

**Dinner at Del Frisco  
Featuring Wines from Angels' Share Wines**

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October 17, 2005

Dear Member:


There are many steakhouses in New York. While some are better than others, if you could pick only one, it would have to be Del Frisco's Double Eagle Steak House. The exceptional food, impeccable service and power scene setting with soaring 30-foot windows and attractive wood paneling all combine to produce a dining experience in Midtown Manhattan that few places can duplicate. Add in wonderful wines from Angels' Share, and you have a truly great event.

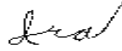
On Monday November 14, we will be dining in Del Frisco's opulent, glass-walled wine cellar. After hors d'oeuvres and Champagne, Chef Van De Mark will present us with a special four-course menu of shrimp remoulade, no-filler crab cakes, our choice of filet mignon, ribeye, lamb or salmon, with appropriate side dishes (chateau potatoes, spinach supreme and sautéed mushrooms), and our choice of cheesecake or chocolate mousse for dessert. Our choices for entrée and dessert will be made after we sit down to our tables for dinner. The menu of food and wines is attached for your review.

Co-chair and Board Member Mark Snyder of Angels' Share Wines is a distributor of American wines and an importer of Australian, French and Spanish wines. Mark specializes in small-production, impossible-to-find wineries where the owners and winemakers are passionate about the quality and expression of their wines. He has provided all of the wines for our dinner, and we believe you will be very pleased with the wines individually and their pairing with our special meal. Also attached is an extended description of the wines and wineries for your reading pleasure. The highlights of our wine selections include a Champagne made especially for singer Billy Joel's 50<sup>th</sup> birthday, an unusual white wine from Hundred Acre, and the J. Daniel Cuvée Cabernet Sauvignon from Lail Vineyards. There will also be a Carabella Pinot Noir from Oregon, a new Charter Oak Cabernet and a special dessert wine from Martin Estate where only 45 cases were made.

Due to the space limitations of Del Frisco's wine cellar, we can accept reservations for only 40 members and guests. In order not to be disappointed, we recommend you request your reservation as soon as possible.

Sincerely,

  
Ivan Thornton  
Co-President

  
Ira Greene  
Co-President

Date: Monday, November 14, 2005

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

Location: **Del Frisco's** Double Eagle Steak House, 1221 Avenue of the Americas (S.W. corner 49<sup>th</sup> St.)

Contribution: Members \$170, Guests \$190

Dress: Business casual (sport coat for men)

# The Wine and Food Society, Inc., New York



## Dinner at Del Frisco's Double Eagle Steak House Featuring Wines from Angels' Share Wines

*Meeting #1061, Monday, November 14, 2005*

**Chairpersons: Mark Snyder and Ivan Thornton**

**Special Thanks: Mark Snyder, Angels' Share Wines  
Robin & Erin Lail, Lail Vineyards**

### Hors d'oeuvres

*Tuna Tartare*

*Bruschetta*

**Albert Le Brun Vieille France Brut Champagne "Billy Joel Cuvée" 1993**

### First Appetizer

*Shrimp Remoulade*

**Hundred Acre "Gold" White Wine Barossa Valley Australia and Napa Valley 2005**

### Second Appetizer

*Crab Cake with Cajun Lobster Sauce*

**Carabella Vineyard Pinot Noir North Willamette Valley Oregon 2004**

### Choice of Main Course

*Filet Mignon, 8 oz.*

*Ribeye, 16 oz.*

*Lamb Chops*

*Salmon Filet*

### Sides

*Chateau Potatoes*

*Sautéed Mushrooms*

*Spinach Supreme*

**Lail Vineyards J. Daniel Cuvée Cabernet Sauvignon Napa Valley 2002**

**Charter Oak Winery Cabernet Sauvignon Napa Valley 2003**

### Choice of Dessert

*Cheesecake with Fresh Strawberries*

*Chocolate Mousse*

**Martin Estate "Gold" Late Harvest Semillon Rutherford Napa Valley 2002**

**Executive Chef: Clarence Van De Mark      Sommelier: David O'Day**

# **The Wine and Food Society, Inc., New York**

## **Dinner at Del Frisco's Double Eagle Steak House Featuring Wines from Angels' Share Wines**

### **Description of Wines Being Served**

#### **Albert Le Brun Vieille France Brut Champagne "Billy Joel Cuvée" 1993**

Owner: Le Brun family-owned champagne house founded in Avize in 1860 by Léon Le Brun  
Quik Facts: Special champagne made for singer Billy Joel's 50<sup>th</sup> birthday. *25 cases*

