

New Western Cuisine



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SPLENDORS OF NOVEMBER

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Fred Tibbitts, Jr. is the foremost global wine & spirits consultant for National Account chain hotels and restaurants, based at Bangkok and New York. He travels the world annually attending several of the leading wine and spirits expositions, seminars and conferences. He is a writer for industry and entertainment publications in China and the U.S.

常驻在曼谷和纽约的Fred Tibbitts, Jr. 他可是全球最著名的品酒顾问之一。他为众多的连锁酒店及餐厅提供咨询。还参议过许多国家重要的餐饮会展以及项目。大量相关的著作及评论发表，在业界，一时洛阳纸贵。

Let Them Color Your Table

Wines of Abundance



Continued from October...

Probably the most significant dinner of the year for Christians, North Americans and many ex-pats in China and across the world is "Thanksgiving". It is an autumn family day of thanks and remembrance. Although the Americans and Canadians choose to celebrate it on different dates, the meaning is the same. As there is a significant American and Canadian ex-pat community in China, let's look at the northern hemisphere wines that go well with a traditional Thanksgiving Day feast.

The traditional Thanksgiving Day dinner (truly a "feast") includes turkey, herb-filled stuffing, brown giblet gravy, mashed potatoes, sweet potatoes or "yams", green peas, squash or an autumn vegetable, cranberry sauce, apple sauce, rolls and/or corn bread as well as a great dessert, such as an autumn fruit pie, the most popular being apple, pumpkin, pecan, blueberry or rhubarb. Of course all good pies must have a generous scoop of ice cream ("pie ala mode"). If there is a First Course, it is most likely shrimp cocktail, a North American favorite.

With all of these divergent flavors of sweetness and acidity, how does one successfully pair the right wines? Actually, there are plenty of choices. Let's start with the pre-dinner cocktail. Champagne or a great sparkling wine is the best bet. One of the most popular Champagnes in China is Moët & Chandon by Moët-Hennessy; if you are willing to spend just a bit more, go for their Dom Perignon. With the First Course, say shrimp cocktail, one of the best matches is a white blend from France, Mouton Cadet Blanc, which is 50% Semillon, 40% Sauvignon Blanc and 10% Muscadelle and very affordable.

As for the Main Course, the turkey and all the trimmings, you can go red or white, depending on your preference. As for myself, it has to be Pinot Noir, but I am not going to tell you that it is the best solution for your palate, because you know what you like best and that's what you should drink for as special a meal as Thanksgiving. The general consensus among wine professionals, however, is that if you prefer white wines, for the Main Course you should go with a Riesling or Gewurztraminer. In that we are talking northern hemisphere, I say Alsace is the best European origin for either of these beautiful white

wines and you are sure to have lots of choices at your favorite wine shop. If you prefer to go with a red wine for the Main Course, the experts say Pinot Noir (The Red Grape of Burgundy), Syrah/Shiraz or Zinfandel.

Talking northern hemisphere I have to favor Burgundy for the Pinot Noir (Joseph Drouhin; Louis Jadot; Louis Latour); France for the Syrah/Shiraz (Jaboulet or Georges Duboeuf) and of course California for the Zinfandel (Rancho Zabaco "Dancing Bull" or "Heritage Vines"; Bridgeway; Sterling Vineyard & Winery). If you cannot find any of these labels, ask your wine merchant if they may be ordered in time for Thanksgiving and if not, ask what good values they do have in stock in French Pinot Noir and Syrah as well as California red Zinfandel (Of course is you love really sweet wines with lots of strawberries and floral aroma, Sutter Home or Beringer White Zinfandel goes with everything).

Now, let's tackle dessert: The apple, pumpkin, pecan, blueberry or rhubarb pie ala mode with your favorite, high butterfat ice cream (most of us prefer vanilla). The best answer is a great dessert wine. Some of the best values are Canadian late harvest icewines, Inniskillin and in particular their Vidal. Of course, if money is no object and you must have the most famous dessert wine in the world, there is none comparable to Chateau d'Yquem from France. Just know that if you select a favored vintage, it may cost as much as the entire dinner and all the other wines put together: But, again, if cost is no concern, it will surely be a Thanksgiving to remember. But there is more.

The best way to finish as sumptuous a grand feast is with a heavenly cup of the finest tea. If you decided to let one of China's many fine hotels or restaurants prepare your Thanksgiving dinner, all the better. Take my advice on wines and do finish the meal with a great cup of your favorite tea. My favorite when I am dining out (It is only available at the better hotels and restaurants worldwide) is Ronnefeldt Selected Tea (since 1823). If you try Ronnefeldt for Thanksgiving, you won't be able to stop with just one cup.

As for autumn harvest dining in general, always plan your meals around whatever foods are fresh from the farm on your shopping days each week and as for the best wines of autumn that will perfectly compliment the abundance of each autumn shopping adventure, I suggest you establish a trusting relationship with your favorite wine merchant or merchants and take their best advice before returning home. Over time, you will know who provides the best advice and reward them with your regular wine business.

Until December, I am **Red Fred**, Over & Out.

继十月之后。。。

一年中最重要的基督徒晚宴“感恩节”，这是一个对秋天感恩和纪念的家庭团圆日。虽然美国人和加拿大人选择在不同的日期庆祝它，但意思是相同的。让我们看看在北半球传统感恩节大餐中和葡萄酒的完美邂逅。

传统的感恩节晚餐（真正的“大餐”）包括火鸡，香草填充料，棕色肉汁，土豆泥，甘薯或“山药”，青豆，南瓜或秋季蔬菜，小红莓酱，苹果汁，面包卷或玉米面包，还有及其诱人的水果馅饼，秋季最流行的是苹果，南瓜，核桃，蓝莓。当然，所有好的馅饼中必须有一个冰淇淋。北美人最爱的基围虾也是不可或缺的。

这些不同的口味，如何和谐地搭配一款的葡萄酒？其实有很多选择。让我们先从餐前鸡尾酒开始。香槟或起泡酒是最好的选择。在中国最流行的香槟之一，是轩尼诗的Moët & Chandon。与鸡尾酒最好的搭配是来自法国的Mouton Cadet Blanc，含有50%Semillon，40%的长相思和10%的Muscadelle。

至于主菜中的火鸡套餐，你可以选红色或白色葡萄酒，这就取决于您的喜好。至于我自己，它必须是黑比诺，但我不会告诉你，它一定是您的味觉的最佳解决方案，因为你知道你最喜欢的是什么。如果你喜欢白葡萄酒，那就选择Riesling或Gewurztraminer。如果你喜欢红酒，黑比诺（勃艮第红葡萄）和西拉则是不二之选。

对于北半球来说，我看好的有黑比诺 (Joseph Drouhin; Louis Jadot; Louis Latour); 法国的西拉，当然还有加州的Zinfandel (Rancho Zabaco "Dancing Bull"; Bridgeway; Sterling Vineyard & Winery)。如果你不能找到这些品牌，请教下你周围的葡萄酒商人。

现在，让我们来到最可爱的环节-甜点：你最喜欢的苹果，南瓜，核桃，蓝莓馅饼或高乳脂冰淇淋（我们大多数人都喜欢香草）。至于搭配，最好的答案就是甜酒。我的建议是加拿大冰酒，Inniskillin或者Vidal。当然，如果不受钱的干扰，你就得拥有世界上最有名一款甜酒，来自法国无与伦比的Chateau d'Yquem。

十二月期待与您的再次相约，我是 **田博华**。