

# CHEERS TO A SPIRITED NEW YEAR!



Champagne and wines to be served

**F**ine wine is part of an exquisite cultural lifestyle; and on top of it all is Tita Trillo, recognized as one of the most influential wine experts in the country. Tita's wine pairing dinners are truly an unforgettable experience as you savor excellent spirits amid a splendid ambience that transforms each sip into a luxurious realm of anything imaginable. The highly respected wine merchant prides herself in supplying aficionados with high-grade wine and boasts that red wine is her fountain of youth. Recently, Tita hosted three top-notch events, which featured menus filled with inventive dishes and paired off with exquisite reserve wines. These were: the Champagne Barons De Rothschild Wine dinner, the Caliterra Wine Dinner, and the Chateau Mouton Rothschild Charity dinner.


**HAVING A BALL**  
**TINA HIDALGO JACINTO**

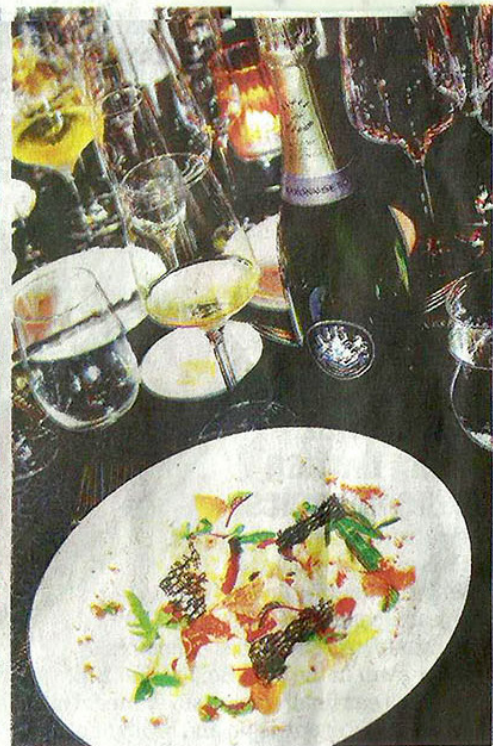
Dinner started off with a scallop ceviche, mushroom pickles, zucchini lime paired with Champagne Barons de Rothschild Brut from the Champagne region in France composed of 40 percent pinot noir grapes and 60 percent chardonnay grapes; salad of Canadian lobster, pomelo, finger lime, and fennel with Champagne Barons de Rothschild Blanc de Blancs made from 100 percent grand cru chardonnay grapes from the best vineyards of France Cote de Blancs. Main course was roasted duck breast with beet root and verbena sauce with Mouton Cadet Reserve Rouge from Medoc; Franco-Basque cheese, Ossau Iraty paired with Champagne Baron de Rothschild Rose. The finale was a decadent black cocoa nibs cannelloni with mouton cadet reserve sauternes.

Tita Trillo and brother Joe Meneses with daughter Paige welcomed guests to the Chateau Mouton Rothschild Charity dinner at the Peninsula Manila's Old Manila. Tita shares her blessings with the less fortunate in Tondo, Manila. A special degustation wine dinner featured the culinary feast of Old Manila's chef de cuisine **Bertrand Charles**. At the entrance of the Magsaysay Private Room wine enthusiasts sipped on Cadet Blanc and Mouton Cadet Rouge. The gourmet dinner started with an *amuse bouche* of smoked slipper lobster with mascarpone cheese sauce was highlighted by a Mouton Cadet Blanc Reserve from Graves; Ravioli braised short rib *au jus* sauce with Mouton Cadet Rouge Reserve from Medoc wine region of Bordeaux. A slow-roasted lamb saddle and a Beillevaire cheese three pepper croustis complemented by fifth growth Cru Classe Chateau d'Armailhac 2011 from Pauillac. This was bested by a pan-seared veal tenderloin partnered with the star of the evening—a first Growth Cru Classe Chateau Mouton Rothschild 2009 vintage. A tour de force ending was the mango textured cream with crunchy iced jelly heightened by Mouton Cadet Reserve Sauternes.

The warm reddish glow of the wood burning The Fireplace restaurant of New World Manila Bay Hotel provided a romantic ambience for the Chilean reserve wines from Vina Caliterra paired with a five-course divine gourmet specially prepared by hotel's executive chef **James Williams**. Tita's chef with sommelier skills **Rene Arambulo** shared his description of all the wines paired for each occasion. Cocktails were chilled, well balanced, mineral-edged Caliterra Reserva Chardonnay from Chile's Casablanca Valley or a silky medium-bodied Caliterra Reserva Merlot from Colchagua Valley. Dinner scallop tartar, orange and hazelnut appetizer with Caliterra Reserva Sauvignon Blanc; cold smoked salmon with squid ink and asparagus paired with Caliterra Tributo Chardonnay; white bean *cassoulet* with pork belly confit with Caliterra Reserva Carmenera. Main course was a slow-cooked beef stew paired with Arboleda Cabernet Sauvignon from Aconcagua Valley. This won over premier cru Chateau wines from Bordeaux in blind tasting events worldwide. The selection of cheeses was paired with Caliterra Syrah Reserva.



Tet de Guzman, Preciosa Soliven, and Tita Trillo



Salad with Blanc de Blancs


**PERFECT PAIR** Slow-cooked lamb saddle, Beillevaire 3 Pepper Croustis, artichokes *barigoule* paired with the Chateau d'Armailhac, Pauillac 2011


Frederic Mairesse, the author, Rupert Jacinto, and Sandie Poblador



Johnny Litton and Joe Meneses



Alex Crisologo and Kristine Meehan



Abder Guedouar



Chef Bertrand Charles, Anthony Gourmel, and Mike Peter Wehrle



David Brissonaud and Claudine Trillo



Becky Garcia and Michelle Jeppesen



Joward Tongco, Chef Giuseppe Rivoli, and Xavier Masson



Chef Bernie Olivares and Bob Lehman



Oskide Ravanera, Carmen Olivares, and Austin Moreno of Old Manila Restaurant



Liping Zheng, Annabelle Sia Yu-Yong, and Cheng Yong



Paige Meneses and Mirko de Giorgi



Ambassador Rolando Guevara Alvarado, Rona Hilvert, and Grace Taylor