

LEHIGH VALLEY

# Wonderful Weaversville



Owner/Chef  
Mark Prostko  
and Bailli  
Raymond  
Yedlock.

By Donald Squair, *Vice Echanson*

ON THE BRIGHT, SUNNY AFTERNOON OF MAY 17, THE LEHIGH Valley Mondiale assembled at Jessica's Tea Room in the Weaversville Inn for a splendid tasting of American wines paired with regional foods. It is a pleasant drive from nearby towns to this establishment's quiet country setting. Upon arrival, we toasted the recent marriage of Vice Conseiller Culinaire Edward Galgon and Maître de Table Restaurateur Jessica Long with Iron Horse Wedding Cuvée 2004.

With the first course of preizel-crusteD pork loin with apple-cipollini onion compote, we sampled Hahn Pinot Gris Santa Lucia Highlands 2007 and Thomas Fogarty Gewürztraminer 2006. The entrée of beef tenderloin with asparagus and herb-roasted, redskin potatoes was partnered with Arrowood Cabernet Sauvignon 2002 and Seghesio Family Vineyards Zinfandel 2006. We continued to enjoy these selections with three locally made cheeses. During the event, Vice Echanson Donald Squair led us in comparing and contrasting the wines.

A spiced pear Bavarian treat was enhanced by a specially ordered Subarashii Kudamono Asian pear dessert wine. *Kudamono* is Japanese for "wonderful fruit," and the wine offered a rich, crisp flavor and sweetness from locally grown fruit that is vinified in Michigan. On the walls of the venue were several pegged racks, upon which hung assorted vintage hats. We donned these for a group photo. We extend our thanks to Owner/Chef Mark Prostko and his staff for their warm hospitality and delicious array of food and wines. ■

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