

Food paired with wine, like a couple joined in marriage, is about seeking the perfect balance: between beauty, sustenance, texture, and compatibility; a sublime combination that will carry you aloft for a lifetime.

The presentation, flavors, ability to satiate, delight, and mystify is part of the dance between courses and libations (and couples). From the first champagne bubble and crostini, to the last amber drop of an indescribable dessert wine paired with a bitter chocolate soufflé, you might wonder how two unrelated things could fit together with such aesthetic symmetry. Perfect Pairings is about love and compatibility: the reason you and your betrothed have to be together is the same reason certain wines and foods do: it's meant to be.

Many chefs, sommeliers and wine makers who come to California also feel that they are meant to be here: a perfect union of talent and ingredient. California is a magical mecca offering staggering natural beauty, purity and abundance of fresh and artisanal ingredients, and an appreciative and adoring audience, which puts food and wine center stage, and allows chefs and sommeliers to strut their stuff.

The bay area has also a proud fishing heritage, and is bordered by wine country, and organic farms up and down the coast. Chefs and sommeliers are like kids in a candy store, experimenting, creating, tasting, sipping, and having the time of their lives. The bay area culinary scene is one part think tank, one part lab, and 2 parts paradise -- you won't find cuisine, wine, (or excitement about their pairing) at this level anywhere in the world, except for possibly Italy. There is a glorious, bombastic energy that our chefs and wine experts share: all flavor, and no pretense, with a dash of adrenaline. There is nothing precious or contrived -- the love, passion and the commitment is as authentic as the food and wines they join together. Kind of like the perfect marriage, non?

We have asked 4 top chefs, sommeliers and wine experts in northern California to create their version of a model wedding menu. Use it as inspiration for your own fete, and raise your glasses to our creative culinary team....

*Bon Appetite!*



*Perfect* pairings

By: Carolyn Gerin

**Kimball Jones,**  
Executive Chef, The Farm,  
Carneros Inn, Napa



Executive Chef Kimball Jones is a renaissance man: managing three Carneros Inn restaurants, creative director of Groth Vineyards, and the author of 2 cookbooks. He achieved international acclaim for Wente Vineyards Restaurant, and in doing so enhanced the perception of Californian cuisine among foreign chefs. He loves his local ingredients and purveyors who grow his mushrooms, beans and everything else in his kitchen. His guiding principle is to create simple, elegant, and hearty food that highlights the wines of the region, and to support (and celebrate) organic and sustainable local agriculture. Whew! Jones is a tough act to follow (or keep up with), but Super Sommelier Naomi Steinkamp fits the bill. Young and confident, she makes bold picks that work like a symphony with the food. Her focus is boutique treasures made in small batch that don't always make it into the mainstream mix but thankfully made it into my goblet. Her love for the wines she picks and the winemakers that craft them are evident in her anecdotes and insider knowledge. Jones and Steinkamp are a perfect pairing.

[www.carnerosinn.com](http://www.carnerosinn.com)

**“I pour what I like to drink! I enjoy showcasing wines that are unique with beautiful food. I want the guest to find a calm symmetry within the pairing and be able to relax and enjoy the experience.”**

Naomi Steinkamp, Carneros Restaurant

### **Kimball Jones Wedding Menu**

#### **Hors d'Oeuvres**

Artichoke-Leek Confit  
on Crostini with Parmigiano-Reggiano

Tuna Tartare with Lemon, Sesame Seeds  
and Scallions on a Potato Chip

Grilled Pork Tenderloin Skewer  
with Red Pepper Sauce  
*Domaine Carneros, Brut Rose, N/V*

#### **Appetizers**

Duck Breast and Duck Liver Terrine  
with Summer Fruit Relish and Brioche Toast

Ohlone Smoked Salmon with Lemon Asparagus  
Custard, Micro Arugula  
and Chervil  
*Selene, Sauvignon Blanc, 2005*

#### **Seasonal Soups and Salads**

Asparagus Soup with Crème Fraiche, Meyer Lemon  
Oil and Spicy Croutons

Endive Salad with Pistachio Dressing, Fuji Apples  
and Point Reyes Blue

Vine Ripened Tomato Salad with Basil Oil, Fresh  
Mozzarella and Garlic Confit  
*Robert Sinskey, Vin Gris of Pinot Noir, 2006*

