

**Dinner at Bar Americain
Featuring Pinot Noirs of Merry Edwards**

50 EAST 42nd STREET • SUITE 2107 • NEW YORK, NY 10017 • (212) 490-2035 • FAX (212) 297-0444

September 12, 2005


Dear Member:

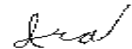
On Wednesday October 19, we are going to the wildly popular **Bar Americain**, which is Chef Bobby Flay's latest restaurant creation. The fabulous and varied menu has been developed from Bobby's many travels across the country, so it is truly his expression of the best regional dishes that America has to offer. Famed restaurant designer David Rockwell has transformed the space into a warm and inviting brasserie with a raw bar and an open kitchen. The name Bar Americain is actually a reference to the signs that Parisian café owners used to put up outside their storefronts to inform passersby that they served cocktails. Since cocktails were a purely American thing at the time, the signs said: "BAR AMERICAIN." We will forego the cocktails and be served instead an exciting array of dishes that have been especially prepared to showcase the wines of Merry Edwards. The menu is attached for your review.

Winemaker Merry Edwards is synonymous with outstanding Pinot Noir. A winemaker for over 30 years, Merry first produced the wines of Matanzas Creek during its heyday in the 70's and early 80's. She has also been a consultant to other wineries. Her true love has always been Pinot Noir, and in recent years Merry has directed her energies toward producing Merry Edwards wines from select Pinot Noir grapes in the Russian River Valley and Sonoma Coast, including her own Meredith Estate and Coopersmith vineyards. We are reminded of the movie *Sideways*, in which main character Miles extols the virtues of the Pinot Noir grape: "Pinot needs constant care and attention. Only the most patient and nurturing of growers can do it, really. Only somebody who really takes the time to understand Pinot's potential can then coax it into its fullest expression. Then, I mean, oh its flavors, they're just the most haunting and brilliant and thrilling and subtle and ... ancient on the planet." That is a perfect description of Merry Edwards and her focused approach to making world-class Pinots. We are indeed fortunate to have Merry provide the best examples of her winemaking efforts for our evening's enjoyment.

We will be dining in Bar Americain's classy upstairs private dining room. Due to space limitations, we are limited to 42 members, prospective members and guests. In order not to be disappointed, we recommend you request your reservation as soon as possible.

Sincerely,


Ivan Thornton
Co-President


Ira Greene
Co-President

Date: Wednesday, October 19, 2005

Times: Reception 7:00 PM; Dinner 7:30 PM

Location: **Bar Americain**, 152 West 52nd Street (between 6th and 7th Avenues)

Contribution: Members \$195, Guests \$215

Dress: Business attire (coat and tie for men)

The Wine and Food Society, Inc., New York

**Dinner at Bar Americain
Featuring the Wines of Merry Edwards**

Meeting #1059, Wednesday, October 19, 2005

Chairperson: Ivan Thornton

Special Guests: Merry Edwards and Ken Coopersmith

Hors d'oeuvres

*Red Chili Chicken Skewers Lamb Tenderloin Skewers, green pea & mint sauce
Pulled Pork, Parker House crouton, black pepper vinegar
Shrimp & Garlic, served on griddle cakes Artisanal Ham, black pepper biscuits, honey mustard
Wild Mushrooms, red pepper goat cheese, white truffle oil*

Soter Vineyards Beacon Hill Brut Rosé Sparkling Wine 1999

First Appetizer

*Spicy Tuna Tartar
Classic Garnishes*

Merry Edwards Russian River Valley Sauvignon Blanc 2003

Second Appetizer

*Crawfish & Dungeness Crab Griddle Cake
Basil, Red Pepper Relish*

Merry Edwards Russian River Valley Olivet Lane Vineyard Pinot Noir 2000

Main Course

*Wild Salmon, Pinot Noir Sauce
Cracked Wheat, Hazelnuts*

**Merry Edwards Sonoma Coast Meredith Estate Pinot Noir 2001
Merry Edwards Russian River Valley Pinot Noir 1999**

Dessert

Deep Dish Chocolate Cream Pie

Coffee and Tea

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1059

RESERVATION FORM

Wednesday, October 19, 2005

**DINNER AT BAR AMERICAIN
FEATURING PINOT NOIRS OF MERRY EDWARDS**

Member Name(s) _____

Guest Name(s) _____

Member(s): # @ \$195.00 _____

Guest(s): # @ \$215.00 _____

ONLY MEMBERS WHO HAVE PAID THEIR DUES MAY APPLY FOR RESERVATIONS TO THIS EVENT.

Members with dues paid and Prospective Members will be given preference up to TUESDAY, October 11.
After that date, guests will be accepted in the order in which their reservations were received.

To request a reservation, please go online to www.wfsny.org and complete the process electronically.
You may pay with Visa or MasterCard, or you may mail a check. If you need assistance, contact
rose@wfsny.org

Or if you prefer, you may mail this form with your check to request your reservation. Checks should be mailed to
The Wine and Food Society of New York, 249 Kimball Avenue, Westfield, NJ 07090. If you have any questions,
please call Rose at (908) 389-9590.

Please use the enclosed envelope.

Please indicate your address and telephone number below *if paying by check*. **THANK YOU!**

Address: _____

Telephone: _____