



*MORGAN'S FORD FARM
BLUE RIDGE HUNT DINNER
FEBRUARY 3, 2001*

SPICY OKRA WRAPPED WITH SERRANO HAM
WARMED PECORINO TARTUFFELO
PHEASANT PATE WITH CHUTNEY
SMOKED TUNA, CAPERS AND LEMON

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SPICED SHRIMP WITH PIRI-PIRI

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GRILLED TENDERLOIN OF BEEF STUFFED WITH
A BLACK TRUFFLE PASTE, MARINATED IN CURE
SPICE POWDER AND PORT, A PORT REDUCTION
AMPLIFIED WITH CHANTERELLES AND TRUFFLE
SHAVINGS, GINGERED APPLE SAUCE
A MEDLEY OF WINTER VEGETABLES

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LE SORBET

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THE CHEESES: GARROXTA FROM CATALONIA,
ALSATIAN MUNSTER FROM ALSACE,
TORTA DEL CASAR FROM BAJADOZ,
LIVAROT FROM BURGUNDY,
SALAD OF FENNEL, ORANGES AND HAZELNUT OIL

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SPANISH FLAN WITH WARMED
RASPBERRIES IN HIMBEERGLIST

The classic dinners or breakfast held during fox hunting season in Virginia inspired Agostino in creating this 2001 menu combining heavy winter foods, truffles and superb cheeses.

November 8, 1997

The Lobster Medallions and Truffle
Ravioli in a Truffle Butter Sauce

The Grilled Tenderloin With Sundried Tomatoes

The Port Wine Sauce With Morels

Brussel Sprouts With Pine Nuts, Pecans, Cider

The Maple Glazed Sweet Potatoes With Apples

The Leicester Stilton

The Telemé from California

The 222nd USMC Birthday Cake
With a Fresh Raspberry Coulis

Mean and green – this was the concept for this
1997 United States Marine Corps dinner created
by Agostino to celebrate the 222nd Birthday of
the Corps.

November 8, 1997

Domaine Lind-Humbrecht
Pinot D'Alsace 1994

Ciabatta 1994

Tuseany

Waterbrook Merlot 1994
Columbia Valley

Portos Pocas Colheita 1967



Sea Scallops with Black Beans, Red
Pepper, Chives in Piri Piri
Chateau St. Jean - 1989

Marinated Pork Roast stuffed with Sun Dried Tomatoes
Spiced Mozzarella and Pignoli
Peruvian Potatoes with Haricots Vert
Black Thai Rice with Spanish Currants
Quinta do Carmo - 1988 Alentejo

Endives with Walnuts in Lime-Walnut Oil Dressing
Toasts with Truffle Butter

Pears with Chocolate and Raspberry Mousse
Stilton from Leicestershire

Smith Woodhouse 1980 Vintage
Setubal 20 Years
11.21.95

Flavors from around the globe marked this elegant dinner from 2002: potatoes from Peru; Piri-Piri peppers from Portuguese Africa; the fragrant Thai black rice combined with Spanish Currants – the goal was to integrate flavors that compliment each other.

January 19, 2000
Upper Salem Farm, Boyce, Virginia

**Dinner in Honor of D. Carlos I,
King of Portugal**

Broa with Angolan Peanut and Piri-Piri Paste
Toasted Almonds
Cod Fish with Tomatoes, Onions and Black Olives
Smoked Swordfish with Capers, Lemon and Sweet Soy
Favens à Algarvia

Gambas com Picante and Macao Noodles

Pheasant Convent Style with a Port Reduction
Ginger Apple Sauce, Pheasant Pate on Toast
And Haricots Verts

Selection of Portuguese Cheeses

Pudim Flan with Raspberries

King Don Carlos I of Portugal was a gourmet par excellence. This 2000 dinner recreate some year 1900 dishes with a modern spin presenting special Portuguese foods and wines in a modern light: the dense corn bread known as Broa; cod fish (a Portuguese staple) and pheasant cooked along an ancient Portuguese guideline.