#### **Entrees**

Roasted Painted Hills New York Steak with Potato  
Thyme Gratin, Chard, Spring Onions and  
Rosemary Sauce

Seared Tuna with Caramelized Onion Risotto,  
Sautéed Spinach and Citrus Aioli

Roast Leg of Local Lamb with Grilled Summer  
Vegetables and Nicoise Olive Sauce  
*Hyde de Villaine, De La Guerra,  
Chardonnay, 2005*

#### **Desserts**

Scharffen Berger Chocolate Pot de Crème  
and Peanut Butter Cookie

Kaffir Lime and Coconut Tart with  
Toasted Coconut Sherbet

Wedding Cake  
*Honig, Late Harvest Sauvignon Blanc,  
2005 (Napa)*



Photo courtesy of Carneros Inn

**Kevin Koebel, Executive Chef,  
The Rogue Chef,  
Halfmoon Bay**



Chef Koebel is a chefs' chef: the kind of guy you want to get a beer with.

An award-winning, sustainable cooking visionary, and farm boy, Koebel is pure of heart and ingredient, protective of, and political about, the family farm, all the while wielding a spatula and a chef knife. A "farm to fork" foot soldier, he works with what's available, focusing on the honesty of the food. His purveyors are his friends and neighbors: growers, dairy farmers and winemakers. The restaurant features a warm, sexy, "Cali-Med cool" with an open kitchen format where diners can engage in conversation with the chefs with never a dull moment: the menu changes daily. It's not unusual to see couples at the chefs' table nibbling from each others plates, sipping, nuzzling, and reconnecting. Kevin concurrently serves as the restaurant's Cellar Master, suggesting wine pairings from the Central Coast and Napa, all the while, imbibing in nip or two himself.

Rogue Chefs use no set recipes, rather, their five senses and what's available that day to create dishes of exquisite variety and flavor that perfectly match the wines of the region. For bold, new directions in food and wine, Rogue Chefs is unforgettable.

[www.roguechefs.com](http://www.roguechefs.com)



Photo courtesy of Carneros Inn

**Kevin Koebel Wedding Menu**

**First**

Roasted Ramp & Potato Soup  
*2004 Tohu Unoaked Chardonnay Gisbourne, New Zealand*

or

Pinion Grilled Portabello Mushroom  
Caramelized Onion - Buckwheat Sprouts  
Harley Chevre - Porcini Reduction  
*2003 Marina Cvetic Montepulciano D'Abruzzo  
Abruzzo, Italy*

**Second**

Local Baby Greens - Crumbled Point Reyes Blue  
Cheese - Smoked Bacon - Candied Lemon  
Banyuls - Honey Vinaigrette  
*2003 Domaine Alfred Pinot Noir  
Califa Edna Valley*

or

Baby Tat Soi Salad - Shaved Pecorino  
Fresh Strawberries - Candied Pecan  
Caramelized Red Onion Vinaigrette  
*2005 Primosic Friuli Pinot Grigio Italy*

**Third**

Heirloom Tomato & Prosciutto de Parma Risotto  
Mascarpone - Italian Parsley Pesto Crostini  
*2003 Bonny Doon Le Cigare Volant  
Santa Cruz Mountains*

or

Pan Seared Cornmeal Crusted Pork Loin  
Calvadoon - Black Pepper Applesauce  
Micro Greens Salad  
*2005 Earl Pichot Vouvray France*

**Fourth**

Dry Rubbed Roasted Flat Iron Steak  
Shredded Yukon Gold Potato Pancake  
Blackberry-Chocolate Reduction  
*2004 Burrell School Cabernet Franc  
Santa Cruz Mountains*

or

Pan Roasted Local Wild Salmon  
Baby Sunburst - Forbidden Black Rice  
Lemon-Star Anise Jam  
*2003 Chateau de la Gardine  
Chateauf-neuf-de-Pape Rhone Valley, France*

**Fifth**

Lilikoi Flower Cake with White Chocolate  
and Candied Kumquats  
*Vin de Galciere (Bonny Doon)*



