



Ten Course Tasting Dinner at Betel, Wines by Frederick Wildman & Sons Imported from the Loire Valley, Alsace, Languedoc and Champagne

Dear Member:

Please join members and guests with Event Chair, Gregory Hurst, at the new West Village Thai-Vietnamese hot spot, Betel, on Tuesday, September 20 for a ten course dinner exquisitely matched with selected vintages imported by Frederick Wildman & Sons, a major force for over seventy-seven years in the world of wine in the United States. We will enjoy the treat of having the entire restaurant Betel as our venue.

Betel, Executive Chef and Australian native, Adam Woodfield, navigated Sydney's Thai kitchens and emerged an expert in the intricacies of Southeast Asian cuisine. After sixteen years of culinary experience, Chef Woodfield combines the sensibilities of Asian Hawker food stalls and Australia's red hot Thai dining scene. Experience the culinary sensation that is the talk of Manhattan as Chef Woodfield takes us on an unparalleled journey through Southeast Asia. Please open the attachment to this email, and view the exciting menu and wonderful flavors that we you will experience during our festive opening season dinner.

Martin Sinkoff of Frederick Wildman & Sons has assembled a diverse and perfectly matched selection of wines from the Loire Valley, Alsace, Languedoc-Roussillon, and Champagne. The familiar Wildman Oval — created in 1934 by Frederick S. Wildman, a Connecticut-born wine connoisseur, “known as the Colonel” and present on every bottle that the company imports — has remained constant and is still consistently recognized world-wide as a symbol of quality. This evening selection of wines might be one the most interesting and diverse pairings of our season. This event is an opportunity to taste a variety of drinking wines that will bring a smile to your face and pleasure to your palate.

Special thanks to Chef Adam Woodfield and Private Events Director, Barbara Lambert for their wonderful cuisine, vibrant atmosphere, and gracious hospitality. Our sincere appreciation to Martin Sinkoff of Frederick Wildman & Sons for their generous support.

Our opening season event, the 1988 Bordeaux Tasting, has been reserved by members quickly and we have added additional seats. We encourage you to make your reservations

for Betel early at www.wfsny.org. This is an excellent event to invite guests to introduce them to the Society and for us to meet them prior to our Reception for Prospective Members on Tuesday, October 11 at Joe Zicherman's Fifth Avenue apartment.

We hope to see you at our first dinner of our 2011-12 Season as we begin our evening with a half-hour reception and a selection of six passed hors d'oeuvres specially prepared by Chef Woodfield.

Sincerely,

Greg Hurst
President

Chris Ankner
President

Date: Tuesday, September 20, 2011

Time: Reception at 6:30 PM; Dinner at 7:00 PM

Location: 51 Grove Street, New York City

Contribution: Member: \$125 – Guest: \$145

Dress: Business Attire