Os Vinhos

Joao Pires 1999

Quinta do Carmo 1996

Domaines Barões de Rothschild
Alentejo (Extremoz). Casta: Aragonês,
Alicante Bouchet, Trincadeira e Piriqita

Calcos do Tanha Reserva 1996

Douro. Casta: Touriga Francesa, Tinta roriz,
Tinta Amarela e Tinta barroca

Os Vinhos Generosos

Setúbal Colheita 1934

José Maria da Fonseca
Setúbal. Casta: Moscatel de Setúbal

Porto Krohn. Colheita 1965

Douro. Castas: diversas castas da região
Demarcada do Douro

Bastardinho de Azeitão

30 Anos. Casta: Bastardo
José Maria da Fonseca. Setúbal

MILITARY HIGH LIFE
ELEGANT FOOD HISTORIES AND RECIPES



A Dinner for the Scalias:
Antonin and Maureen
Thank you for your service to
Country, both bench and hearth

January 21, 2007
Washington, D.C.

Hosted by Jim Catlette & Susan Womble

Prepared by:
Agostino von Hassell
Peter Acland, formerly Lieutenant, Scots Guards
The Third Regiment of Foot Guards
Consulting Chef John Besh, Restaurant August
Formerly U.S. Marine Corps

Members of the United States Supreme Court were served recipes from *Military High Life* – interpreted for modern times by Agostino von Hassell.

The First Course

Foie Gras “Napoleon”

Chef Clause originally created this dish for King Louis XVI. The king loved it and awarded Clause a substantial bonus. The chef took the money, and married a pastry chef named Marie-Anne Maring. The two quit their jobs to open their own business and became both famous and wealthy. The same dish – in some variations – was served to Napoleon and his senior staff during various campaigns.

Served here with aspic of Sauterne wine and toast with black truffle butter.

Served with:

Wine: Alter Ego of Château Palmer, 2000

This wine comes from a Bordeaux vineyard purchased by General Charles Palmer in 1814. General Palmer, who first served with the prestigious 10th Regiment of Hussars served with the Duke of Wellington during the Peninsular War and the final battles against Napoleon. He was one of several officers who served under Wellington who would later invest in French vineyards. The wines of Château Palmer were frequently served by the better British Regiments.

To Taste:

Wine: Légion Étrangères Côtes du Rhône

Made close to Puylobier in the Rhone Valley and close to the principal retirement home of the French Foreign legion, this wine is made by retired legionnaires.



The vineyard was first founded by retired Roman legionnaires who set up there at the request of Julius Caesar.

Inter-Mezzo

**Sorbet made with “Moonshine”
From Belleau Wood**

This eau-de-vie comes from plums grown in the orchard where U.S. Marines launched their first attack on German forces on June 6, 1918 in the famous battle of Belleau Wood.

The Main Course

**Lamb Stuffed with Oysters
Accompanied by Roman Legion Farro
and a Salad of Mâche**

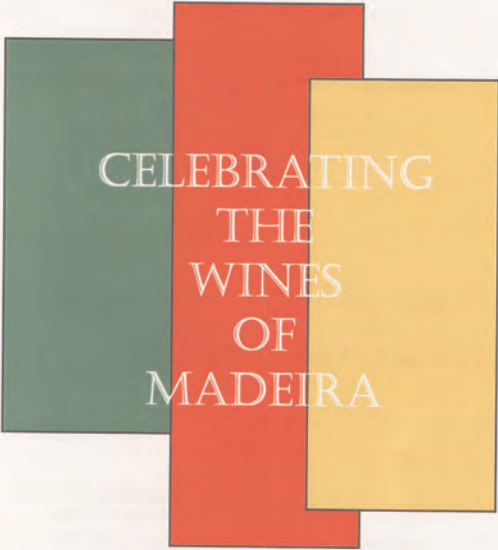
This lamb recipe was served to George Washington to celebrate the end of the Revolutionary War Dish. It was included this evening to celebrate Antonin Scalia's birthplace, Trenton, New Jersey.

Every Roman Legionnaire received a bag of farro, a nutritious whole grain with a nutty flavor. It was used to thicken soups, or milled into flour. We prepared it in one other Roman preparation, cooked with carrots, celery, bacon and olive oil and a dash of vinegar.

Wine: Jarhead Red

A Cabernet Sauvignon is made by Marines at the Firestone Vineyard on California's Central Coast.






CELEBRATING
THE
WINES
OF
MADEIRA

November 30, 2001
Agostino and Elizabeth von Hassell
Upper Salem Farm
Boyce, Virginia

Madeira is a much misunderstood wine: this menu combined the best of Portuguese cooking with a range of Madeira wines.



