellar.



(Right) Russ Bartlett, Silicon Valley Vice Conseiller Culinaire Gary Prell, Maître Rôtisseur Traiteur Mary Clark-Bartlett and Bailli Elliot Katz.