

Biltmore

CORAL GABLES ~ MIAMI

Food & Wine Calendar
fall 2010



Chocolate Ganache Tart
Vanilla Whipped Cream



Domaine des Perdrix Premier Cru, Aux Perdrix Nuits-Saint-Georges, Burgundy, 2000

Owned by the Devillard family, all Domaine des Perdrix wines are hand-harvested. This single-vineyard, Premier Cru bottling made with 100% Pinot Noir shows a deep hue with soft oak and red berry aromas. On the palate, the wine has lush, berry flavors with dried fruit notes in medium body with finely balanced characteristics and a lingering finish.

A versatile wine, it pairs beautifully with lean beef and pork preparations, Ahi tuna, Prosciutto and dishes containing mushrooms, tomatoes or herbs. It is also an ideal match to soft-rind cheeses like Brie and Fontina.




EXQUISITE ITALIAN CUISINE
GRILLED SPECIALTIES

EXTENSIVE
WINE SELECTIONS
FROM AROUND THE WORLD

Breakfast • Lunch • Dinner

Reservations
305.445.8066 ext. 2407

FONTANA



Pearini

2 oz. Grey Goose
La Poire Vodka
1/2 oz. Grand Marnier
1 oz. Fresh Pear Purée
1/2 oz. Organic
Agave Nectar

Blend, Shake & Pour
into Chilled
Martini Glass

Garnish with a
Slice of Fresh Pear



Stuffed Marrow Bone with Morel Mushrooms Crispy Sweetbreads & Baby White Asparagus

Ingredients

- 4 veal marrow bones
cut into 5 inches each
- 5 oz. fresh morel mushrooms
- 12 baby white asparagus
- 12 oz. sweetbreads
- 3 oz. veal demi-glace
- 1 oz. shallots, chopped
- 4 oz. heavy cream
- 3 oz. butter
- 2 oz. flour

Presentation

Warm the baby white asparagus. Put the clean, reheated marrow bone in the middle of the plate. Fill the marrow bone with the creamy morel mushroom, add the asparagus. Arrange the sautéed sweetbreads and reduced demi-glace around the marrow bone. Garnish with herbs and add salt and pepper to taste.

Serves 4

Preparation

Blanch sweetbreads and marrow bone in a court bouillon for 15 minutes. Reserve. Take out the marrow from the bones and reserve. Wash the bones in clean water and reserve. Blanch baby asparagus in salted boiling water and refresh in iced water. Drain and reserve. Clean and wash the morel mushrooms, then sauté them in 1 ounce butter and the chopped shallot until mushrooms release all water. Add the marrow and the heavy cream; reduce until consistency is creamy; check for seasoning. Cut the veal sweetbreads into big cubes (3 per person) and coat them in the flour. Sauté the sweetbreads in 1 oz. butter until golden brown. Deglaze with the veal demi-glace and reduce until consistency is syrupy; check for seasoning and add the rest of the butter.

Bon Appetit!



2010 ZAGAT'S
HIGHEST SCORING RESTAURANT
Miami ~ Coral Gables



Modern French Cuisine
Chef Philippe Ruiz

Reservations
305.445.8066 ext. 2411



Master Chef Series
Signature Hands-on Classes
Team Building Classes
Corporate/Private Entertaining
Wedding Party Cooking Classes
Private Couples Cooking Classes
Private Cooking Classes
Children's Parties and much more...

Information & Reservations
305.913.3131 or biltmorehotel.com

MEMBERS & AFICIONADOS

Dr. Volker R. Anding & Mrs. Erin Anding

Members Since 2007



How has Biltmore Membership enhanced your personal and professional life?

When we first arrived in Miami in 2001, we stayed at the Biltmore for eight months while looking for a suitable residence in view of Volker's new position as German Consul General. Consequently, the Biltmore became our "home away from home;" we used it frequently for official functions. At the same time, through The Cellar Club, we thoroughly enjoyed "the good life" at the pool, the spa, and the wonderful variety of restaurants.

In your career as an international diplomat, was there a country or region where you were stationed that is most memorable?

Of course, every diplomatic posting presented excitement and challenges: from being chased by a hippopotamus in Senegal/West Africa to sitting down for dinner with Presidents of Latin American countries. When Volker was German Ambassador to Uruguay, we loved the beach life at Punta del Este as well as excursions to Buenos Aires and the mountains and glaciers of Patagonia.

