



CHINESE NEW YEAR FEAST AT CHINATOWN BRASSERIE

Dear Members:

By popular demand, we are returning to celebrate Chinese New Year at the wonderful Chinatown Brasserie. This year the Chef is creating a totally new menu for us. Located on Lafayette Street in NoHo, Chinatown Brasserie opened to rave reviews for its dim sum and warm, inviting decor. The restaurant has its own world-class dim sum chef, Joe Ng, born and trained in Hong Kong.

We will be dining in Chinatown Brasserie's beautiful private dining area, the Koi Lounge, which comes complete with landscape sculptures imported from China and a pond, filled with lily pads and a school of picturesque and gently gliding koi.

The celebration will feature outstanding dim sum created by the Chef. The dinner will include several dishes not served at our prior dinners including Steamed Oysters with Mint and Black Bean sauce, Whole Roast Suckling Pig, Gold Coin Shrimp and Scallops, Crispy Mango and Shrimp Rolls, Lotus Root and Pork Pastry Rolls, Lamb Skewers with Coconut-Curry sauce, Baby Bok Choy and Mushroom Dumplings and Steamed Whole Branzino with Orange Peel. Desserts will include coconut rice cake, black sesame balls and peach shaped chestnut buns.

As we have done for several years, we are once again making this year's dinner a BYO B. We are asking that each member and guest bring a bottle of wine to compliment your Chinese dinner. For example, if you prefer a white, you could bring a Riesling, Gewurztraminer, Chardonnay or Sauvignon Blanc. Red alternatives could include a Zinfandel, Pinot Noir, Cabernet Sauvignon, Syrah or a Bordeaux blend. Sharing of wines is certainly permitted and encouraged.

We would like to thank Engie Lee Kramer for her assistance with this great event. The Society's Chinese New Year's dinners are always popular, and we anticipate this being one of our best. The Koi Lounge special dining room of Chinatown Brasserie can seat 70 people. We should have sufficient room for your friends and prospective members, and we encourage you to bring them. We look forward to seeing you on February 11. Please sign up on our web-site at www.wfsny.org.

Sincerely,

A handwritten signature in cursive script, appearing to read "Ira Greene".

Ira Greene
Co-President

A handwritten signature in cursive script, appearing to read "Chris Ankner".

Chris Ankner
Co-President

Date: Wednesday, February 11, 2009
Time: Reception at 6:30; Dinner at 7:00
Place: Chinatown Brasserie, 380 Lafayette St. (between E. Fourth and Great Jones (E. Third) Streets)
Dress: Business casual (jacket required; tie optional)
Contribution: Member \$155; Guest \$175

Special reminder: Bring one bottle of wine per person to enjoy and share.

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1101

Wednesday, February 11, 2009

CHINESE NEW YEAR FEAST AT CHINATOWN BRASSERIE

Please reserve ____ place(s) for the **CHINESE NEW YEAR FEAST AT CHINATOWN BRASSERIE**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$155.00 \$ _____ enclosed

_____ Guest contribution @ \$175.00 \$ _____ enclosed

Only those Members who have paid their dues may make a reservation. Members with dues paid and Prospective Members will be given preference up to Wednesday, February 4. 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 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

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.