



# A WINE STORY

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GRAND CRU CLASSÉ

*Mis en Bouteille au Château*

## Madeira Wines & The Cuisine of George Mendes

By [Marisa D'Vari](#) | June 18th, 2012 | Category: [News](#) | [No Comments](#) »



Fabulous event at the Astor center today as George Mendes, Chef/Owner of Aldea Restaurant, prepared seven courses - each paired with a different style of Madeira wine. It was a brilliant idea because in the past -- and perhaps to some people, still in the present -- Madeira is something to sip as a dessert wine.

These days, few people even eat dessert let alone have a special wine with dessert.

Serving Madeira with the opening and main courses distinguishes the host and would delight any guest.

George, a first generation American born to Portuguese parents, graduated from the Culinary Institute of America in 1992 and began to work for five star chefs all around the world including Bouley, Lespinasse, Le Moulin de Mougins under the legendary Roger Verge, Ducasse, and many others.

Today his goal was to show how well Madeira wine paired with savory foods. **The first course was Gougeres (gruere and Parmesan cheese puffs) paired with a light Vinhos Barbeito Verdelho ... very excellent as the dry wine with a hint of sweetness played off the salty cheese.**

The second dish, Foie Gras Terrine with Fig Marmalade Brioche, was paired with a fuller bodied Henriques and Henriques "Full Rich" -- this is a legal title to describe a wine made from Tinta Negra Mole, yet with a style consistent with the top quality noble grape Malmsey.

Next was Manila CLams Bulhao Pato, a delightful dish with cilantro, paired with Blandy's 5 year old Sercial, a drier variety.

The 'surprise' dish was a delicious shrimp dish, which had George literally screwing down the shrimp heads to get the flavor essence.

Smoky country ham was paired with Broadbent Boal 10 year old -- doubly fun since Bart Broadbent was sitting next to me -- and the final dish was Rustic Pork Pate with H.M Borges Malvasia 10 year old.

Aileen Robbins along with Atlas wines orchestrated with educational and delicious event.

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