Tell us about your appreciation of wine.

As a student, Volker developed a taste for good French vintages, later shared with Erin during visits to Burgundy. During our time at the German Consulate in San Francisco, we loved to explore Napa and Sonoma Valleys; we tasted one of the first bottles of Opus One poured by Robert Mondavi himself. And, of course, German Rieslings are hard to beat.

Do you have a personal interest that plays a significant role in your life?

Volker is an avid tennis player and thoroughly enjoys his workouts at the Biltmore Fitness Center with wonderfully inspiring instructors. As a cellist, he is an enthusiastic member of the Alhambra Symphony Orchestra. Erin loves to work with kids; she teaches in the Miami-Dade County Public School System.

You are actively involved in giving back to the community. Tell us about the organizations you assist.

Volker is the Chairman of the Board of the Miami Bach Society which brings some of the best baroque music ensembles from all over the world to Coral Gables, with concerts also at the Biltmore. He is on the Institutional Review Board of Baptist Health South Florida and a board member of the Classical South Florida radio station. Erin supports the United Way as a Committee member at her school.

What has been the most memorable experience (so far!) you have had at the Biltmore? We have had so many memorable experiences, among them festive family dinners at the Palme d'Or, Sunday brunches with friends at Fontana, and breakfasts or lunches at our favorite spot in the region, the 19th Hole with its magnificent view of the Biltmore Golf Course. And — most memorable — during our eight-month stay, a "friendly encounter" with a resident ghost.

EXCITING HAPPENINGS

Champagne Henriot Reception and Santiago Medina Art Exhibit

Wednesday, November 3

Meet Santiago Medina, a Colombian-born expressionist artist and physician at Miami Children's Hospital while viewing his art and sipping Champagne Henriot. A graduate of both the Cincinnati Academy of Art and Harvard Medical School, Medina's art specializes in a modernist approach to the human figure. *See Calendar for Details*



EXCITING HAPPENINGS

Biltmore HEALTH & WELLNESS FESTIVAL FEATURING 2ND ANNUAL ACUFEST OCTOBER 15-17, 2010

The Biltmore International Health & Wellness Festival is dedicated to exploring and sharing a range of experiences that enrich the mind, nourish the body, and revitalize the senses. Bring your family and friends to this fun and informational interactive experience designed to awaken new perspectives, expand knowledge and enhance personal well-being.

For Further Festival Information:
biltmorehealthandwellness.com or acufest.com

Interactive Culinary Demonstration Luncheon with Chef and Zen Buddhist Priest Edward Espe Brown

Saturday, October 16



Cook along with Edward Espe Brown, co-founder of Greens Restaurant in San Francisco and author of *The Tassajara Bread Book*, *The Tassajara Recipe Book*, and other books. Edward Espe Brown was also featured in *How to Cook Your Life*, a critically acclaimed documentary film. See *Calendar for Details*

Organic Food & Wine Tasting

Sunday, October 17



Indulge your palate in delicious, healthy, organic menu samplings from Miami's premier restaurants and taste a range of organic and biodynamic wines from around the world at this walkabout event held in the serene sophistication of the Biltmore's Country Club Ballroom.

See *Calendar for Details*



Interactive Culinary Demonstration & Champagne Henri Abelé Luncheon Chef Tom Parlo, Biltmore Culinary Director, Coral Gables

Saturday, September 4



Guided on stage by Biltmore Culinary Director, Chef Tom Parlo, cook up delicious dishes at your table while sharing a memorable experience with fellow attendees. This exquisite lunch is paired with Champagne Henri Abelé, the third oldest Champagne producer in France, established in 1757.

See *Calendar for Details*

Interactive Culinary Demonstration & Champagne Gosset Luncheon with Chef Gonzalo Rivera of La Marea at The Tides Hotel, South Beach

Saturday, October 2

Prepare a splendid lunch with Chef Rivera, who joined Marea at The Tides from Mexico City's Nemi, named one of the country's Top 23 Best Restaurants by *Travel + Leisure*. A graduate of the California Culinary Academy, Rivera built his career at Mina Group in outposts across the United States.

