



## France Meets Oregon -- Dinner at Couvron

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

December 22, 2004

Dear Member:

There is a tiny town in northern France named Couvron. There was also a highly successful restaurant named Couvron in Portland, Oregon, with many reviews and awards proclaiming it the best restaurant in that city. And now there is a new American bistro in New York City called **Couvron**. The husband and wife team of Anthony Demes and Maura Jarach ran Couvron in Portland for seven years, and Maura was born in the French town of Couvron. Chef Demes is a classically trained CIA chef, and he and his wife yearned to return to the East Coast, where they both grew up. Voila! West meets East, and Couvron (New York) was born. The new Couvron has been the subject of a number of rave reviews since opening its doors in October in the West SoHo area. We are very pleased to have arranged for The Wine and Food Society's members to experience Couvron before the in-crowd catches on.

Chef Demes will showcase a number of his culinary delights, including Oregon quail in a port wine sauce, house-cured salmon, a fabulous Long Island duck breast and confit, and four exotic desserts. Focusing on the Oregon and French underpinnings of Couvron and its owners, co-chair Bob Shack and I have arranged for a pairing of some of the best Oregon and French wines with each creative course. Included will be Soter Vineyards Brut Rosé Sparkling Wine versus Nicolas Feuillatte Champagne; The Eyrie Vineyards Pinot Gris versus Leon Beyer Pinot Gris from Alsace; Beaux Frères Pinot Noir versus Alex Gambal Chambolle Musigny; and King Estate Vin Glacé versus Le Dauphine du Guiraud Sauternes.

Couvron can accommodate 40 members and guests. We look forward to seeing you at this latest fine addition to the New York restaurant scene.

Sincerely,

Ivan Thornton  
President

Date: Monday, January 24, 2005

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

Location: **Couvron**, 508 Greenwich St. (at Spring St. in West SoHo)

Contribution: Members \$135, Guests \$150

Dress: Dressy casual (Sport jacket for men)

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

**France Meets Oregon -- Dinner at Couvron**  
Meeting #1044, Monday, January 24, 2005

**Chairmen: Robert Shack and Ivan Thornton**

## **Hors d'oeuvres**

*CHEF'S SELECTED HORS D'OEUVRES*

**The Eyrie Vineyards Pinot Gris (Oregon) 2002, and  
Leon Beyer Alsace Pinot Gris (France) 2003**

## **First Appetizer**

*HOUSE CURED SALMON, Marinated in Aquavit,  
With Crème Fraiche, Chiffonade Potato Cake & Fennel Salad*

**Nicolas Feuillatte Brut Rosé Champagne (France) NV**

## **Second Appetizer**

*OREGON QUAIL with Fingerling Potato Purée, Shallot & Chive Compote & Port Wine Sauce*

**Soter Vineyards Beacon Hill Vineyard Brut Rosé Sparkling Wine (Oregon) 1999**

## **Entrée**

*SAUTÉED LONG ISLAND DUCK BREAST  
With Crispy Walnut Spaetzle, Confit of Hind Quarter & Pinot Noir Wine Sauce*

**Beaux Frères Estate Pinot Noir (Oregon) 2000, and  
Alex Gambal Chambolle Musigny (France) 2000**

## **Exotic Desserts**

*CHOCOLATE BREAD PUDDING with Barley-Malt Ice Cream  
JASMINE CRÈME BRULÉE NAPOLEAN  
APPLE CRUMBLE  
WARM BANANA & CHOCOLATE in Phyllo with Caramel Cream*

**Le Dauphine du Guiraud Sauternes (France) 2000  
King Estate Vin Glacé (Oregon) 2002**

## **Couvron Staff**

Owners: Anthony Demes (Executive Chef) and Maura Jarach