



ARGENTINE DINNER FEATURING ACHAVAL FERRER WINES

Dear Member:

We are privileged to have this opportunity to taste the superb critically acclaimed wines of Achaval Ferrer and to have as our guest, Santiago Achaval. Achaval Ferrer wines are among the best, if not the best, wines produced in Argentina. Achaval specializes in single vineyard malbecs from prime Mendoza sites. Their complexity and intensity rival the world's best wines. We will be drinking Achaval's 2005 Quimera, 2004 Finca Altamira, 2005 Finca Altamira and 2005 Finca Mirador. All of these wines are highly rated by the leading wine critics. This is a wonderful opportunity to taste these limited production wines and hear Santiago Achaval describe his wines, winemaking process and philosophy.

To complement these great wines, we will enjoy a delicious Argentine dinner at Industria Argentina. Industria Argentina has been called the most authentic and original Argentine restaurant in New York City. Chairman Engie Kramer and the other members who attended the tasting dinner were very impressed with the high quality of the food at this restaurant.

Our meal will start with a reception featuring Argentine sparkling wine; three different empanadas (beef, goat cheese and corn) served with tomato "mojito" sauce; blood sausage; and chorizo served with Chimichurri sauce. We will continue with a tasting of appetizers – Sopita (Andean corn and seafood chowder); Mollejas (crispy sweetbreads over potatoes, scallions and bacon); and a baby arugula salad served with mozzarella and spiced olive oil. Our next course will be cheese stuffed Panzotti with fresh tomato, basil and ricotta salata. We will continue with a favorite at the tasting dinner, Cordero Patagonia (rack of lamb marinated for 24 hours in smoked paprika and rosemary served with a malbec reduction, toasted polenta and grilled tomatoes). There will be a "Hamita en Casuela" alternative main course for vegetarians. Dessert will be a special tasting of classic Argentine desserts.

Come learn about Argentine cuisine, meet Santiago Achaval and taste his great wines. This should be a special event. Our thanks to Engie Kramer for all her hard work putting this dinner together for the Society. This event will be a good opportunity to bring your friends and introduce them to the Society.

Very truly yours,

Ira S. Greene
President

Date: Wednesday, April 30, 2008
Time: Reception: 6:45 p.m.; Dinner: 7:15 p.m.
Location: Industria Argentina, 329 Greenwich Street (between Jay Street and Duane Street)
Dress: Business attire – Cocktail dress
Contribution: Members - \$155; Guests - \$175

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1093

Wednesday, April 30, 2008

ARGENTINIAN RESERVATION FORM

Please reserve ____ places for the **ARGENTINE DINNER FEATURING ACHAVAL FERRER WINES.**

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$155.00 \$ _____ enclosed

_____ Guest contribution @ \$175.00 \$ _____ 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 WEDNESDAY, April 23. 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 securely 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.