

Flights Of Fancy—Food And Wine

(NAPSA)—Here's some delicious news: Those who have ever dreamed of a private dining experience and cooking lesson with a master chef or of sharing a glass of fine wine with its winemaker—all while raising funds for charity—need look no further.

This holiday season, purchasers of the Flexjet 25 Jet Card—Napa Valley Edition will not only be recipients of the very best in private jet travel, operated under FAR Part 135 by U.S. air carrier Jet Solutions, but will also be treated to the ultimate Napa Valley experience.

This distinctive offering begins in the heart of wine country with an exclusive evening with master chef Morimoto. Best known for his appearances on Food Network's "Iron Chef America,"™ Chef Morimoto will personally prepare for Flexjet 25 guests a feast that seamlessly integrates Western and Japanese culinary styles to create his signature cuisine.

The group then has the unique opportunity to attend a private cooking class and sake tasting with Chef Morimoto at Morimoto Napa, his newest and first West Coast restaurant that opened July 2010 in downtown Napa.

As part of this package, jet card customers will also receive two four-day passes to the prestigious Auction Napa Valley, the must-attend wine charity event of the year. Program highlights include the "Taste Napa Valley" event, featuring a marketplace of more than 100 vintners pouring their best releases and the Barrel Tasting & Auction, followed by the popular "Friday Night in Napa Valley" vintner-hosted dinner parties. On Saturday, attendees are invited to the impressive Live Auc-



You won't have to fish for compliments when you serve braised black cod the Morimoto way.

tion to bid on one-of-a-kind lots, including everything from rare bottlings and collections of Napa Valley wine to access to private once-in-a-lifetime events and incredible getaway packages. Since the Auction's inception in 1981, this annual fundraiser has given nearly \$100 million to local charities.

What's more, attendees will also enjoy a three-night stay at Meadowood Napa Valley—the area's first and finest luxury resort—plus a personal driver and luxury vehicle throughout the weekend.

Jet cards are an ideal solution for those who wish to fly fewer than 100 hours a year in a private aircraft without making an upfront capital investment. Private jets offer access to 10 times the number of airports that commercial airlines service (5,000 vs. 450) to deliver travelers exactly where they need to be.

For those unable to attend or take advantage of the cooking lesson, you can still re-create one of Morimoto's great recipes at home.

This one is from "Morimoto: The New Art of Japanese Cooking."

Braised Black Cod *Makes 6 Servings*

- 2 cups sake**
- 6 slices fresh ginger**
- 6 black cod fillets with skin on, 6 to 7 ounces (175 to 200 g) each**
- 1½ cups sugar**
- 1 cup soy sauce**
- 1½ teaspoons tamari**
- 3 tablespoons mirin (sweet Japanese cooking wine)**

Pour the sake into a large, deep skillet or flameproof casserole. Add the ginger and fish fillets skin-side up. Cover and cook over high heat for 3 minutes. Add the sugar and cook over medium-high heat for 3 more minutes. Pour the soy sauce and tamari over the fish fillets. Cook over medium-high heat, covered, for 5 minutes. Add the mirin and cook for 3 minutes longer. Be careful not to burn the fish; glaze the fillets by repeatedly pouring the thickened sauce over them while cooking. With a slotted spatula, carefully transfer the black cod fillets to a platter. Check the fish to make sure it has no residual bones hidden in it. If the braising liquid is not thick enough, keep cooking it over high heat until it becomes caramelized. Garnish the cod with julienned scallion and ginger and a sprig of kinome, and drizzle with braising liquid.

For more information about the Flexjet 25 Jet Card—Napa Valley Edition, call (888) 240-2108 or visit www.flexjet25.com/napavalley.