

TRUMP WINEMAKER'S DINNER DEFINE LUXE



PHOTOGRAPHY: BY SARAH GOLONKA

Director of Wine and Spirits, Thomas Compagnon



Ravioli as only Jean-Pierre can do.



Everything is bigger and better when Trump does it. That goes for his buildings, his shows and of course, his golf courses.

Since its opening in 2006 the Trump National Golf Club in Southern California's Palos Verdes has sat poised on the cliff side as the definition of luxury and elegance. More often than not, that caliber of a personality equals an exclusive and out of reach experience for the general public, but not this one. What many fail to realize is that Trump National is public in every sense

of the word. From its public course, to its amazing restaurants and its breathtaking public paths to the ocean beaches below, Trump National is accessible to all. There have been countless commercials, television shows and movie scenes filmed here, which of course adds to the Los Angeles eccentricity, but what isn't widely known is that what happens inside at Trump is just as amazing as what the outdoors have to offer. We're talking of course about the food and drink.

The team that has been assembled at the club is one that leaves no detail unattended when it comes to delivering the Trump experience to its guests. From the General Manager, David Conforti, to the Director of Wine and Spirits, Thomas Compagnon the Director of Food and Beverage, Randolph Wynns, the Executive Chef, Jean-Pierre Vincent and the Pastry Chef, Ronald Swart, every moment of your dining experience is executed with precision and care.

One amazing feature of the club is the interaction that it offers to its patrons through special events such as the Winemaker's Dinner series. Not only do these dinners offer an opportunity for guests to indulge in Chef Jean-Pierre's creations, as those shown here, but they also provide the attendee with an opportunity to learn about a wine direct from the maker him/herself.

As Director of Wine and Spirits, Thomas Compagnon puts special attention to these events in hopes to carry out his mission of introducing guests to some of the most esteemed names in wine and winemaking.

A recent winemaker dinner brought Duckhorn Winery to the club. When asked what made Compagnon select Duckhorn he explained, "Duckhorn has a name that our guests can easily





Steak and shrimp done to absolute perfection.

Southwest Regional Sales Manager, Melinda LeBlanc with Executive Winemaker for Duckhorn Winery and Paraduxx, Bill Nancarrow.



Deserts almost too decadent to eat.



recognize. They make consistently good wines..." For Compagnon it is more than a name that is required to qualify a wine or spirit in to the Trump family, they must demonstrate, "Balance, of course, and real quality, not just perception." These are qualities that Compagnon knows well.

Introduced to wines as a teenager by his parents back in France, he developed an early appreciation for the drink. He later decided to continue his interests by pursuing wine education at a wine and culinary school in France. After some traveling Compagnon realized that as wine was growing in popularity with the public, so were the opportunities for someone with his knowledge within the industry. He was hired by the original owners of the land, the Zuckerman's, and he was welcomed into the Trump Corporation when it took over in

2003. Since then he has continued to grow with the company and bring quality and consistency to visitors every day.

You can find Thomas just about any day of the week behind the bar or bustling back and forth between the dining rooms sharing his knowledge of wine and spirits with the guests. Exceptional wine is an everyday occurrence and Trump because of Compagnon's efforts and knowledge. If you haven't done so already, visit the club and try a flight so that you can experience more than one of Compagnon's selections. His goal every day - "...to meet or exceed guests' expectations." Service indeed.

Shown here are all luxury wines, above \$100, highly allocated, produced in small quantities and meant to be aged for at least 5 years.

From left to right, Gaja Barbaresco from the Piedmonte region- Italy; L'Aventure, wine produced by Compagnon's winemaker friend, Stephan Asseo; Aquilon, a Spanish wine, made from Grenache grapes; Chateau Angelus, a very famous Bordeaux wine; and finally, Marques de Murrieta Castillo Ygay, another wine from Rioja- Spain. Compagnon recommends all of these wines to not only collect, as an investment, but to drink with friends as well.

