

Function 38 – Summer 2023



*A Wine Tour
of the USA*

Wednesday 8th March 2023

12.00pm – Concluding 3.00pm

Ranelagh Club

3 Rosserdale Crescent, Mt Eliza

Guest Wine Partner

A tour of the USA with Hugh Waterman, Sales and Brand Manager for Jackson Family Wines

Hugh Waterman is a Sales and Brand Manager for Jackson Family Wines, managing multiple states spanning Victoria, South Australia, Western Australia, Tasmania and the Northern Territory.

Born and raised in South Australia, Hugh grew up in the wine industry and is staunchly passionate about Australian wine and progressing Australian wine globally.

Whilst studying a Bachelor of Wine Marketing at Adelaide University, Hugh immersed himself in wine and was employed across various industry sectors, ranging from vineyard work, marketing, wine retail and cooperage work. Post study saw Hugh work a vintage as a cellar hand with Kilikanoon Wines, before working in the United Kingdom in wine retail and wholesaling.

Hugh enjoys building his wine knowledge, whether that be through the glass or directly from the people who make up the wine industry and also enjoys heading back to SA to spend time on the family vineyard in Clare.

Charlotte Bethune from red + white, who has partnered with us for our New Zealand, Italian and Yarra Valley luncheons, will be accompanying Hugh Waterman.

American Wines

The USA is a major wine producer, fourth biggest after Italy, France and Spain and the new world's largest. Like old world producers, its wines are *Vitis vinifera* (the common grape vine) but like new world producers, its wines are varietally marketed (Cabernet not Bordeaux).

All the wines at today's lunch are from California, one from the Central Coast at Monterey, and the other five from the North Coast at Mendocino and the Napa and Sonoma valleys. Today we will be sharing a Pinot Gris, two Chardonnays, two Cabernet Sauvignons and an exotic Zinfandel. We hope you enjoy them all.



Canapés on Arrival

Kendall Jackson Vintners Reserve Pinot Gris 2021

Entrée

La Crema Monterey Chardonnay 2020

La Crema Sonoma Chardonnay 2021

Main Course

Kendall Jackson Vintners Reserve Cabernet Sauvignon 2019

Kendall Jackson Grand Reserve Cabernet Sauvignon 2019

Dessert

Kendall Jackson Vintners Reserve Zinfandel 2020





Canapés on Arrival

Tempura battered soft shell crab Nam Jim
dipping sauce, Aioli & Asian herbs

Entrée

Pan seared scallops wrapped in prosciutto with
a salad of grilled white peach, Salsa Verde
Dress Rocket

Main Course

Twice cooked brine chicken, lemon & thyme,
chargrilled zucchini, ayo blanco

Dessert

Buttermilk Panna Cotta, Champagne macerated
season berries, edible flowers, shortbread crumb



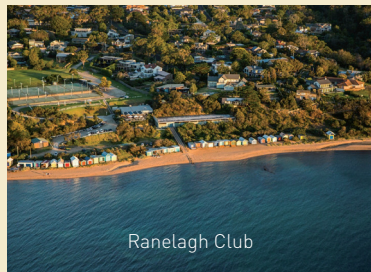
Guest Chef

Nicholas Francois
Head Chef
Ranelagh Club

Nicholas Francois (Nic)

was born in Mauritius and migrated to Australia in 2005 to follow his passion to become a Chef. He completed his apprenticeship at Bar Bosh where he discovered a flair for Middle Eastern cooking. In 2009 Nic commenced as Sous Chef at the prestigious Kooyong Tennis Club where he worked for 9 years running the busy bistro and fine dining restaurant. In 2018 Nic moved down to the Mornington Peninsula and has spent recent years in the kitchens of some of the Peninsula's finest restaurants, namely Alatonero and Montalto Estate Winery where he honed his techniques using the freshest seafood and highest quality local ingredients, to develop a unique fresh style and flair that is now bringing diners to the Ranelagh Club.

In his spare time Nic loves music, playing his guitar and spending time with his 3 children.



Ranelagh Club

Ranelagh Club is a little slice of paradise located in the Ranelagh Estate in Mt Eliza. The Club has tennis and sailing activities, private access to Ranelagh Beach and a fully licenced bar and bistro with spectacular views across Port Phillip Bay, there's something for everyone to enjoy.



Kendall Jackson Vineyard



A FEW WORDS ABOUT US

The purpose of the Frankston Wine & Food Society (FW&FS) is to provide a forum for Melbourne wine and food lovers to come together four times each year with lunches reflecting flavours of the four Seasons.

The FW&FS was established under the auspices of Proudly Frankston Campaign Inc., and then President Alan Wickes OAM in 2013, after being mentored by the acclaimed Melbourne Cricket Club Long Room Wine & Food Society. After thirty-eight events plus the Members Christmas Functions and special evening events, the Society has gained a reputation for the ultimate dining experience.

DIVERSITY IN WINE

Local, National, Global.

To-date, guest winemakers have been invited not only from the Mornington Peninsula, but other Regions throughout Australia, thus continuing the theme of diversity in wine experiences for members. The FW&FS is a wine society dedicated to providing a National and Global view of the wine world.

Such unique taste experiences have been made possible by each guest chef carefully creating a seasonal menu matched to pre selected wines. The Society is grateful for the invaluable support from its winery and restaurant partners. In addition to its annual program, the FW&FS has also included some evening events as added benefits for Members.

These events have included a Fortified Wine Dinner, an Old Bottle Night, a Winter Seasonal Dinner and a Daylight-Saving Twilight Dinner.

Joint FWFS Founders:

Max Butler (Life Member), Kevin Johnson (Inaugural Chairman 2013-2018), Robert Thurley

CONTACTS

The FW&FS Committee

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