See *Calendar for Details*



Interactive Culinary Demonstration & Champagne Henriot Luncheon with Chef Jeff O'Neill of Gibraltar at the Grove Isle Hotel & Spa, Coconut Grove

Saturday, November 13



Sip, stir and sauté with Executive Chef O'Neill of Gibraltar (newly opened in the renovated former Baleen space), who comes to Miami after a stellar trajectory at Donald Trump's Mar-a-Lago Club and The Breakers in Palm Beach, as well as New York's Aureole, Daniel and Le Bernardin.

See *Calendar for Details*

SEEN AT THE SCENE

Wine Tastings



Anthony & Christina Hussain



Danielle Hernandez, Stacey Salstein & Jackie Sablotsky



Enrie Diaz & Lulu Garcia,



Glenn Allen & Ted Zellman



Monica & Juan Carlos Acosta,
Daniela & Aldrey Gomez



Evy & Michael Mort



Josie Victorero & Jeff Nehms



Lily Perez, Andrew Yianilos & Andrea Lopez



Margarita Brito, Carlos Lopez & Montserrat Pombo



Miguel & Maria Burelo, Carlos Paesano
& Alexandra Baroso

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SATURDAY

Interactive Culinary Demonstration & Champagne Henri Abelé Luncheon with Chef Tom Parlo, Biltmore Culinary Director, Coral Gables

Guided on stage by Biltmore Culinary Director Chef Tom Parlo, prepare delicious dishes at your table paired with Champagne Henri Abelé, the third oldest Champagne producer in France, established in 1757.

Time: 12 Noon
Location: Alhambra Ballroom
Fees: Biltmore Members \$52
Resort Guests \$65
Attire: Brunch Chic
RSVP: 305.913.3203
thecellarclub.com

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TUESDAY

Chardonnays of the World Tasting

Sample a selection of premium Chardonnay-based wines made with the most famous white grape varietal in the world at this festive walkabout tasting with musical entertainment by DJ Guillo Cartaya.

Time: 7pm – 8:30pm
Location: Country Club Ballroom
Fees: Biltmore Members Free
Resort Guests \$25
Attire: Business Casual
RSVP: 305.913.3203
thecellarclub.com

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WEDNESDAY

Ribera del Duero Wine Theme Dinner

Taste the multifaceted variety of Iberian cuisine and discover delicious gems from Spain's Ribera del Duero wines showcasing the exquisite flavor profiles of the Tempranillo grape.

Time: 7pm
Location: Fontana
Fees: Biltmore Members \$79
Resort Guests \$99
Attire: Business Casual
RSVP: 305.913.3203
thecellarclub.com

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WEDNESDAY

Provence Wine Theme Dinner

Indulge in sun-kissed French Riviera-inspired dishes prepared by Chef Ruiz paired with select Provence wines from vineyards cooled by ocean breezes from this world-renown Mediterranean region in France.

Time: 7pm
Location: Palme d'Or
Fees: Biltmore Members \$89
Resort Guests \$109
Attire: Cocktail Chic
RSVP: 305.913.3203
thecellarclub.com

Keep In Mind...

Please reserve at least 2 business days in advance to help us better serve you.

Must be at least 21 years of age to attend any Cellar Club Event.

Limit 2 guests per membership for all tastings and receptions. Guests must be accompanied by a member.

The information provided herein is subject to change without notice.

Join the Cellar Club Electronic Mailing list today at thecellarclub.com and click on the subscribe link.

CALENDAR OF EVENTS **SEPTEMBER**

SEEN AT THE SCENE

Wine Tasting and Art Exhibit



Julissa Cohen & Isabel Castro



Danielle Liagi, Olga Bustamante, Nicole Huesmann,
Mercy Bustamante & Monika Zdziebkowska,



Kashan Pena & Nahomi Hung



John Offehardal & John Mcvey



Tere Sproul & Roberto Cepero



Roger & Lily Rodriguez, Sylvia & Jose Vidal



Denise Capo & Nydia Llamas



Alina & Marcos Lopez, Hector & Monica Ventura



Giancarlo Poetri & Denise Meyer

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SATURDAY**Interactive Culinary Demonstration & Champagne Gosset Luncheon with Chef Gonzalo Rivera of La Marea at The Tides, South Beach**

Pamper your palate with Champagne Gosset, the oldest Champagne producer in France (since 1584) while you prepare a delectable lunch at your own table guided by Chef Rivera.

