



*Founded 1934*

**Discovering Contemporary Basque Cuisine accompanied by  
Small Production Top Quality Spanish Wines**

Dear Members,

Please join Event Chairs, Cathleen Burke Visscher, Leslie Gold and Ian Shane on Monday, November 14 at Alex Raij and Eder Montero's, unique Basque restaurant Txikito (pronounced chic-kee-toe) for a tutored voyage of discovery through one of the least know regional cuisines of Europe. The restaurant is modeled after a traditional Basque cider house or sagardotegi (pronounced sag-ardo-tegi). Modern sagardotegis can broadly be described as a cross between a steakhouse and a cider house. The more recent traditions surrounding the sagardotegis hail back to the time when buyers interested in purchasing cider from a particular maker would bring along food for the tasting as it is considered best when taken with a meal. This soon evolved into gastronomical tradition with the sagardotegis becoming a cross between a grill and a cider house. We will be drinking top quality Spanish wines rather than Basque cider which is not easily available in the U.S.

Alex and Eder are masters of using unusual (at least in this country) Spanish ingredients and, as you will discover, they succeed in taking traditional Basque food and through culinary creativity together with a passion for their native Spanish region, transforming it into a diverse and delicious selection of small plates that is unlike any traditional tapas. Frank Bruni of the NY Times comments on Txikito, "the adventure unfolds on several fronts..... Across many meals here I had wonderfully memorable food (suckling pig as fine as any in NY beyond Eleven Madison Park's)....."

Dinner will consist of a broad selection of plates covering a full range of Basque delicacies such as oyster mushroom carpaccio with marcona almonds and roncal cheese, Basque fisherman's stew and - Traditional Basque almond scented torte, drunken cherries to mention but a few. Alex will be on hand to tell us what she has cooked, and give us some background on Basque food and culture.

Patrick Mata of Peninsula Wines has selected a diverse collection of Spanish wines to match the wide variety of dishes that we will sample. Spain produces a great variety of top quality wines but few people explore much beyond basic Rioja and Ribera Del Duero. Patrick will be joining us for dinner to help us explore the less well known wines of Spain and to show the superb quality that modern Spanish wine can achieve. Many of the Peninsula's wines that we will taste at Txikito are small productions or single vineyard wines that have been scored over 90 by Parker. These include, Chafandin 2008 (Single vineyard) 100% Tempranillo from Ribera del Duero (a limestone vineyard located literally in between Vega Sicilia and Pesquera (500 cases produced), Tampesta Imelda 2008, 100% Prieto Picudo from Leon (50 cases produce) and Rogo 2010 100% Godello, from a slate vineyard in the Valdeorras region (800 cases produce)

MENU

**PINTXOS**

**Kroketas de Bacalao** -Crispy creamy salt cod croquettes  
**Tutera**- Gratin of artichoke ham and Roncal cheese  
**Punta de Piquillos**- Red piquillo peppers stuffed with bonito del norte

**PRIMEROS**

**Setas** -King oyster mushroom Carpaccio with marcona almonds and roncal cheese  
**Berengena**- Crisp eggplant with refried tomatoes and mint yogurt

**ENSALADA**

**Txanquetes**- Baby arugula salad, crispy silverfish, poached egg

**CAZUELAS**

**Basque Fisherman's Stew**- Stew of choricerro peppers, salt cod tripe, chick peas, and seasonal white fish

**SEGUNDOS**

**Cochinillo**- Slow cooked suckling pig with tximitxurri  
**Txuleton**- Cider house rib eye steak

**POSTRES**

**Pastel de Almendras**- Traditional Basque almond scented torte, drunken cherries.

Txikito aims to capture the many ways that food is enjoyed throughout the Basque country, from its simple bar foods to its more sophisticated signature dishes. This food, when paired with top quality Spanish wine, is sure to make a memorable and educational evening, which is the hallmark of our Society. Special thanks to Event Chairs, Cathleen Burke Visscher, Leslie Gold and Ian Shane for planning this unusual and wonderful event. Reserve your place early as Txikito is not a large restaurant and places are limited.

Very truly yours,

Greg Hurst  
President

Chris Ankner  
President

Date: Monday November 14, 2011

Time: Reception: 6:30 PM Dinner: 7:00 PM

Location: 240 Ninth Avenue, between 24<sup>th</sup> & 25<sup>th</sup> Streets (East side of Street)

Dress: Business Casual

Contribution: Members: \$155- Guests: \$170