

Cellar & Galley

A CHEF AND A MASTER SOMMELIER SERVE UP THE PERFECT PAIRINGS

CHEF IAN DELTA MARINE'S INVICTUS

Born and raised in Iowa, Ian Buffington grew up hunting and fishing with his father, camping with his family and ice fishing during the cold Iowa winters. The surrounding farmland gave Ian access to some of the best meats, wild game and freshwater fish one could find, and cooking the bounty became one of his passions. At 19, Ian attended the Culinary Institute of America in Hyde Park, New York, earning a bachelor's degree in hotel and restaurant management. To this, Ian added a certificate from the Society of Wine Educators as a certified specialist of wine. He is well-versed in every style of cuisine and has extensive wine

and food pairing knowledge, which he delights in using every chance he gets. Chef Ian prefers only the freshest ingredients, and he loves to provision for guests at local markets. He is a calm force on board, never allowing pressure to interfere with creating imaginative cuisine, and he believes the combination of hand-selected fresh ingredients, creativity and spectacular presentation is the perfect recipe to ignite senses and stimulate taste buds. On board *Invictus*, he regularly invites guests into the galley to be a part of the magic happening at mealtime. Ian's interests include muscle cars and anything outdoors—especially fishing. It's also a little-known secret that Ian is an expert at brewing his own beer. He's a well-rounded chef, which is reflected in his inventive and palate-pleasing menus, including the one below.

THE MENU

- Dungeness crab in a crispy cup with lemon, tomato, horseradish and sweet peppers
- Artisanal mozzarella with heirloom tomato, basil, olive oil and aged balsamic
- Seared Alaskan halibut with Israeli couscous and roasted cauliflower in a caper wine sauce
- Banana cake with toasted black walnut, shortbread crumble and banana cream



JEFF BROWN



VIRGINIA PHILIP

THE WINE

I cannot think of a better way to herald the summer than with Dungeness crab. The refreshing Broadbent Grüner Veltliner, Niederösterreich, Austria, 2012 is wonderful with shellfish and crustaceans. Grüner Veltliner is indigenous to Austria and can be very dry or off-dry and light-, medium- or full-bodied. This selection is light, crisp and dry with notes of lime, peach and green apple, which complement the crab marinated in lemon and tomato. On the finish are lovely notes of clean mineral and white pepper that refresh the horseradish and sweet pepper components.

The artisanal mozzarella with heirloom tomato and basil requires a richer, rounder, lusher style of dry white, and the Tenuta del Cavaliere "Marchetti," Verdicchio dei Castelli di Jesi, Classico Superiore, Marche, Italy, 2012, fits perfectly. Maurizio Marchetti harvests his grapes slightly on the late side to develop intensity and concentration. The Marche region is in east-central Italy hugging the Adriatic Sea, where the soils are rocky and the ocean breezes are cool, adding to the intense qualities of the wine. Made from 100 percent verdicchio, its aromas are of freshly zested citrus, ripe melon, golden delicious apple and wet

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[PRIVATE YACHT VACATIONS]

stones. It is lush and round on the palate but still holds refreshing tangy acidity. The flavors are dominated by pear, honeydew melon and apricot with a good blast of mineral on the finish.

By the time the entrée is served, I'm ready for a red. When looking for that one red wine to complement a fish course, a light New World pinot noir usually works. For the seared Alaskan halibut, we went with a Chamisal Stainless Pinot Noir, Unoaked, Central Coast, California, 2012. This wine is produced in open-top stainless steel vats and covered in carbon dioxide, a process called carbonic maceration

commonly used in the Beaujolais region of France. The wine's aromas of fresh strawberries and tart cranberries marry well with the couscous. On the palate are flavors of red cherries, candy apple and fresh rose petals. The finish is fresh and juicy and won't overpower the caper wine sauce.

With the banana cake, try the Dandelion Vineyards Legacy of the Barossa 30-Year-Old Pedro Ximénez, Barossa Valley, Australia. Made from rare, 30-year-old Pedro Ximénez grapes, this sherry is well-rounded with flavors of freshly toasted pecans, candied apricot, figs and toffee that harmonize well with the

banana flavor. The dish's toasted black walnuts work well on the palate with the wine's natural hint of oxidation and an overall complex finish. ■

- **Broadbent Grüner Veltliner**, Niederösterreich, Austria, 2012, \$13.99
- **Tenuta del Cavaliere Marchetti**, Verdicchio dei Castelli di Jesi, Classico Superiore, Marche, Italy, 2012, \$16.99
- **Chamisal Stainless Pinot Noir**, Unoaked, Central Coast, California, 2012, \$22.99
- **Dandelion Vineyards Legacy of the Barossa**, 30-Year-Old Pedro Ximénez, Barossa Valley, Australia, \$23.99



Virginia Philip is one of only just over 200 professionals worldwide to hold the title of master sommelier. Her discerning palate and encyclopedic knowledge also earned her the American Sommelier Association's title of Best Sommelier of the United States. At The Breakers Palm Beach, Philip oversees the beverage selection of the resort's nine restaurants and bars and 14 wine lists. She owns Virginia Philip Wine Shop & Academy in West Palm Beach.

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[ELEC-TECH]

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to manufacture, however, Kymeta successfully demonstrated bidirectional high-speed Internet connectivity with a Ka-band broadband satellite last December. Kymeta successfully tested video streaming and a bidirectional Skype video call that same day.

"Kymeta coming together with e3 feels a little like a match meant to happen," Olsson says. "We have certainly made a lot of progress at Kymeta with antenna technology itself in the last 18 months, and in addition to that, the progress that we've seen to date in the last six months in the yachting industry wouldn't have happened without e3." He adds that in the visits he and Horner have made to shipyards, design symposiums and more, "we learned that some leading designers are now designing new yachts with flat-panel antennas in mind."

The companies are still determining pricing, how far to install from sunpads and the like,

and whether the antennas can be painted. These are issues that e3 Systems is accustomed to addressing, so Horner doesn't anticipate hurdles. One thing he does know: A yacht's existing cabling can be used. New builds will use fiber-optic cabling.

At press time, Kymeta was building another prototype to test with another satellite provider this summer. Both companies are confident that some yachts will be able to test antennas in early 2015. "We'll test and re-test and re-re-test," says Olsson. It won't be hard to find yachts willing to help in that regard. Horner says a yacht manager recently told him, "If we don't go for this and my boss is on this boat at the beginning of next season and sees a boat next door without any domes and says, 'Why have we got domes?' then I'll be out of a job." ■

For more information: e3s.com; kymetacorp.com



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