

# California Wines Competition - 2021

Team - Bessi Britt  
Sommelier: Beatrice Bessi  
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California and Great Britain have both taken huge and obvious gastronomic inspiration from France throughout the decades. This menu is a nod to where we came from.

This menu and wine pairing is a confident expression of the best of British ingredients and produce, paired with some mind-bogglingly beautiful bottles from California's vineyards. World class wine and food should be harmonious and beautiful. Time should stand still and nothing else should matter. When we eat something beautiful alongside an incredible wine, we strive, and hope, for that succinct feeling to envelope and joyous comfort take over. This is true gastronomy. We look forward to cooking and serving you our pairing.

## First Course - Starter

**Park Farm wax beans braised with salted favas and shallot with a sauce of smoked eel, geranium and Trouseau**



### Wine Pairing

2019 Trouseau, North Coast, Arnot-Roberts

The wine that has been used for the reduction in the first course, shows a beautiful light red colour, with a vibrant orange hue. It has a tart cranberry and ripe pink grapefruit profile, matching the seasonal fingerprint of the dish, and a hint of earthiness, which balances the savoury, smoky sauce. When we tasted the pairing together, we decided to add a touch of fresh geranium to finish the sauce, which ended up being a beautiful compliment. Lovely refreshing profile, balancing the sweet pop of the green beans, and a low alcoholic impact. Perfect as a first course with this vegetable based starter.

## Second Course - Main

### **Whole Cornish Brill '*Bonne-Femme*'**

**Whole Cornish Brill, braised on the bone with oxidised '96 Nyetimber Blanc de Blanc and shellfish, filleted at the table and finished with its own roe, stuffed Dartmoor morels and sea beet**



## Main Course

2019 Roussanne Holus Bolus Blanc, Bien Nacido Vineyard, Santa Maria Valley  
from Peter Hunken and Amy Christine MW

Our Brill needs a round and textural wine that will be able to balance the richness of the sauce and harmonise the savoury finish of the caviar. The Roussanne is a beautiful wine that has golden colour and rounded waxy texture which is more than able to match the buttery sauce and the meaty texture of the brill. The freshness and neutral oak ageing of the wine is not overwhelming and leads to harmony. You may be initially tempted to enjoy a traditional bottle of Californian chardonnay with this dish, but the Roussane actually takes it all to another level, allowing the savoury taste of the caviar and the sauce to shine with the sweetness of the fish. You will have a beautiful dance in your mouth, the flavour of the brill and the saline vegetables along with the incredible flavour of this biodynamic, just dancing together. Harmonious deliciousness that is way more than just the sum of it's parts.

## Third Course - Cheese

### Baked, truffled Baron Bigod

**Warm Baron Bigod ‘farmhouse Brie’ studded with Australian truffle, served with wild bilberry compote, bitter leaves, toasted walnut and verjus dressing**



2011 Blank Cabernet Sauvignon , Napa Valley,  
Grace Family Vineyard

The bold, punchy, joyous flavours of this cheese course made with Baron Bigod, truffle and walnuts, screams for an iconic wine. It may not look like much, but hidden in the layers of bitter leaves, molten brie and truffle are mouthful after mouthful of rich, intense flavour. Opulent and celebratory - sitting confidently aside a wine made by the celebrated Grace Family Vineyards.

The beautiful ripe blueberry character from the wine connects with the wild bilberry compote in the dish, a compote that isn't too sweet, lifted by the acidic verjus in the dressing which is actually the secret that brings balance to this pairing. The savoury, farmhouse and mushroom flavour of the Baron Bigod cheese and the truffle delicately and respectfully fights for attention alongside the long, deep flavour and intensity of the Cabernet Sauvignon.

A long length wine, matched with a long length dish. This is an incredible pairing and something that needs to be enjoyed without any haste.