



## Northern Italian Wine Dinner at Sfoglia Restaurant

September 25, 2006

Dear Member:

A "sfoglia" is an uncut sheet of pasta. The pride of Chefs Ron and Colleen Marnell Suhanofsky is their new three-star-rated Italian trattoria on the Upper East Side called Sfoglia (pronounced "SFO-lia"). Both chefs were trained at the CIA and worked for restaurants in Italy, Boston and New York before starting their first Sfoglia restaurant on Nantucket in 2000. The New York version was added a few months ago, and they have already received kudos for their innovative, simple Renaissance-influenced Italian cuisine. Inspired by the seasonal produce available from the Greenmarket network, Chef Ron's appetizers, pasta dishes and meat courses are sublime, and Chef Colleen's exquisite crusty Italian bread and pastry doughs are to die for. Sfoglia is clearly one of the best Italian restaurants to hit the New York dining scene in many years, and the high quality of their food does indeed live up to the ever-expanding number of rave reviews. The chefs have created a special menu for us that includes antipasti, two pasta dishes, a stuffed veal chop with two seasonal vegetables, and the best fruit torte you have ever tasted.

Chair Patrick Séré has arranged for the owners/winemakers of three Northern Italian wineries to join us for the evening and provide a broad sampling of nine of their wines from three different areas of Northern Italy's wine region: Renato Ratti from Piedmont, Tedeschi from Veneto, and Giralan from Alto Adige. Among others, we will enjoy a crisp Pinot Grigio, a succulent Pinot Noir, a classic Amarone, a majestic Barolo and even a heady Recioto with dessert. Giralan was founded in 1923 and is located in the German-speaking region of Italy known as Alto Adige. They were one of the first wineries to pay producers not just for the quantity of grapes delivered, but also for the quality of their grapes. Tedeschi has a long history in the wine business, having been founded in 1824 and still owned and managed by the Tedeschi family. Two additional vineyards of premier cru status were acquired in 1918, and we will have wines from both of those vineyards. A relative newcomer, having started in 1965, Renato Ratti acquired a small nebbiolo vineyard in the historical zone of Marcenasco to make an elegant Barolo. Other vineyards were added over the years to extend their wine offerings.

This is going to be an excellent wine and food dinner, and we invite you to join us by making your reservation as soon as possible. The size of the restaurant limits us to 50 members and guests.

Sincerely,

A handwritten signature in cursive script that reads "Ivan".

**Ivan Thornton**  
Co-President

A handwritten signature in cursive script that reads "Ira".

**Ira Greene**  
Co-President

Date: **Tuesday, October 24, 2006**

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

Location: **Sfoglia**, 1402 Lexington Avenue at corner of 92<sup>nd</sup> Street (enter on 92<sup>nd</sup>)

Contribution: Members \$160, Guests \$180

Dress: Business Attire (jacket and tie for men)

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1074

RESERVATION FORM

Tuesday, October 24, 2006

**NORTHERN ITALIAN WINE DINNER AT SFOGLIA**

Please reserve \_\_\_\_ places for the **Northern Italian Wine Dinner at Sfoglia Restaurant.**

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

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

\_\_\_\_\_ Member contribution @ \$160.00                      \$ \_\_\_\_\_ enclosed

\_\_\_\_\_ Guest contribution @ \$180.00                      \$ \_\_\_\_\_ enclosed

**Only those Members who have paid their dues may make a reservation. Members with dues paid and Prospective Members will be given preference up to MONDAY, October 16.** 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](http://www.wfsny.org) and complete the process electronically. You may pay securely with Visa, MasterCard or American Express, or you may mail a check. If you need assistance, please contact [rose@wfsny.org](mailto: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 *only if paying by check*. **THANK YOU!**

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

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