#### **Hundred Acre "Gold" White Wine, 2005**

Winemaker/Owner: Jayson Woodbridge

Winemaker Consultant: Philippe Melka

Blend of Chardonnay, Gewürztraminer and Viognier from Barossa Valley, Australia

Quik Facts: Hundred Acre also produces a cult Cabernet. Hundred Acre Gold was grown in the Barossa Valley, and the juice was shipped in containers at -20 degrees to Napa, where the wine was finished. The bottles contain tiny 24K gold leaf flakes (food grade). *1800 cases*

#### **Carabella Vineyard Pinot Noir, 2004**

Winemaker/Owner: Mike Hallock

100% Pinot Noir, Carabella Vineyard, North Willamette Valley, Oregon

Quik Facts: Mike Hallock is a one-man show. The vineyard is a 49-acre site on the Southeast side of Parrett Mountain. Mike understands how to make great wines! There are 6 different blocks of Dijon, Pommard, and Wadenswil clones. *350 cases*

#### **Charter Oak Winery Napa Valley Cabernet Sauvignon, 2003**

Winemaker/Owner: Rob Fanucci

100% Cabernet Sauvignon, Stanton Vineyard and Diamond Mountain, Napa Valley

Quik Facts: Doug Stanton farms Charter Oak Vineyard, down the street from Tra Vigne, the famous Napa bistro. Rob makes his wines (Cabernet and Zinfandel) in a small basement using techniques and tools handed down by his grandfather. *300 cases*

#### **Lail Vineyards J. Daniel Cuvée Cabernet Sauvignon, Napa Valley, 2002**

Owners: Robin Lail Family

Winemaker: Philippe Melka (Hundred Acre, Bryant, Vineyard 29, Caldwell, etc)

100% Cabernet Sauvignon, Howell Mountain and Oakville, Napa Valley

Quik Facts: The Lail family has been producing wines in Napa Valley for five generations. Gustav Niebaum founded Inglenook in 1879 (now Niebaum-Coppola). His great-nephew was John Daniel, who was responsible for the famous Inglenook 'Cask Selections', and later purchased the Napanook Vineyard. John's daughter Robin Lail created the Dominus brand from that famous Napanook vineyard, along with her sister Marcia Smith and Christian Moueix of Chateau Petrus. Lail wines are extremely special, and the J. Daniel Cuvée is the 'flagship' wine of the Lail portfolio. *900 cases*

#### **Martin Estate "Gold" Late Harvest Dessert Wine, 2002**

Winemaker/Owner: Greg Martin

100% Semillon, Rutherford, Napa Valley

Quik Facts: Greg Martin is extremely passionate about everything he does, especially winemaking. The Martin Estate was part of an original Mexican land grant (the "Caymus land grant") owned by George Yount and sold to H.H. Harris in 1870 for U.S. gold coins. A winery was constructed in 1877 and was used by Georges de Latour (of Beaulieu) in the early 1900's. Greg Martin purchased the property in 1996. Martin Estate Gold is a rich dessert wine. *45 cases*

**THE WINE AND FOOD SOCIETY, INC., NEW YORK**

**Meeting #1061**

**RESERVATION FORM**

**Monday, November 14, 2005**

**DINNER AT DEL FRISCO'S  
FEATURING WINES FROM ANGELS' SHARE WINES**

**Member Name(s)** \_\_\_\_\_

**Guest Name(s)** \_\_\_\_\_

**Member(s): # @ \$170.00** \_\_\_\_\_

**Guest(s): # @ \$190.00** \_\_\_\_\_

**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 MONDAY, November 7.**

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](http://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](mailto: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.

Please indicate your address and telephone number below *if paying by check*. **THANK YOU!**

**Address:** \_\_\_\_\_

**Telephone:** \_\_\_\_\_