



## White Burgundy BYOB Dinner at Laurent Tourondel's BLT Fish

October 25, 2007

Dear Member:

Many consider Chef Laurent Tourondel's BLT Fish one of the finest restaurants in New York. A reviewer said "Daniel Boulud describes (Laurent Tourondel) as a fish and shellfish master." Frank Bruni of the New York Times states "BLT Fish....presents great food without airs." We will present this fabulous food as part of a Premier Cru and Grand Cru White Burgundy BYOB dinner.

We will be dining in BLT's private dining room on the 2nd floor. The reception will feature 1996 Duval Leroy Champagne, and a selection of delicious hors d'oeuvres (including Chef Tourondel's wonderful Lobster Rolls, Spicy Tuna Tartare with caviar, Chicken Satay with a Lime-Yogurt sauce and a grilled cheese hors d'oeuvres with truffle oil). We will then proceed to a fabulous dinner, beginning with a Tuna Rilette with Smoked Paprika, followed by Jumbo Lump Crab & Shrimp with a Curry-Lime Sauce (a newer version of a classic "Cello" dish). We will then taste the chef's Seared Scallops served with Butternut Squash Risotto. The dinner will feature the chef's signature dish from Cello - Acacia Marinated Alaskan Black Cod, with Bok choy and Parsnip Puree. Dessert will be a Rocky Road Chocolate Praline Cake served with a coffee-Cointreau Creme Glacee. The restaurant will also provide green apple cotton candy for those so inclined.

We ask that each attendee bring a minimum of one bottle of white burgundy of premier cru or grand cru quality. We will also accept premium American Chardonnay such as Marcassin, Kistler, Peter Michael or Brewer-Clifton's Ashley's Vineyard, but we prefer that you bring white burgundy. 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.

Please make your reservation listing your wine offering and possible alternatives as soon as possible. The logistics of organizing the wine selections and seating is a complicated undertaking. Therefore, it would help greatly if you reserve early.

Please bring your wine to the restaurant the evening of the dinner. The restaurant will not be accepting delivery of the wine before the dinner.

We would like to thank our chairperson, Jeffrey Wilks, for his help with this dinner. This promises to be a wonderful evening and we hope you will join us for this event.

Sincerely,

A handwritten signature in black ink, appearing to read "Ira", is written over a light blue horizontal line.

Ira Greene  
President

Date: Wednesday, November 28, 2007  
Times: Reception 6:30 PM; Dinner 7:15 PM  
Location: BLT Fish, 21 West 17th Street, 2nd Floor Private Dining Room  
Contribution: Members - \$195; Guests - \$220  
Dress: Business Attire (coat and tie for men)

**White Burgundy BYOB Dinner at Laurent Tourondel's BLT Fish**

Please reserve \_\_\_\_ places for the BYOB Dinner at BLT.

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

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

\_\_\_\_\_ Member contribution @ \$195.00                      \$\_\_\_\_\_ enclosed

\_\_\_\_\_ Guest contribution @ \$220.00                      \$\_\_\_\_\_ enclosed

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

<b><u>VINTAGE</u></b>	<b><u>NAME OF WINE</u></b>
_____	_____
_____	_____
_____	_____

**Only those Members who have paid their dues may make a reservation. Members with dues paid will be given preference up through Monday, November 19.** 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](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, c/o: 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: \_\_\_\_\_