Time: 12 Noon

Location: Granada Ballroom

Fees: Biltmore Members \$52

Resort Guests \$65

Attire: Brunch Chic

RSVP: 305.913.3203

thecellarclub.com

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TUESDAY**Bold Red Wines Tasting**

At this walkabout tasting with rhythms by DJ Guillo Cartaya, treat your palate to full-bodied red wines from around the world designed to grab your attention with their rich, deep flavors.

Time: 7pm – 8:30pm

Location: Country Club Ballroom

Fees: Biltmore Members Free

Resort Guests \$25

Attire: Business Casual

RSVP: 305.913.3203

thecellarclub.com

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WEDNESDAY**Spanish Wine Theme Dinner**

Join us for an evening showcasing the splendors of Spanish cuisine, hailed as one the most diverse in the world, perfectly matched with a variety of white and red Spanish wines selected for the occasion.

Time: 7pm

Location: Fontana

Fees: Biltmore Members \$79

Resort Guests \$99

Attire: Cocktail Chic

RSVP: 305.913.3203

thecellarclub.com

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SATURDAY**Interactive Culinary Demonstration Luncheon with Chef and Zen Buddhist Priest Edward Espe Brown Biltmore International Health & Wellness Festival**

Cook along with Chef and Zen Buddhist priest Edward Espe Brown, co-founder of Greens Restaurant in San Francisco and author of *The Tassajara Bread Book*, *The Tassajara Recipe Book*, and other books.

Time: 12 Noon

Location: Granada Ballroom

Fees: Biltmore Members \$52

Resort Guests \$65

Attire: Brunch Chic

RSVP: 305.913.3203

biltmorehealthandwellness.com

or acufest.com

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SUNDAY**Organic Food and Wine Tasting Biltmore International Health & Wellness Festival**

Indulge your palate in delicious, healthy, organic menu samplings from Miami's premier restaurants and taste a range of organic and biodynamic wines from around the world at this walkabout event held in the serene sophistication of the Biltmore's Country Club Ballroom.

Time: 11am- 3pm

Location: Country Club Ballroom

Fees: Biltmore Members \$30

Resort Guests \$35

Attire: Zen Casual

RSVP: 305.913.3203

biltmorehealthandwellness.com

or acufest.com

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WEDNESDAY**South America Wine Theme Dinner**

Enjoy the vibrant layers of flavors of South American cuisine perfectly paired with hand-picked, white and red wines from vineyards located on both sides of the Andes mountains.

Time: 7pm

Location: Palme d'Or

Fees: Biltmore Members \$79

Resort Guests \$99

Attire: Cocktail Chic

RSVP: 305.913.3203

thecellarclub.com

CALENDAR OF EVENTS **OCTOBER**

SEEN AT THE SCENE

Interactive Champagne Luncheon



Chef Marc Vidal



1960 Graduating Class, Belen Jesuit



Ramon Poo & Chef de Partie Wilman Noel



Roberto Cepero & Consuelo Diaz



Cristina Bedoya & Selma Weisbein



Giannina Armella, Chef Marc Vidal & Estela Armella



Mili Cortin & Jesus Mederos

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WEDNESDAY

Champagne Henriot Reception and Santiago Medina Art Exhibit

Meet Colombian artist and Miami Children's Hospital physician Santiago Medina and view his engaging expressionist art between sips of Champagne Henriot to the beat of DJ Guillo Cartaya's eclectic tunes.

Time: 7pm – 8:30pm

Location: Country Club Ballroom

**Fees: Biltmore Members Free
Resort Guests \$25**

Attire: Business Casual

RSVP: 305.913.3203

thecellarclub.com

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WEDNESDAY

Pacific Northwest Wine Theme Dinner

Experience the delights of premium wines from Washington and Oregon, whose vineyards share the same latitude as the great French wine regions of Bordeaux and Burgundy, matched by dishes created for this occasion.

Time: 7pm

Location: Fontana

Fees: Biltmore Members \$79

Resort Guests \$99

Attire: Cocktail Chic

RSVP: 305.913.3203

thecellarclub.com

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SATURDAY

Interactive Culinary Demonstration & Champagne Henriot Luncheon with Chef Jeff O'Neill of Gibraltar at Grove Isle Hotel & Spa, Coconut Grove

Savor the festive bubbles of Champagne Henriot as you stir and sauté signature dishes by Chef O'Neill, formerly of Donald Trump's Mar-a-Lago Club, and New York's Aureole, Daniel and Le Bernardin.

