



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



August 8, 2005

Dear Member:

We are ready to set sail into our 2005-2006 season with a fabulous dinner cruise around Manhattan. On Tuesday, September 13, we will board the luxury yacht, *Star of America*, where we will enjoy dinner prepared on-board and the delectable wines of Paradigm Winery and Napa Wine Company. Two of the wineries' owners (Marilyn Harris and Dawne Dickenson) will accompany us on our voyage to discuss their wines.

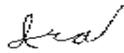
Paradigm Winery hand-crafts small quantities of estate-bottled red varietals (Cabernet Sauvignon, Merlot, Zinfandel and Cabernet Franc) from the Oakville appellation of Napa Valley. Robert Parker describes Paradigm's Cabernets as "elegant and rich in a medium-bodied, forward style, with layers of cherry and black currant fruit intermixed with spice box, cedar, licorice, and dried herbs." The owners (since 1976) are Marilyn and Ren Harris. Marilyn's grandparents (named Pelissa) emigrated from Italy to the Napa Valley in 1890, while Ren's family came to California in 1769. Since Paradigm's first vintage in 1991, their wines have been made by renowned winemaker, Heidi Peterson Barrett (who also makes Screaming Eagle, Jones Family, La Sirena and others). Napa Wine Company is a third generation winery and custom crush facility that makes its own delicious wines from organically farmed grapes in Oakville and Yountville. It is owned by the Pelissa family (its managing director is Marilyn's nephew, Andrew Hoxsey).

The sleek, formerly private, 130-foot luxury yacht *Star of America* is truly beautiful (see picture above). Her two air-conditioned interior decks include a lower dinner level with polished mahogany and brass decor, as well as an elegant upper lounge level that features a bar, plush seating, and a baby grand player piano. Just beyond the main lounge are a cozy retreat with fireplace and an outdoor seating area. There is also ample room to sit under the stars on the comfortable top deck. The *Star of America* may be viewed in more detail on-line at www.majestic-star.com. We will begin our evening in the upper lounge with a wide array of displayed and passed hors d'oeuvres. Moving downstairs we will enjoy a sumptuous dinner with great wines. We will then return upstairs for a fantastic dessert buffet paired with more wonderful wine. We can enjoy these finishing touches to our evening either inside the lounge or on the top outside deck, with stunning views of Manhattan and the sky above. Attached is the menu of food and wines for our dinner cruise.

Chairperson Valerie Vicente tells us that boarding will start at 7:00 pm. Please allow enough time to arrive, park (if necessary) and find Pier 60 at the Chelsea Piers. Parking is available in the public parking garage of Chelsea Piers, located at Pier 60. **The yacht will depart promptly at 7:30 pm (no exceptions).** We will return to Pier 60 around 10:30 pm. As this is the kick-off event for our new season, we would recommend you make your reservations early and plan to welcome new members and catch up with your friends in high style. The mingling nature of this event and the attractive guest price also make it desirable to bring friends and guests who you think might like to join our Society. We look forward to seeing you.

Sincerely,


Ivan Thornton
Co-President


Ira Greene
Co-President

Date: Tuesday, September 13, 2005

Boarding: 7:00 – 7:30 PM

Dock Departure: 7:30 PM SHARP (Do not miss the boat!)

Location: *Star of America* yacht, Chelsea Piers, at end of north side of Pier 60 (12th Avenue at 23rd Street)

Contribution: Members \$175, Guests \$185

Dress: "Yachting" attire (sport coat no tie)

The Wine and Food Society, Inc., New York

***Star of America* Cruise and Dinner** **Featuring Wines of Paradigm Winery and Napa Wine Company**

Meeting #1056, Tuesday, September 13, 2005

Chairperson: Valerie Vicente

Special Guests:

Marilyn Harris (owner), Paradigm Winery and Napa Wine Company
Dawne Dickenson (owner), Napa Wine Company
Robin Mitchell, Paradigm Winery and Nancy Hoxsey, Napa Wine Company

Hors d'oeuvres

Displays

International Cheese Display with Swiss, Cheddar, Pepper Jack and Smoked Gouda served with Flatbreads and Crackers

Crudités Basket with Julienne of Fresh Vegetables Served with Herb Dipping Sauce

Butler-Passed

Thai Chicken Saté with Spicy Peanut Sauce
Black Olive Cocktail Straws with Romano and Parmesan
Rustic White Bean and Roasted Tomato Croustade Puff Pastry

Three Cheese Quesadillas
Caramelized Onion Bite Size Pizza
Pigs in a Blanket, Dijon Mustard

Napa Wine Company Pinot Blanc 2003
Paradigm Winery Merlot 2002

Salad Course

Caesar Salad -- Romaine Lettuce, Aged Parmesan and Garlic Croutons, Creamy Caesar Dressing

Napa Wine Company Sauvignon Blanc 2003

Choice of Main Courses

Beef Medallions with Porcini Mushroom Sauce
OR

French Cut Breast of Chicken with Plum Tomato, Prosciutto and Mozzarella

Sides

Rosemary Roasted Potatoes with Garlic

Roasted Seasonal Vegetables

Paradigm Winery Cabernet Sauvignon 2001
Paradigm Winery Cabernet Sauvignon 1999

Dessert Display of Gourmet Cakes

New York Style Cheesecake
Chocolate Mousse Cake

Tiramisu
Black and White Espresso Cake

Key Lime Torte

Paradigm Winery Zinfandel 2002

Coffee and Tea

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1056

RESERVATION FORM

Tuesday, September 13, 2005

STAR OF AMERICA CRUISE AND DINNER*
FEATURING WINES OF PARADIGM WINERY AND NAPA WINE COMPANY

Member Name(s) _____

Guest Name(s) _____

Member(s): # @ \$175.00 _____

Guest(s): # @ \$185.00 _____

Members with dues paid and Prospective Members will be given preference up to TUESDAY, September 6.
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 and complete the process electronically.
You may pay with a Visa or MasterCard, or you may mail a check to the office. If you need assistance, contact **rose@wfsny.org**.

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

Please indicate your address and telephone number below *if paying by check*. THANK YOU!

Check must follow and be received at the office within **4 days** of your e-mail or fax to validate your reservation.

Address: _____

Telephone: _____

***If you require a vegetarian dish as your entrée, please indicate number here _____.**