

**Blue Moon Fish Dinner at Tocqueville
Featuring Wines of D.R. Stephens**

September 15, 2006

Dear Member:


If you have ever wondered how far the fish in your local store travels to get to you and just how fresh so called “fresh fish” is, our Blue Moon Fish Dinner is your opportunity to answer all those fishy questions that you have always wanted to ask. Chair Ian Shane has arranged for Stephanie and Alex Villani, who own and operate the Blue Moon Fishing boat and sell their fresh fish at the Union Square Green Market, to talk to us about their life together as a New York fishing family on the North Fork of Long Island. We will hear about what fish is caught off our local coast and what conservation efforts go into keeping the local fish stocks sustainable, how to smoke fish, and many other interesting facts. We will also be eating the freshest fish you are going to find in New York City short of catching and cooking it yourself.

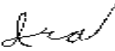
To ensure that Blue Moon’s selection of fish is prepared for us to the highest standards, we have persuaded Marco Moreira and Jo-Ann Makovitzky, the co-owners of Tocqueville, to host this very special event. Chef Marco did not need much persuading, as he is already a big fan and regular customer of Blue Moon’s catch. For this event Marco, Stephanie and Alex have combined to produce an evening of culinary delights and gastronomic excellence using all the best items that our local ocean can offer. This event will also provide members and their guests with an opportunity to discover the new Tocqueville in its enlarged and improved location.

Complementing our dinner will be the limited production wines of D.R. Stephens and Hunnicutt, which will be presented by Justin Stephens. D.R. Stephens’ wines are made by Celia Masyczek and will include the Hudson Vineyard Chardonnay and Moose Valley Vineyard Cabernet Sauvignon. We will also enjoy the Sauvignon Blanc and Cabernet Sauvignon from Hunnicutt, which is a small project of Justin Stephens and Kirk Venge (Nils Venge’s son).

You should not miss this unique opportunity to enjoy great fish expertly prepared and paired with exceptional wines from the Napa Valley.

Sincerely,


Ivan Thornton
Co-President


Ira Greene
Co-President

Date: Wednesday, October 11, 2006

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

Location: Tocqueville, One East 15th Street, New York

Contribution: Members \$185, Guests \$210

Dress: Business/Cocktail Attire (jacket and tie/cocktail dresses)

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1073

RESERVATION FORM

Wednesday, October 11, 2006

BLUE MOON FISH DINNER AT TOCQUEVILLE

Please reserve ____ places for the **Blue Moon Fish Dinner at Tocqueville**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$185.00 \$ _____ enclosed

_____ Guest contribution @ \$210.00 \$ _____ 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 2. 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 and complete the process electronically. You may pay with Visa, MasterCard or American Express, or you may mail a check. If you need assistance, please contact 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: _____