Time: 12 Noon

Location: Alhambra Ballroom

Fees: Biltmore Members \$52

Resort Guests \$65

Attire: Brunch Chic

RSVP: 305.913.3203

thecellarclub.com

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WEDNESDAY

Champagne Theme Dinner

Champagne entices the palate, fires the imagination and seduces the senses. Indulge in its legendary finesse as you sample various Champagne styles at this sumptuous dinner prepared by Chef Philippe Ruiz.

Time: 7pm

Location: Palme d'Or

Fees: Biltmore Members \$89

Resort Guests \$109

Attire: Cocktail Chic

RSVP: 305.913.3203

thecellarclub.com

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CALENDAR OF EVENTS NOVEMBER

EXCLUSIVE MEMBERSHIP



Water Separates
the People of
the World;
Wine Unites
Them!

Visit us online
thecellarclub.com

PREMIER MEMBERSHIP

A social and diverse membership package of Biltmore amenities, privileges, special events and comprehensive fitness program.

Leisure Lifestyle...

Complimentary

- Valet Parking (Hotel & Golf Course)
- Fitness Center Access
- Specialty Exercise Classes
- Physical Therapist Body Assessment by SportsFit Rehab & Training
- Personal Trainer Assessment & Exercise Program
- Membership Newsletter with Food & Wine Events Calendar

20% Savings

- Spa Treatments
- Hair & Nail Salon Services
- Fitness Center Organic Juice Bar
- Poolside Cabanas & Cabana Suites
- Leisure Wear Boutique & Logo Shop

Preferred Member Rates

- Seasonal Resort Packages
- Health & Wellness Events
- Majestic Limousine Services
- Holiday & Special Events

Food, Wine & Beyond...

Complimentary

- Champagne Reception & Art Exhibition
- Wine Tasting Receptions
- Spirit Tastings Receptions
- Member's Annual Holiday Party
- Waived Corkage Fee

20% Savings

- Palme d'Or
- Fontana
- Cascade
- 19th Hole
- Biltmore Bar
- Cellar Club Bar / 100 Wines-By-The-Glass
- Poolside Boules Bar
- Sunday Champagne Brunch
- Traditional Afternoon Tea

Preferred Member Rates

- Monthly Interactive Champagne Luncheons featuring Guest Chefs
- Monthly Wine Theme Dinners
- Gala Winemaker Dinners
- Biltmore Culinary Academy

Single Membership - \$1,295 or \$125 per month
Couple Membership - \$1,895 or \$175 per month

GOLF MEMBERSHIP

Golf Membership upgrade offers ALL the benefits of Premier Membership plus special access to Biltmore's Signature Donald Ross Golf Course and much, much more...

Single Membership - \$2,995 or \$275 per month
Couple Membership - \$3,995 or \$375 per month

For Membership: 305.913.3230

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phone: 305.913.3203 • email: cheers@thecellarclub.com

From The Desk of Yvonne Roberts
Premier & Cellar Club Director



Celebrate Health & Wellness,
Biltmore-Style!

Ask anyone who has been struggling to achieve a healthy lifestyle: they will tell you it is not easy to do, mainly because there is a huge difference between knowing what to do and actually doing it. It takes time, hard work and persistence to get where you want to be. But there are several things you can do that can make all that hard work a little easier and greatly improve your chances of success. At the Biltmore we believe in empowering individuals to make healthy lifestyle choices naturally, day in and day out while exploring the unique intersection of mind, body, and spirit.

This October, join us for the Biltmore International Health & Wellness Festival: three days of health conscious inspiration and education. Bring your family and friends to this fun and informative event showcasing a variety of renown authorities presenting workshops, seminars and interactive experiences. Explore new techniques for reducing stress, learn about nutrition and healthy eating, and select from a variety of programs to fit any lifestyle. Throughout the weekend, experience sessions on Holistic Therapies, Fitness, Nutrition, Eco-Living, Sports Medicine, Meditation. Sample delicious fare from Miami's signature restaurants at the Organic Food & Wine Tasting, cook along with other participants at the Interactive Luncheon, then de-stress in the evening with the serene sounds of the Yoga World Music Concert.

Cheers!