



Annual Bordeaux BYOB at Arabelle – Margaux and St. Émilion

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February 28, 2005

Dear Member:

It is time to look toward Spring and our annual Bordeaux BYOB. This year we will taste the wines of Margaux and St. Émilion. As usual, we ask that each attendee bring a minimum of one bottle. We prefer that you bring the following wines: Château Margaux, Palmer, Angélu (1986-1995 only), Ausone, Cheval Blanc, Gracia or Valandraud.

In addition, we will accept the following wines in the vintages set forth in the parentheses: L'Arrosée ('61, '82, '85, '86, '90), Beauséjour Duffau Lagarosse ('90), Canon ('59, '82, '85, '86, '89), Canon La Gaffelière ('88, '89, '90, '94, '95), La Clusière ('98, '99), La Couspade ('98, 2000), La Dominique ('89, '90), Figeac ('53, '55, '59, '64, '70, '82, '86, '90), La Gomerie ('95, '96, '98, 2000), Monbousquet ('95, '98, '99, 2000), Magdeleine ('61, '82, '89), La Mondotte ('96), Pavie ('82, '90, '98), Péby Faugères ('98), Quinault L'Enclos ('98), Tertre Roteboeuf ('89, '90, '95, '98), Troplong Mondot ('89, '90) and Rausan Ségla ('83, '86, '88, '89, '90).

The event will be held at the beautiful Restaurant Arabelle, located in the Hotel Plaza Athénée. Following a champagne reception with the restaurant's wonderful hors d'oeuvres, talented chef Peter Smithing has proposed a menu which will include: wild mushroom and caramelized onion tart with a goat cheese mousse, pea shoot salad in a Merlot reduction; roasted American black sea bass in a coriander beurre rouge with chanterelles, baby carrots and fingerling potatoes; herb-crusted seared loin of lamb with pomme dauphine, braised greens and roasted spring garlic intense jus; and l'Epoisses with poached Bartlett pear, spicy honey and toasted macadamia nuts. At a tasting dinner, all of these dishes were superb and showed a high quality of cooking execution not often found.

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 of the above wines should contact Ira Greene at (212)-918-3008 for help in finding a wine offering.

In order to attend this event, you must propose your wine offering by no later than Monday, April 4. Attendees should deliver their wines to the restaurant by Monday, April 11, 2005, with their **names**, **“Attention: Jody Kreiger”** and **“Wine and Food Society”** clearly printed on the bottles.

Our BYOB events are always popular. Last year's 1982 Bordeaux BYOB had 70 attendees and was considered by many to be the highlight event of the year. The logistics of organizing the wine selections and seating is a complicated undertaking. It will help greatly if you reserve as early as possible.

Sincerely,

Ivan Thornton, President

Date: Tuesday, April 12, 2005

Times: Reception 6:45 PM; Dinner 7:30 PM

Location: **Arabelle** at the Hotel Plaza Athénée – 37 East 64th Street (between Park and Madison Avenues)

Contribution: Members \$165, Guests \$175

Dress: Business attire (coat and tie); cocktail dress

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1052

BYOB RESERVATION FORM

Tuesday, April 12, 2005

Please reserve ____ places for the **ANNUAL BORDEAUX BYOB & DINNER AT ARABELLE**.
My wine offering is shown below.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$165.00 \$ _____ enclosed

_____ Guest contribution @ \$175.00 \$ _____ enclosed

Members and Prospective Members will be given preference up to MONDAY, April 4. 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.

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

If paying by check, it must be received at the office within **4 days** of your e-mail or fax.

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.**

(Contact information for making arrangements with Ira).

Name: _____

Office Phone: _____

Fax: _____

Home Phone: _____

E-Mail: _____

The deadline for wine offerings is Monday, April 4, 2005.