



*Founded 1934*

## **Annual Bordeaux BYOB at Primehouse – Margaux and Pomerol**

Dear Members:

It is time to look toward Spring and our annual Bordeaux BYOB. The camaraderie and generosity of the wine sharing at the event make this a special experience. Many consider it one of the highlight events of our season.

This year, we will explore the wines of Margaux and Pomerol. The best wines of Margaux are seductive and deeply concentrated with complex fragrant bouquets. The best wines of Pomerol are lush richly fruity wines with intense raspberry/black cherry bouquets. This will be a good opportunity for those members with wine collections to share these great wines with people who can appreciate them and for those members who do not own these wines to experience them. Ira Greene has assured me he can recommend good wines which are affordable for those who want to purchase wine to bring to the tasting. As usual, we ask that each attendee bring one bottle. You are welcome to bring more if you desire.

We prefer that you bring Margaux from the 2002 vintage or older and Pomerol from the 2005 vintage or older. For Margaux, we prefer you bring Chateau Margaux, Palmer or Rauzan Segla. We can also recommend Malescot St. Exupery(98,99,2000 and 2001), D'Issan(2000), Marojallia(2000), Brane Cantenac(2000) and Lascombes(2001,2002). For Pomerol, we prefer the following wines from good vintages, Lafleur, Petrus, Le Pin, Trotanoy, Clinet, La Conseillante, L'Eglise Clinet, L"Evangile, La Fleur de Gay, Bon Pasteur, Certan de May, Gazin, Le Gay, and Vieux Chateau Certan.

The event will be held at the sleek Primehouse Restaurant. The chef has created a menu of delicious passed hors d'oeuvres and a four-course seated dinner to accompany our wines. We will start with a champagne reception and hors d'oeuvres, including wild mushroom and goat cheese tarts, Peruvian sea scallop ceviche, hanger steak en croute with Maytag blue crema, big-eye tuna tartare with wasabi creme fraiche and several other delicious hors d'oeuvres. Our dinner menu includes jumbo lump crab cakes with herbed aioli; sea scallops and red wine braised short ribs with truffled root vegetables; a choice of filet mignon, veal chop or Chilean sea bass; truffled asiago fries, sautéed spinach with garlic, porcini-parmesan polenta, grilled asparagus; and a wonderful dessert – bananas foster sundae with vanilla and caramel ice creams, bourbon bananas and almond crunch.

Following our usual procedure, acceptance to this event is contingent upon the quality of the wine that is offered. Those who would like to attend but cannot offer a bottle should contact Ira Greene at (212) 918-3008 for help in finding wines.

Please return the enclosed reservation form with your wine offering and possible alternatives. Attendees should bring their wines to the event.

Our Annual Bordeaux BYOB is always a popular event. Organizing the wine selections and seating is a complicated undertaking. It will help greatly if you reserve as early as possible.

To make a reservation please go to [www.wfsny.org](http://www.wfsny.org).

Sincerely,

Chris Ankner,  
President

**Date:** Tuesday, April 12, 2011

**Time:** Reception – 6:15 pm; Dinner – 7:00 pm

**Location:** Primehouse Restaurant – 381 Park Avenue South (at 27<sup>th</sup> Street)

**Dress:** Business Attire (jacket and tie) – Cocktail Dress

**Contribution:** Members: \$165; Guests: \$185

**THE WINE & FOOD SOCIETY, INC., NEW YORK**

**Meeting #1133**

**Tuesday, April 12, 2011**

**BYOB RESERVATION FORM**

Please reserve \_\_\_\_ places for the **Annual Bordeaux BYOB at Primehouse – Margaux and Pomerol**.  
My wine offering is shown below.

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

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

\_\_\_\_\_ Member contribution @ \$165.00                      \$ \_\_\_\_\_ enclosed

\_\_\_\_\_ Guest contribution @ \$185.00                      \$ \_\_\_\_\_ enclosed

**Only members who have paid their dues may make a reservation. Members will be given preference until March 9<sup>th</sup>. After that date, members and 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.**

**I offer the following wine(s) listed below: (minimum – one bottle per person).**

**VINTAGE**

**NAME OF WINE**

---

---

( ) Check here if you can not offer a wine and would like to attend. Please call Ira Greene at (212) 918-3008.

The deadline for wine offerings is Thursday, April 5, 2011.