

Dinner at Crema Restaurante with Top Spanish Wines from Jorge Ordoñez

February 12, 2007

Dear Member:


On Monday March 5 we will be treated to a tasting of top-rated Spanish wines at one of the best new Mexican restaurants to open in New York in many years. Chef Julieta Ballesteros has been the #1 or #2 rated Mexican chef in New York's Zagat guide for the past six years. She opened Crema Restaurante last year to present her unique style of combining traditional Mexican cuisine with classic French culinary techniques. Chef Ballesteros successfully blends her Monterrey, Mexico roots with her mastery of French cooking.


Our special dinner will include a rich Queso Flameado con Huitlacoche (Chihuahua cheese baked with Mexican truffles); Pescadillos filled with mahi mahi and shrimp and served with molé poblano; Pan Seared Crab Crusted Halibut, marinated in coconut milk and served with a Guajillo chile emulsion; and Alambres de Filete a los cinco chiles (a combination of grilled filet mignon pieces, red bell peppers, mushrooms, bacon and scallions, drizzled with a five-chile paste and topped with crispy onions). In each case the spiciness of the particular dish will be moderated so as not to interfere with our outstanding Spanish wine pairings. Desserts are a warm molé cake served in coconut milk with vanilla anglaise and Jamaica sorbet; and espresso flan served with caramelized pecans, espresso, shortbread and chocolate caramel.

We are very pleased to have Antonio Santofimia, head of Tempranillo, the exclusive distributor of Jorge Ordoñez wines, discuss the eight Spanish wines we will be enjoying. A highlight will be the 97-point 2003 El Nido, which comes from 26-year-old Cabernet Sauvignon vines (70%) and 61-year-old Mourvedre (30%) wines, and was aged 26 months in new French and American oak barrels. Famed Australian winemaker, Chris Ringland, oversees the winemaking at El Nido, and he has fashioned a wine of extraordinary extract and richness. Another highlight will be an outstanding Ordoñez beerenauslese-like dessert wine (produced by a joint venture with famed Austrian sweet winemaker, Alois Kracher). There will be a good cross representation of wines from the various wine-producing regions of Spain, including Rioja, Ribero del Duero, Jumilla and the new and upcoming regions of Toro and Rueda.

The event is limited to 40 members and guests. Please join us for this special dinner and wine tasting of the best Mexican food in New York and outstanding Spanish wines from the Ordoñez wine portfolio.

Sincerely,


Ivan Thornton
Co-President


Ira Greene
Co-President

Date: Monday, March 5, 2007

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

Place: **Crema Restaurante**, 111 West 17th St. (between Sixth and Seventh Avenues)

Dress: Business Casual (jacket required; tie optional)

Contribution: Member: \$145 – Guest: \$160

The Wine and Food Society, Inc., New York

Dinner at Crema Restaurante with
Top Spanish Wines from Jorge Ordoñez

Meeting # 1081, Monday, March 5, 2007

Chairperson: Jeffrey Wilks

Special Guest: Antonio Santofimia, distributor of Jorge Ordonez "Fine Estates from Spain"

Reception

Guacamole de la Casa

Mashed avocados with onions, jalapeños, cilantro and lime juice

Dos Salsas de la Casa Served with Totopos:

Habanero (spicy)

Salsa de Frijol (medium) with roasted tomatoes, chipotle chiles and pinto beans

Wine Tasting Bar

NAIA 2005 "Naia" (100% Verdejo from Rueda)

FINCA LUZON 2004 "Altos de Luzon" (Old-vine Mourvedre, Tempranillo and Cabernet from Jumilla)

TRES PICOS 2005 Garnacha (Campo de Borja)

Appetizers

Queso Flameado con Huitlacoche

Chihuahua Cheese Baked in a Casserole Dish with Mexican Black Truffles (Huitlacoche)

Pescadillos

Rolled Crispy Corn Tortillas Filled with Mahi Mahi and Shrimp, Served with Molé Poblano

TELMO RODRIGUEZ 2002 "G" PAGO LA JARRA (Toro)

Fish Course

Halibut en Costra de Cangrejo al Chile Guajillo

Halibut Marinated in Coconut Milk, Pan Seared with a Crab Crust, Served with a Guajillo Emulsion

MATALLANA 1999 (Ribera del Duero)

Meat Course

Alambres de Filete a los Cinco Chiles

Grilled Filet Mignon Skewers, Marinated in Lime and Beer, with Red Bell Peppers, Mushrooms, Scallions and Bacon, Drizzled with Five Chile Paste and Topped with Crispy Onions

FINCA EL BOSQUE 2004 (Rioja)

EL NIDO 2003 "El Nido" (Jumilla)

Desserts

Isla de Chocolate

Warm Molé-Flavored Cake Served in Coconut Milk with Vanilla Anglaise and Jamaica Sorbet

Flan de Café

Espresso Flan Served with Caramelized Pecans, Espresso, Shortbread and Chocolate Caramel

JORGE ORDOÑEZ Seleccion Especial (beerenauslese-styled made with Alois Kracher of Austria)

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1081

RESERVATION FORM

Monday, March 5, 2007

DINNER AT CREMA RESTAURANTE WITH TOP SPANISH WINES

Please reserve ____ places for the **Dinner at Crema Restaurante**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$145.00 \$_____ enclosed

_____ Guest contribution @ \$160.00 \$_____ 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 through FRIDAY, February 23. 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, 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: _____