



DINNER AT FIAMMA – SUPER TUSCAN BYOB

Dear Members:

Come experience the excellence of 21st Century Italian Cuisine. James Beard award winning chef Fabio Trabocchi of Fiamma has put together a very special dinner for the Society. Please join us and enjoy the creations of this ground-breaking chef in an elegant setting.

We will start with a champagne reception and hors d'oeuvres including: Plancha seared scallops in a sauce of lemon froth and brown butter on top of pane fritto; Cannelloni of jumbo lump crab, spicy eggplant and tarragon leaves; Braised veal cheeks topped with celery root, gremolata and alba hazelnuts; Tart of duck confit topped with seared foie gras and apicius spices; Grilled Baby lamb chops with a parmigiano-lemon cream dip; slow cooked pig belly in a rosemary sauce served on top of Italian apple fritters; Crispy fried green ascolana olives with a fennel dipping sauce; and Grilled Maya prawns with orange scented mayonnaise.

The dinner will continue with a game theme including the following dishes: Il Pulcino - Grilled Organic Cornish Hen with a Ragu of Porcini Mushrooms and Prosciutto di Parma; I Vincisgrassi – Marche Region Traditional Lasagna of Guinea Fowl with a Bianchetto Sauce; Il Cervo – Venison with Endives, Black Figs and Condimento Balsamico and; La Panna Cotta – Mascarpone Panna Cotta, Spiced Ice Cream and Terzi Coffee Gel.

The dinner will be an Italian BYOB event. We ask that you bring at least one bottle per person. We would prefer that you bring a Super Tuscan such as Ornellaia, Sassicaia, Masseto, Solaia, Tignanello, Castello dei Rampolla Vigne d'Alceo or Sammarco. If you don't have a Super Tuscan, we suggest that you bring a good bottle of Brunello or Barolo. If you would like to attend but do not have an appropriate bottle to bring, please contact Ira Greene at 212-918-3008 for help in finding wines.

Please bring your wine with you to the event. Please return the enclosed reservation form listing the wine you are bringing as soon as possible or you can log onto the website at www.wfsny.org to make your reservation and list your wine selection.

This promises to be a very special event. Please join us.

Very truly yours,

A handwritten signature in black ink, appearing to read "Ira".

Ira S. Greene
Co- President

A handwritten signature in black ink, appearing to read "Chris".

Chris Ankner
Co-President

Date: Tuesday, October 21, 2008

Time: Reception - 6:30pm; Dinner – 7:15pm

Location: Fiamma, 206 Spring Street (between 6th Avenue and Sullivan Street)

Dress: Business Attire

Contribution: Members - \$195; Guests - \$220

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1098

Tuesday, October 21, 2008

DINNER AT FIAMMA – SUPER TUSCAN BYOB

Please reserve ____ places for the **DINNER AT FIAMMA – SUPER TUSCAN BYOB.**

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$195.00 \$ _____ enclosed

_____ Guest contribution @ \$220.00 \$ _____ 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 Tuesday, October 14. 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.

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

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

() Check here if you can not offer a wine and would like to attend. Please call Ira Greene at (212) 918-3008.

(Contact information for making arrangements with Ira).

Name: _____

Office Phone: _____

Fax: _____

Home Phone: _____

E-Mail: _____

The deadline for wine offerings is Tuesday, October 14, 2008.