



The Event:

Una Notte in Italia del Nord

On the 21st of October, 39 members of the Chapter became Italian – at least for the evening. 32 guests and 7 chefs and servers enjoyed our Annual Dinner, featuring foods and wines of North Italy. As the music of Italy filled the Episcopal Church hall, the guests were first treated to a glass of Zardetto NV Prosecco Brut. This led to much conversation as everyone brushed up on their Italian.

The Antipasti of stuffed mushrooms, roasted peppers and caramelized pears were complemented with an Anselmi 1998 Soave Classico Superiore. Those assembled cried for more. The Primi came as tomato-bread soup, served with a side of skewered fish. For this was poured a Dessilani 1997 Roero Arneis. The third wine was an Allegrini 1995 Valpolicella Classico, served with the Secondi of braised rabbit with sautéed spinach. Guests continued to sip on their Valpolicella as the Insalate of tomatoes and mozzarella and beets was brought on. Could there be more? YES! On came the Dolci, not one but two: chocolate polenta pudding cake and ricotta cheesecake. These were served with coffee and a variety of liqueurs. Weakness and a warm sense of satisfaction settled over the room.

As is traditional at these dinners, the chefs and servers were then seated and served the same wonderful meal. The enjoyment of the evening was evident in that most people stayed for the extra sip of wine or cup of coffee, and to help with the clean up. It was close to the witching hour by the time Peter Mika, Host and Chief Chef finally turned out the lights.

We'll see you next year. Watch the newsletter to find out where in the World the Board will take us.