

**“The Year of the Rooster”  
BYOB Chinese New Year’s Banquet**

January 5, 2005

Dear Member:

Nothing can be finer than sharing authentic Chinese cuisine and great wines with dear friends to celebrate the Chinese New Year. Your dinner committee, chaired by our own indefatigable Ted Koryn and the ever-charming Engie Kramer, has scoured the City for the best place for ringing in the Year of the Rooster and has selected the famed **Sichuan Palace**. Sichuan Palace is in the heart of the United Nations’ neighborhood and has a reputation for serving some of the best and most authentic Chinese food in the City to foreign ambassadors and local connoisseurs alike.

Based on the success of last year’s dinner, we have decided to make this year’s dinner a **BYOB**. Even after many years of our Chinese New Year’s dinners and multiple wine pairings, there are still those among us who are unsure which wines to serve with fine Chinese cuisine. This will be your opportunity to experiment with different wines with the various dishes in our 11-course New Year’s feast. For example, should Pinot Noir be served with Peking duck, because this varietal goes great with fowl? Or does the addition of Hoisin sauce (a sweet plum sauce) complicate matters, so that the fruitiness of a Gewurztraminer or Pinot Gris is a better match? In any event, you should bring the wines you want to drink and think will make the most creative wine and food combinations. Sharing of wines is certainly permitted and encouraged; consequently, please make sure your wine has a retail value of at least \$20. If you choose not to bring a wine, you may purchase one separately from the restaurant’s wine list. To assist you in your wine and food pairing challenge, we have attached the menu for our banquet.

The celebration of Gung Hey Fat Choy, the Year of the Rooster, will feature outstanding dim sum, squab, fish, lobster, duck and beef dishes. The Society’s Chinese New Year’s dinners are always very popular, and this will be one of the best. We look forward to seeing everyone and heartily encourage you to bring friends and prospective members.

Sincerely,



Ivan Thornton  
President

Date: Tuesday, February 1, 2005

Time: Reception at 7:00 PM - Dinner at 7:30 PM

Place: **Sichuan Palace**, 310 East 44<sup>th</sup> Street (between First and Second Avenues)

Dress: Business Casual (jacket required; tie optional)

Contribution: Member: \$105 – Guest: \$115

Special Reminder: Bring one bottle of wine per person to enjoy and share.

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1045

RESERVATION FORM

Tuesday, February 1, 2005

**BYOB CHINESE NEW YEAR'S FEAST AT SICHUAN PALACE**

Member Name(s) \_\_\_\_\_

Guest Name(s) \_\_\_\_\_

Member(s): # @ \$105.00 \_\_\_\_\_

Guest(s): # @ \$115.00 \_\_\_\_\_

**ONLY MEMBERS WHO HAVE PAID THEIR 2004-2005 DUES MAY MAKE A RESERVATION.**

**Members and Prospective Members will be given preference up to MONDAY, January 24.** After that date, guests will be accepted in the order in which their reservations were received.

To make a reservation, please go online to [www.wfsny.org](http://www.wfsny.org) and complete the process electronically. You may pay with a Visa or MasterCard, or you may mail a check to the office.

**Or** if you prefer, you still may e-mail [geri@wfsny.org](mailto:geri@wfsny.org) or send a fax to **(212) 297-0444** to reserve your place.

Please indicate your address and telephone number below. **THANK YOU!**

If you pay by check, it **must** be received at the office within **4 days** of your e-mail or fax.

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_

# **The Wine and Food Society, Inc., New York**

**Year of the Rooster Chinese New Year's Banquet  
At Sichuan Palace**

Meeting # 1045, Tuesday, February 1, 2005

**Chairpersons: Ted Koryn and Engie Lee Kramer**

## **Reception**

*Shrimp Dumplings*

*Calamari Tempura*

*Fried Crab Meat Wonton*

*Mini Cilantro Shrimp Roll Flavored with 5-Spiced Powder*

*Steamed Dumplings Filled with Minced Chicken*

## **Dinner**

*Squab Soong Served in Leafy Lettuce*

*Seafood Winter Melon Soup*

*Peking Duck with Hoisin Sauce, Scallion and Cucumber in Homemade Pancake*

*Half Lobster Tail with Drawn Butter*

*String Bean and Eggplant Dry Sauté*

*Chilean Sea Bass in Black Bean Sauce*

*Crispy Orange Beef*

*Authentic Cantonese Style Young Chow Fried Rice*

*Buddhist Delight Cantonese Style Chow Mein, Oyster-Flavored Sauce*

*Banana Flambé*

*Fresh Fruit*