



Game Dinner at Beacon Restaurant

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February 2, 2005

Dear Member:

“When icicles hang by the wall, and blood is nipped and ways be foul,” we look forward to the warmth and gentler days of spring. As snow piles continue to mount around the City, it is February, not April, that is the cruelest month. The returning robin and the flowers of May are only a distant dream. For those of us who have hung up our skis and didn’t have the sense or time to head south, a highly recommended way to dispel the winter gloom is by feeding our stomachs and warming our souls at a great game dinner.

On Monday, February 28, we will be blessed with such a rare opportunity at Beacon Restaurant. Chef Waldy Maloof, New York’s premier rotisseur, has created a sublime mid-winter game dinner for us. If this inspired feast won’t chase away the February blahs while it warms the cockles of our hearts, nothing will. We will savor wild Alaskan salmon, grouse, saddle of elk and a cheese course served with grilled quail. We will even have a wild huckleberry tart for dessert. The Wine Committee has carefully selected mouth-filling and stomach-warming hearty red wines to complement and enhance these game dishes. Featured will be magnums of 1970 Chateau La Lagune, the 1995 Santenay “La Gravieres” from Maufoux and the 2003 Marquis Philips Sarah’s Blend, a blend of Shiraz, Cabernet Sauvignon and Merlot from Australia.

Co-chairs Bob Gutenstein and Paul Biegel indicate that seating is limited to a maximum of 45 guests. Please make your reservations as early as possible to ensure your attendance at this dinner.

Sincerely,

Ivan Thornton
President

Date: Monday, February 28, 2005

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

Location: **Beacon Restaurant**, 25 West 56th Street (between 5th and 6th Avenues)

Contribution: Members \$150, Guests \$165

Dress: Business attire (coat and tie)