



Steve Pride is the General Manager at Pride Mountain Vineyards and oversees the winemaking and viticulture in addition to the business side of the winery. He and his sister Suzanne have owned the mountain-top estate since taking over from their parents late in 2004. These last five years have seen across the board improvements to nearly every aspect of how the grapes are grown and wines produced. The facilities have been entirely upgraded and a new tasting room constructed for the guests. The new winemaking team of Sally Johnson (lead winemaker), Romel Rivera (associate winemaker) and Steve Pride now have three solo vintages under their belts (2007, 2008 and 2009). In addition to running the winery, Steve is also an adjunct professor and scientist at UC Berkeley.



Pride Mountain Vineyards is a 20 year-old family-run estate winery in the hills west of St. Helena in the Napa Valley. The 240 acre property straddles the Napa-Sonoma county line at the very crest of the Mayacama Mountains some 2000 feet above the floor of the Napa Valley. Most of the 84 acres planted to vines have gentle southern or south-western exposures and yield grapes having intensely concentrated flavors. There are 23,000 square feet of caves that give birth to roughly 18,000 cases of wine each vintage. Twelve different wines are made from the property. A tasting room and tours are open to the public by reservation. The Wine and Food Society of New York is honored to have Steve Pride and his wife Laurence join us at Per Se and share with us selected wines from their cellar.



Gala Dinner at per se

January 27, 2010

The Society extends our sincere gratitude to Steve and Pride Mountain Vineyards and to Thomas Keller and all of his wonderful staff at Per Se and Chef de Cuisine, Eli Kaimeh for this glorious evening of food and wine.

*The Wine
and Food
Society*
NEW YORK



Menu designed by Sharon Gammon of Guiding Graphics 201-895-1244



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& FOOD SOCIETY
NEW YORK

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Congratulations to Ira Greene for being awarded the BGA Silver Medallion. Ira was awarded the medallion for his outstanding contributions over twenty years of active membership in the New York Branch, including chairing numerous events, serving as a member of the Board of Directors for 16 years, Chairman of the Event Committee, member of the Wine Committee, Vice President of the New York Branch and serving as President of the New York Branch from 2005 through 2009.

Menu

Champagne reception and hors d'oeuvres specially created by the chef

Oysters and Pearls—*Sabayon of Pearl Tapioca with Island Creek Oysters and Sterling White Sturgeon Caviar*

White Truffle Oil-Infused Custard—*Ragout of Black Winter Truffles*
Pride Mountain 2007 Viognier

Halibut with Orecchiette, Winter Squash and Brown Butter Emulsion
Pride Mountain 2005 Vintner Select Chardonnay

Butter Poached Nova Scotia Lobster
Ragout of Per Se Smoked Ham and French Green Lentils with Confit of Parsnips, Mustard Cress and Sauce Bordelaise
Pride Mountain 2001 and 2003 Cabernet Franc

Elysian Fields Farm Carre D'Agneau Roti Entier
Ris d'Agneau, Spigarello Broccoli, Hadley Orchards, Medjoolates, Aji Dulce Peppers and Crosnes with Pine Nuts Vinaigrette
Pride Mountain 2005 Merlot, Vintner Select Merlot, and Reserve Claret

Per Se Cheese Course
Pride Mountain 2001 and 2003 Reserve Cabernet Sauvignon

Mignardises
Pride Mountain Mistelle de Viognier

