

WINE DINNER WITH JEANNIE CHO LEE



This is a highly recommended event especially for those seeking knowledge on pairing wines with Asian cuisine.

There aren't a lot of books or experts dishing up acute knowledge on pairing wines with Asian cuisine, which is the primary reason why Asia's first Master of Wine, Jeanie Cho Lee launched her book, *Asian Palate*, diving right into this particular topic. Published last fall, her magnum opus analyses various regional Asian cuisines and how and *why* they would match a particular wine. Lee zooms into dish specifics, revealing tips on bottles that match with local Cantonese specialities such as roasted meats like Peking duck or more complex, stock-based dishes such as abalone. She also shares insight on pairing wine other regional Asian fare such as sushi and sashimi in Japanese food to barbeque and pungent casseroles in Korean cuisine.

On a book tour throughout January to February scheduled at various established fine dining restaurants across the Asian region to share her first-hand findings about pairing local specialities with wines. That includes a dinner and wine tasting at the Hong Kong Grand Hyatt hotel on January 15. Around 9 premium wines will be paired with an 8-course meal at One Harbour Road prepared by Chef de Cuisine Tim. Patrons will also take home a boxed gift set of her book *Asian Palate* (retailed at HK\$718).

She also dispels myths of pairing wine with Chinese food, including the popular assumption that highly aromatic varietals go best with Chinese cuisine. "There's also the myth that one wine goes with one meal, and in Asian cuisine I say that's absolutely false!," so during the dinner, you will be going back and forth sipping more than one glass during one course, and why she recommends this so.

Highlights on the menu include an excellent braised abalone wedge with sea cucumber in puff pastry, which is paired with Jacques Lurton's Pouilly Fume 2008. It's followed by tea smoked crisp chicken which is paired with not one but two bottles: a Chateau Palmer 2001 and Grace winery China's Tasya's Reserve Merlot 2008. There's also simmered lettuce with Yunnan hamin Bouillo and steamed glutinous rice topped with diced pigeon and wolfberry, paired with Shaw and Smith Shiraz 2007/2008 and a Crozes-Hermitage Domaine Thalabert from Paul Jaboulet 2005.

7/F & 8/F, Grand Hyatt Hong Kong, 1 Harbour Road, Wan Chai. Tel: +852 2584-7722.