

**“BBQ and Turley”
Barbecue and Turley Wines at Blue Smoke Restaurant**

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May 9, 2006


Dear Member:

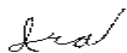
On Tuesday June 13, we will hold our final event of the 2005-2006 season of The Wine and Food Society of New York. We are returning to Danny Meyer’s Blue Smoke Restaurant, which specializes in classically prepared, regionally influenced pit barbecue. Blue Smoke has received numerous awards for “Best Barbecue” in New York City since opening just four years ago. At an early age, Executive Chef/Pitmaster Ken Callaghan (formerly Executive Sous Chef at Union Square Café) discovered his passion for barbecue while traveling through the southern United States on a vacation with his parents. At Blue Smoke Restaurant, Chef Callaghan has been able to indulge his passion by consistently producing the best mouth-waterin’, heart-pumpin’, honest-to-goodness, seriously authentic pit barbecue you’ve ever had. Our dinner will be served family-style in an **all-you-can-eat** format. Included on the menu will be Memphis baby-back ribs, Texas-style sliced beef brisket, pulled pork, and grilled salmon.

We have selected several fine wines to complement our dinner. Included are three excellent **Turley Wine Cellars Zinfandels from the Dogtown, Pesenti and Ueberroth Vineyards, and a Turley Hayne Vineyard Petite Syrah**, all from the excellent 2003 vintage. In Issue 157 of *The Wine Advocate*, Robert Parker says of the Zinfandel from Dogtown Vineyard, “From Lodi, the deep plum/ruby-hued Dogtown offers a huge nose of earth, roasted herbs, sweet pomegranates, cherries, briery mountain fruit, and a peppery, alcoholic finish.” Of the Petite Syrah Hayne Vineyard, Parker effuses, “The Hayne displays the telltale squid ink-like color with some purple hues, and a stupendous nose of pure black fruits intermixed with minerals, licorice and incense. Full-bodied with massively extracted flavors, [this wine is] incredibly well-balanced and vibrant.”

Seating in Blue Smoke’s private balcony is limited to only 36 members and guests. So please make your reservations as early as possible to join us at our last event this season.

Sincerely,


Ivan Thornton
Co-President


Ira Greene
Co-President

Date: Tuesday, June 13, 2006

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

Location: **Blue Smoke Restaurant**, 116 East 27th Street (between Park Ave. South and Lexington)

Contribution: Members \$130, Guests \$145

Dress: **Casual attire** (no coat and tie necessary)



The Wine and Food Society, Inc., New York

“BBQ and Turley”

Barbecue and Turley Wines at Blue Smoke Restaurant

SERVED FAMILY-STYLE “ALL YOU CAN EAT”

Meeting #1070, Tuesday, June 13, 2006

Chair: Ivan Thornton

Starters

“Barbecued” Mussels with Tomatoes, Chilies and Smoked Pork

Warm Barbecued Potato Chips

Devilled Eggs with Toasted Almonds and Watercress

Schramsberg Cellars Mirabelle Sparkling Wine NV

Salad

Iceberg Lettuce Wedges with Creamy Blue Cheese & Bacon Dressing

Auvigue Mâcon Villages White Burgundy 2004

Main courses

Memphis Baby Back Ribs
Sliced Texas-Style Beef Brisket
Pulled Pork
Grilled Salmon

Sides

Baked Pit Beans with Pork
French Fries
Macaroni and Cheese

Swanson Vineyards Merlot 2002

Turley Wine Cellars 2003

Flight One

Ueberroth Vineyard (Paso Robles) Zinfandel
Pesenti Vineyard (Paso Robles) Zinfandel

Flight Two

Dogtown Vineyard (Lodi) Zinfandel
Hayne Vineyard (Napa Valley) Petite Syrah

Desserts

Key Lime Pie
Seasonal Fruit Cobbler
Banana Cream Pie
Chocolate Cupcakes

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1070

RESERVATION FORM

Tuesday, June 13, 2006

BARBECUE AND TURLEY WINES AT BLUE SMOKE RESTAURANT

Please reserve ____ places for the **Barbecue and Turley Dinner at Blue Smoke Restaurant.**

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$130.00 \$ _____ enclosed

_____ Guest contribution @ \$145.00 \$ _____ enclosed

Members with dues paid and Prospective Members will be given preference up to FRIDAY, June 2. 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, please 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 and indicate your address and telephone number below *if paying by check*. **THANK YOU!**

IF YOU PAY BY CHECK, YOUR CHECK MUST BE RECEIVED BEFORE YOUR RESERVATION CAN BE CONFIRMED.

Address: _____ Telephone: _____