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**Martin Castillo,  
Executive Chef, Limon  
Restaurant, San Francisco**



**“Peruvian food is perfect for weddings: you are celebrating love, exhilaration, and the blending of new families and new flavors - it’s dramatic, colorful and intoxicating!”**

**Martin Castillo, Limon Restaurant**

Martin Castillo, Executive Chef of Limon Restaurant, and Peruvian native, was recently voted a Top 6 Chef in Peru and a Top 5 Chef in San Francisco. Limon is all about family, celebration, good food and wine. The Limon concept was born on a Sunday afternoon, a time where family and friends enjoyed Mama Luz’s family recipes, like ceviche, empanadas, lomo saltado, and of course spectacular Spanish and Peruvian wine. Courage, pooled funds, a dream, and a lot of hard work made Limon into a hyper-successful reality, and a top San Francisco destination restaurant. Mama Luz assists Chef Castillo with refining the recipes and the creative direction of the restaurant. While there are some that might consider Peruvian food to be a tad exotic for a wedding, Chef Castillo disagrees: “Peruvian food is perfect for weddings: you are celebrating love, exhilaration, and the blending of new families and new flavors - it’s dramatic, colorful and intoxicating!” Cellar Master Jesus Munoz adds, “it’s important to balance the heat, citrus, and spice of Peruvian food with wines that have sweetness and acidity to open up one’s senses to the love and pleasures of life.” I’ll toast to that!

[www.limon-sf.com](http://www.limon-sf.com)

**Martin Castillo Wedding Menu**

**Appetizers**

Chicarron de Pollo: Marinated chicken pieces fried then served with salsa criolla and lemon vinaigrette  
*As Laxas, Albarino, 2006*

Ceviche Limon: Fresh halibut with mixed seafood marinated in limejuice, served with yam, Peruvian corn and mussels in a salsa criolla  
*Lietz Riesling, 2004*

**Main Course**

Lomo Saltado: Traditional Peruvian dish of Top Sirloin slices sautéed with onions, Tomatoes and fries, served with a side of rice  
*Catena (Malbec), 2005*

Arroz con Mariscos: Clams, scallops, mussels, shrimp and calamari cooked with saffron rice in a pepper shrimp sauce  
*Tobia (Rioja), 2003*

