



Founded 1934

SUPER TUSCAN BYOB AT LOCANDA VERDE

Dear Members,

Locanda Verde means “green inn” in Italian. The not-so hidden meaning behind the name is the focus on fresh, seasonal ingredients. On October 7 The Wine and Food Society will hold a BYOB dinner to sample Andrew Carmellini’s “market-inspired” fare. While seemingly simple and filling the dishes explore the ingredients that will be available in the fall. The dishes are served family-style: Andrew tries to channel something between an Italian taverna and Sunday dinner at home. While the formal menu isn’t set because it will depend on what food is available closer to the event, you can be assured that the food will be of the highest quality. Such diverse critics as the New York Times, New York Magazine, New Yorker and Time Out all positively reviewed the restaurant in the past month.

Many members are already familiar with Andrew’s career: for six years he was chef de cuisine at Café Boulud where won two James Beard awards, Food and Wine’s Best New Chef and a three star review from the New York Times. Previously he worked as sous chef at Le Cirque and earlier in the kitchen at Lespinasse. In 2006 he opened A Voce where he won a Michelin star.

Following the success of last year’s Italian BYOB we have decided that this dinner will also be an Italian BYOB event. Please bring at least one bottle per person. I 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 or Chris Ankner at 212-867-1485 for help in finding wines.

I hope you are as excited about this dinner as I am. I want to thank Mark Neuberger for putting this event together. I think we’re all going to be happy with this dinner. Please go to www.wfsny.org to make a reservation.

Sincerely,

Chris Ankner
President

Date: Wednesday, October 7, 2009
Time: Reception – 6:30pm; Dinner – 7:00pm
Location: 377 Greenwich Street (North Moore)
Dress: Business Attire.
Contribution: Members - \$160; Guests - \$185

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1109

WEDNESDAY, OCTOBER 7, 2009

SUPER TUSCAN BYOB AT LOCANDA VERDE

Please reserve ____ place(s) for the **SUPER TUSCAN BYOB AT LOCANDA VERDE**.
My wine offering is shown below.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$160.00 \$ _____ enclosed

_____ Guest contribution @ \$185.00 \$ _____ enclosed

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

VINTAGE

NAME OF WINE

() **Check here if you can not offer a wine and would like to attend. Please call Ira Greene at (212) 918-3008 or Chris Ankner at 212-867-1485 for assistance in a wine selection.**

The deadline for wine offerings is Wednesday, September 30, 2008.

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 Wednesday, September 30th. 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.