

Caviar and Champagne: A Classic Combination

50 EAST 42nd STREET • SUITE 2107 • NEW YORK, NY 10017 • (212) 490-2035 • FAX (212) 297-0444

January 10, 2006


Dear Member:

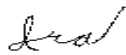
One of the classic wine and food combinations is Champagne and caviar, and our next dinner will feature both of these delicacies. We will hold our dinner in the elegant private dining room of Brasserie 8-1/2. Chef Julian Alonzo, who has worked at Montrachet, La Caravelle, Maxim's, and Guy Savoy in Paris prior to becoming Executive Chef of Brasserie 8-1/2, has created an extra special menu for us, where he will be using five different varieties of American caviar that have been provided by American Caviar Company. The reception hors d'oeuvres will include tuna tartare with American sturgeon caviar in a sesame cone and five other creative preparations. Dinner will consist of a six-course repast (five courses, each with a different caviar, plus dessert), including Japanese yellowtail sashimi with Montana white fish caviar; lobster two ways (poached and crispy) with trout caviar; and Columbia River sturgeon with Grinnell caviar. Our feast will be paired with six different Champagnes from Champagne Nicolas Feuillatte, ranging from a non-vintage brut at the reception to their prestige Cuvée Palmes D'Or.

In the broad scope of French Champagne houses, Champagne Nicolas Feuillatte is a relative newcomer, having been founded by Nicolas Feuillatte and his brother in 1976. The brand was immediately successful, especially in America where Nicolas Feuillatte had lived since the early 1950's. In 1986 the company was sold to Centre Vinicole de la Champagne, which is a large union of small grape growers in the Champagne region. Pascal Boye and Pamela Wittmann will represent Champagne Nicolas Feuillatte at our dinner. The caviar we will be enjoying comes from American Caviar Company, and President Robert Gardner will attend our event. He will speak about his company's philosophy of using only American wild and farm-raised caviar of the highest quality and integrity, with special attention paid to obtaining caviar from sustainable sources.

Our Caviar and Champagne dinner is limited to 60 people. If you would like to attend, please make your reservations early, so you will not be disappointed. Along with chair Ted Koryn, we look forward to seeing you on February 7. The detailed menu is attached for your reading enjoyment.

Sincerely,


Ivan Thornton
Co-President


Ira Greene
Co-President

Date: Tuesday, February 7, 2006

Time: Reception at 7:00 PM - Dinner at 7:30 PM

Place: **Brasserie 8-1/2**, 9 West 57th Street (between Fifth and Sixth Avenues)

Dress: Business attire (coat and tie for men)

Contribution: Member: \$175 – Guest: \$195

The Wine and Food Society, Inc., New York

Caviar and Champagne Dinner at Brasserie 8-1/2

Meeting #1065, Tuesday, February 7, 2006

Chairperson: Ted Koryn

**Special Guests: Pascal Boye, Pamela Wittmann: Champagne Nicolas Feuillatte
Robert Gardner: American Caviar Company**

Hors d'oeuvres

Tuna Tartare with American Sturgeon Caviar in Sesame Cone

Goat Cheese Fritter with Tomato Jam

Marinated Cod Fish with Peppers and Extra Virgin Olive Oil

Filet Mignon on Crostini with Horseradish Cream

Vegetable Summer Roll with Spicy Peanut Sauce

Crispy Saffron Risotto Cakes with Chorizo

Champagne Nicolas Feuillatte Brut NV "Blue Label"

First Course

*Sashimi of Japanese Yellowtail with Candied Yuzi, Apples, Fennel, Chili Oil and
Montana White Fish Caviar*

Champagne Nicolas Feuillatte Brut Rosé NV

Second Course

*Sea Urchin Chowder with Sweet Potatoes, "Tuna Bacon", and
American Sturgeon Caviar*

Champagne Nicolas Feuillatte Blanc de Blancs 1998

Third Course

*Organic Duck Egg "Sunny Side Up" with Fingerling Potatoes and
Paddle Fish Caviar*

Champagne Nicolas Feuillatte Cuvée Spéciale 1995

Fourth Course

*Lobster Two Ways, Crispy and Poached, with Avocado, Piquillo Pepper Relish, Tomato Powder and
Trout Caviar*

Champagne Nicolas Feuillatte Cuvée Palmes D'Or 1996

Fifth Course

*Columbia River Sturgeon Cooked "Sous Vide" with Apples, Kabocha Squash Purée and
Grinnell Caviar*

Champagne Nicolas Feuillatte Cuvée Palmes D'Or Rosé 1999

Dessert

Chocolate and Praline Napoleon Candid Pecans and Mocha Marshmallow

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1065

RESERVATION FORM

Tuesday, February 7, 2006

CAVIAR AND CHAMPAGNE DINNER AT BRASSERIE 8-1/2

Please reserve ____ places for the CAVIAR AND CHAMPAGNE DINNER AT BRASSERIE 8-1/2.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$175.00 \$_____ enclosed

_____ Guest contribution @ \$195.00 \$_____ enclosed

ONLY MEMBERS WHO HAVE PAID THEIR DUES MAY APPLY FOR RESERVATIONS TO THIS EVENT.

Members with dues paid and Prospective Members will be given preference up to TUESDAY, January 31.
After that date, guests will be accepted in the order in which their reservations were first received.

To request a reservation, please go online to www.wfsny.org and complete the process electronically. You may pay with Visa or MasterCard, or you may mail a check. If you need assistance, 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 *if paying by check*. **THANK YOU!**

Address: _____ Telephone: _____