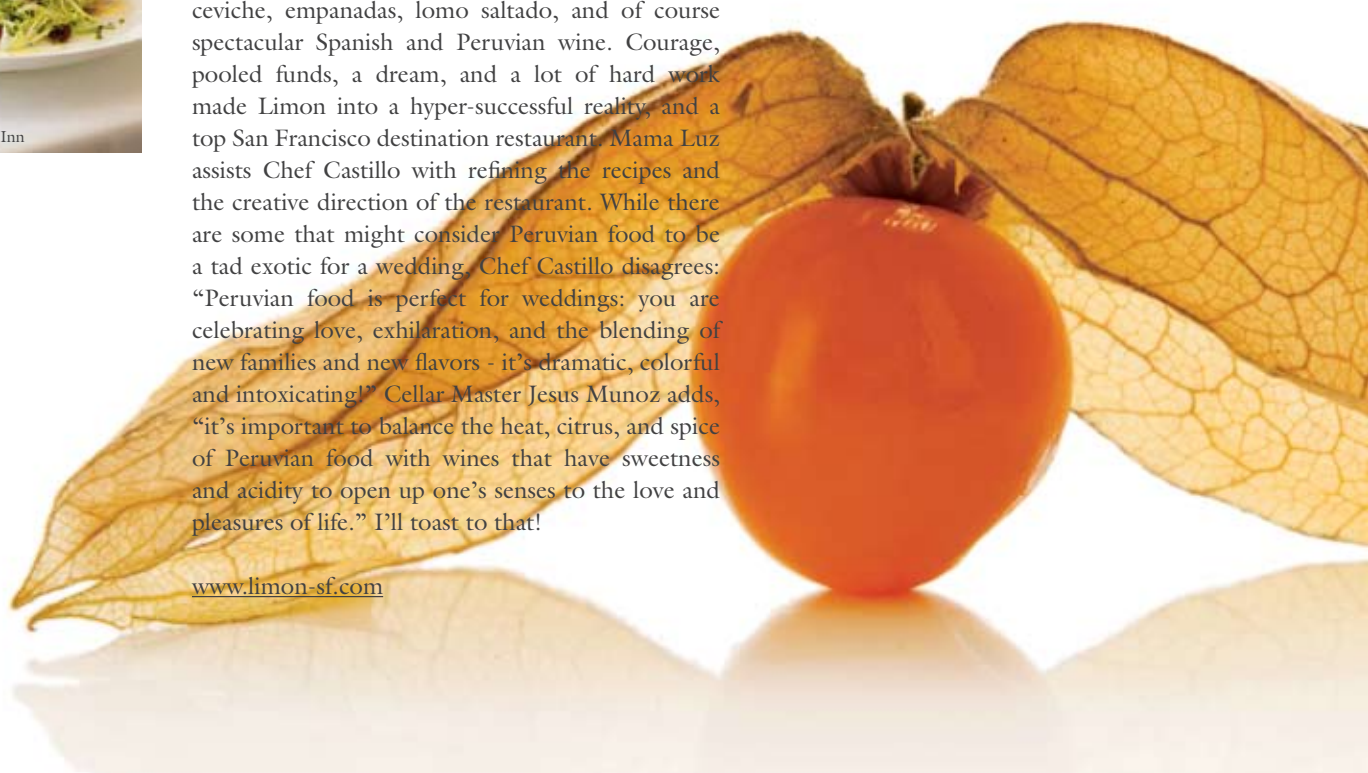
**Dessert**

Molten Chocolate Cake with Choclo (Peruvian corn) ice cream  
*Ferreira Port*

Tres Leche Cake with Chirimoya Ice Cream  
*Vin de Galciere (Bonny Doon)*



Photo courtesy of Carneros Inn



**Richard Samaniego,  
Banquet Manager/Chef,  
Sonoma Mission Inn**



**“...in my family, as soon as the breakfast dishes were being washed, someone was talking about lunch.”**

**Richard Sameniago**

Richard Samaniego is a man after my own heart: he does French-influenced Napa style cuisine in East Coast portions –I could write a sonnet about his Cabernet braised short ribs. A graduate of the California Culinary Academy he has traveled (and surfed) his way through many well-known kitchens, notably, Mustard’s Grill, and Heartbeat at The W Hotel. His sophisticated, rustic cuisine is a blend of classical training, and spending his childhood on his grandfather’s ranch, where food and family took center stage. According to Samaniego, “as soon as the breakfast dishes were being washed, someone was talking about lunch.” Mealtime was always a cornucopia of farm-fresh offerings, marinated meats, Latin flavorings, laughter, and a lot of people around the table. These days, Samaniego cooks for a bigger group, sometimes over 1000 at a time. But he always lets the ingredients speak for themselves, which means using them in their peak and season, and cooking them to enhance their flavors and maintaining their integrity. With sommeliers such as Eric Henson, pairing his exquisite picks with such elegant fare, the meal is certain to be unforgettable.

[www.fairmont.com/sonoma](http://www.fairmont.com/sonoma)

**Richard Samaniego Wedding Menu**

**First Course**

Lobster, Caviar and Spring Vegetable Salad,  
Lobster Mayonnaise  
*Domaine Carneros, La Reve, 2000, Carneros*

**Second Course**

Spring Garlic Veloute, Parsley Coulis  
*Flowers Chardonnay, 2001, Sonoma Coast*

**Third Course**

Poached Artic Char, Spring Onions, Chanterelle  
and Hen of the Woods Mushrooms, Fiddlehead  
Ferns, Ramps,  
Beurre Rouge  
*Kosta Browne Pinot Noir, 2004, Sonoma Coast*

**Fourth Course**

Cabernet Braised Short Rib, Celeraic Mousse,  
English Peas  
*Tallulah, Syrah, Sonoma Coast, 2004*

**Dessert**

Fairmont Sonoma Mission Inn Green Wedding  
Cake  
Mignardise  
*Banfi, Rosa Regale*



Photo courtesy of Carneros Inn



Photo courtesy of Carneros Inn