



Founded 1934

Sicilian-Moorish Dinner at Eolo

Dear Member,

Please join me for a Sicilian/Moorish dinner at the celebrated new restaurant, Eolo. Eolo is Chef/owner Melissa Mueller Daka's reimagining of Sicilian cuisine as it ought to be with influences from the Moors, Greeks, Phoenicians, Carthaginians and Romans, all of whom inhabited Sicily at one time or another. Melissa uses her background as a graduate of the French Culinary Institute and Columbia University, where she studied Middle Eastern languages and culture, to create a fascinating cuisine. The dinner will be delicious, crowd-pleasing and educational. Throughout the dinner, Melissa will discuss each dish and how it fits into the culture and history of Sicily.

After our reception, we will start with a Citrus salad, featuring seasonal citrus fruits, fennel, zucchini, red onion and pomegranate. It will be followed by a trio of pastas including my favorite Cuscusu cu Pesci, a complex, but utterly delightful seafood couscous with saffron, tomato, almonds peppers, prawns, crabmeat & mussels, Cavatelli with cauliflower, currants, pine nuts & sherry caramelized onions and Squid Ink Tagliolini with pine nut crusted sardines, wild fennel & a cherry tomato sugo (a long-cooked Italian sauce). The Entrée will be Skirt Steak Involtini with currants, pine nuts, caciocavallo and bread crumbs. An Involtini is a meat, pounded-thin, stuffed with ingredients and rolled. Dessert will be a ricotta sampler: cannolo with ricotta, chocolate, pistachio & candied orange peel; sfinci with ricotta, orange pastry cream & bitter chocolate dipping sauce and a mini cassata with sponge cake, ricotta cream, marzipan & candied fruits. Delicious Sicilian wines will be served to pair with the dishes.

Sicily has been at the crossroads of various civilizations since the dawn of recorded history. Its culture and cuisine are vibrant and full of unexpected flavors. Clearly, this will not be a simple "red sauce" dinner. I've been to this restaurant a number of times and have always come away with something I've treasured. In fact as I write this, I ate at Eolo two days ago. I went to speak with the chef about taking the citrus salad off the menu and adding something else. Not having tried it, I thought it might be too simple a dish and difficult to pair with wine. After having tried the dish, I'm now convinced it must be on the menu and it has become one of my favorite dishes. In one course it speaks of many of the various flavors we will experience during the evening. Eolo has been open since October. Please make your reservation at www.wfsny.org.

Sincerely,

Chris Ankner

Location: Eolo, 190 Seventh Ave. (21st Street)
Date: Monday, March 21
Time: Reception 6:30pm, Dinner 7:00pm
Price: Members \$150, Guests \$175
Dress: Business

Meeting #1132

Monday March 21, 2011

Sicilian-Moorish Dinner at Eolo

Please reserve ____ place(s) for the **Sicilian-Moorish Dinner at Eolo.**

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$150.00 \$ _____ enclosed

_____ Guest contribution @ \$175.00 \$ _____ enclosed

Only members who have paid their dues may make a reservation. Members will be given preference until March 3rd. After that date, members and 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.**