Appetizers

Steamed Shumai with Asian Dipping Sauce
BBQ Pheasant in Puff Pastry
Madeira Sautéed Wild Mushrooms and Shallots
Wild Boar Suppresata
Toasts with Angolan Piri-Piri Spread and
Smoked Trout

First Course

Smoked Salmon Tartare, Marinated Asparagus,
Fennel, With Madeira Aspic Cubes
and Currie Cucumber Sauce

Second Course

Served With Quinta do Carmo 1996
Classic Beef Wellington with Madeira Sauce
Butternut Squash Puree with Crème Fraiche
Haricot Verts and Maroon Carrot Bundles
Wrapped with Leeks

The Cheeses of Portugal

Queijo da Serra
Queijo de Azeitão
Queijo Toledo
Queijo Ribafria

The Dessert

Encharcada do Convento de Santa Clara

**The Wines were selected and will be
discussed by
Eng.^a Teresa Caiado Ramirez**

*To commemorate the lives lost on
September 11, 2001
Donations to the Marine Corps –
Law Enforcement
Foundation are encouraged!*

THE GREAT FOX HUNTS

The Old Chatham Fox Hunt

October 11, 1997

The Breakfast at

White Oak Farm

By kind invitation of Ms. Linda Griffin, Mr. Freling Smith, Ms. Lauren Kilpatrick, Mr. Richard Petrovits, Mr. and Mrs. Edward Kremer, Mr. and Mrs. Donald McGrath, Miss Diane Serber, Mr. and Mrs. Theo Tarantini, Mr. and Mrs. Agostino von Hassell at the Tarantini Residence.

A classic hunt "breakfast" from Upstate New York to feed hungry fox hunters

THE OLD CHATHAM FOX HUNT BREAKFAST

October 11, 1997



COLUMBIA COUNTY HARVEST BOUNTY

Grilled Venison Sausage and Roasted Peppers Served
on Rustic Corn Bread Toast
The Whole Poached Salmon
Grilled Broccoli Rabe Sausage with Spiced Sauce
The Cheese Board of Local Cheeses

Hot Butternut Squash and Chestnut Soup Served in
A Giant Gourd

Feijoada Completa - Brazilian Black Bean Dish with
Sausages, Chicken, Ham and Covered with Manioc
Crusty Country Bread

The Salad of Fall Greens: Baby Kale, Radicchio
Swiss Chard with a Crumbled Goat Cheese Accent

Angel Pasta Prima Maré
Grilled Breast of Duck with Shitake Mushroom Tagliatelle
Red Cabbage Salad, Shelled Beans and Tomatoes

Mrs. Slattery's Homemade Columbia County Apple Cake
Hand Scooped Berkshire Vanilla Ice Cream

By kind invitation of Ms. Linda Griffin, Mr. Freling Smith, Ms. Lauren Kilpatrick, Mr. Richard Petrovits, Mr. and Mrs. Edward Kremer, Mr. and Mrs. Donald McGrath, Miss Diane Serber, Mr. and Mrs. Theo Tarantini, Mr. and Mrs. Agostino von Hassell at the Tarantini Residence.



White Oak Farm



An elegant dinner for the top Portuguese food association - Confraria Lusitana de Cozinha www.confrarialusitanadecozinha.com this dinner highlighted modern Portuguese cuisine as interpreted by Agostino von Hassell and matched to select Portuguese wines.

Le Menu de l'épopée Des Découvertes

Le Chef Agostino von Hassell
En collaboration avec
Le Chef Steven McHugh
(Chef du Restaurant Besh - Nouvelle Orléans)

Apéritifs

Negimaki de haricots verts et jambon de porc nourri aux glands
Moutarde de câpres et basilique
"Bourses du mendiant" remplies de crevettes aromatisées au citron et au thym
Gougères de fromage de Nisa affiné

Amuse Bouche

Espadon fumé et sa sauce de safran et câpres

Cabillaud frais, apprêté avec un mélange d'épices orientales et de sel de la mer noire,
Enveloppes de purée d'aubergines et olives noires épicées par des graines du paradis
Salade de cresson truffée

Sorbet d'eau de vie de Foz-de-Arouce

Médailles de filets de Bœuf en pâte feuilletée et noisettes
Sauce de vin de Madère aux accents de Muscade, clous de girofle et Piri-Piri
Haricots verts liés
Petites pommes-de-terre rouges au pesto d'amandes et basilique

Les Fromages

Fromage da Serra
Fromage da Serpa
Sabeio

Servi avec une pomme au four épicée de feuilles de curry fraîches

Les Deserts

Panna Cotta de thé vert
Mousse au chocolat de Guinée
Poires pochées au vin blanc saupoudrées de sucre aromatisé aux amandes,
Cardamome et safran



Confraria Lusitana de Cozinha
Confrérie Lusitanienne de Cuisine
Association fondée à Lausanne le 3 février 2004

*Celebrating the Risorgimento:
the Splendor of Italy - Food, Wine & History*

"Bellini" Da Veneto e Friuli

Bellini - Cocktail of White Peaches and Spumante
From Veneto and Friuli
Campari e Soda da Napoli
Acqua Minerale San Pellegrino



Cotechino Alla Emilia-Romagna

Grilled Cotechino Sausage from Emilia-Romagna

Bocconcini della Campania

Morsels of Smoked Mozzarella from Campania

Melone e Prosciutto di Parma

Fresh Summer Melon with Prosciutto from Parma

Olive Verde della Sicilia

Green Olives from Sicily

Zucchine alla Menta del Lazio

Fried Zucchini with Mint from the Lazio

Calzone Pugliese

Stuffed Savory Rolls from Apulia

Soppressata della Sicilia

Smoked Pork Sausage from Sicily



Giuseppe Garibaldi

IL RISORGIMENTO

Primo Piatto

First Course

La Polenta del Nord

Polenta with Tomato Sauce and Basil

La Pasta del Mezzogiorno

Fresh Pasta with Octopus



I Secondi

Main Courses

Il Risotto Piemontese

Risotto with Mushrooms from the Piedmont

Papa al Pomodoro della Toscana

Fresh Tomatoes with Bread and Wine from the Toscana

Pisellini all'Olio e Dragoncello della Toscana

Peas with Tarragon and Virgin Olive Oil from the Toscana

Agnello alla Griglia della Sardinia

Grilled Leg of Lamb from Sardinia

Torta di Funghi della Umbria

Mushroom Pie from Umbria

Insalata di Finocchi e Arance della Sicilia e della Emilia-Romagna

Fennel and Orange Salad with Balsamic Vinegar from Sicily and the Emilia-Romagna

Giardiniers di Verdure del' Veneto

Grilled Vegetables from the Veneto

An elegant dinner for the top Portuguese food association - Confraria Lusitana de Cozinha www.confrarialusitanadecozinha.com this dinner highlighted modern Portuguese cuisine as interpreted by Agostino von Hassell and matched to select Portuguese wines.

Cocktails

Zardetto Prosecco NV (Veneto)
Arrigoni Vermentino 1994 (Liguria)
Folesco Vitiano 1995 (Umbria)

Antipasti

Falesco Est! Est! Est! Poggio de Gelsi 1995 (Lazio)
Zenato Pinot Grigio 1994 (Veneto)
Falesco Merlot d'Aprilla 1994 (Lazio)
Fendi di San Gregorio Taurasi 1991 (Campania)

First Course

Taurino Notarpanaro 1988 (Apulia)
Coppo Barbera d'Asti Camp du Rouss 1993 (Piedmonte)

Main Courses

Regaleali Rosato 1995 (Sicily)
Argiolas Costera 1993 (Sardinia)
Castellare Chianti Classico 1993 (Tuscany)
Batasiolo Barolo 1991 (Piedmonte)
Regaleali Rosso del Conte 1989 (Sicily)

The Cheeses

Zenato Amarone 1983 (Veneto)
Castellare Sodi du San Niccolo 1990 (Tuscany)

The Desserts

Houner Malvasia delle Lipari 1993 (Sicily)
Capri Natura Limoncella (Capri)



I Fromaggi The Cheeses

Bel Paese
Fontina Piemontese
Gorgonzola
Pepato
Tallegio



I Dolci The Desserts

Cannoli all Cannella
Cannoli from Sicily

La Pastiera della Calabria
Calabrese Cheese Cake



Caffe

Liquori d' Italia