

Lo Scalco and Barbera – A Perfect Combination

April 14, 2005

Dear Member,

Pairing appropriate wines with exciting dishes from a new restaurant is always a treat and a challenge. Co-chairs Robert Shack and I believe we have created “A Perfect Combination” by matching the creative Italian preparations of Chef Mauro Mafri at **Lo Scalco** with the luscious wines of Barbera from five producers in the Piedmont region of northern Italy. Chef Mafri earned his culinary spurs at Felidia and, most recently, at I Trulli. Lo Scalco, which in Renaissance Italy referred to the person or chef who designed menus for noble Italian families and members of the church, opened in December. The restaurant is set in a landmark cast-iron building in Tribeca and was designed by Chef Mafri’s wife Kimberly, an architect and interior designer. Lo Scalco combines rich Renaissance accents with clean contemporary lines and high ceilings in a beautiful setting that can only be called “striking”. There is even a glass-encased mezzanine where pasta and dolci are made. I have personally eaten there three times this year, and every visit has been better than the one before.

Traditionally, the wines of Barbera have always had good structure and acidity. With the favorable growing conditions in Piedmont since the mid-nineties, the grapes have been able to ripen more completely, and the wines have been full of black fruit, with hints of chocolate and spicy oak, while still retaining the character that makes them delicious wines with food. We will taste the wines from five producers (Braida, Chiarlo, Coppo, Prunotto and Vietti) from Asti and Alba. They are making wonderful wines and have collaborated to make a “Super Barbera” called Hastae Quorum, along the lines of a Super Tuscan wine. Hastae is the Roman name for the ancient city of Asti, universally known as the city of wine. The wine highlight of the evening will be the 2001 Quorum, which we will enjoy with our cheese course. The Wine Advocate has this to say about the 2001 Quorum: “Its perfectly ripe plum and berry fruit, and spicy, elegant oak are matched by flavors of impeccable richness and sweetness, superior texture and density, with a lush, succulent, mouth filling volume and length.” Wow! Sign me up!

Just 50 lucky members and guests will be able to attend this perfect pairing of the opulent wines of Barbera with the fabulously creative cooking of Chef Mafri and **Lo Scalco**. I can not emphasize enough what a great wining and dining experience this is going to be. In order to get your gustatory juices flowing, take a look at the attached specially crafted menu with wine pairings. I look forward to seeing you on May 17 as we near the end of our 2004-2005 season.

Sincerely,



Ivan Thornton, President

Date: Tuesday, May 17, 2005

Time: Reception 7:00 PM, Dinner: 7:30 PM

Location: **Lo Scalco**, 313 Church Street, between Walker and Lispenard Streets, just south of Canal Street

Contribution: Members \$155, Guests \$165

Dress: Business attire (coat and tie for men)

The Wine and Food Society, Inc., New York

Lo Scalco and Barbera – A Perfect Combination

Meeting #1054, Tuesday, May 17, 2005

Co-Chairs: Bob Shack and Ivan Thornton

Hors d'oeuvres

Chef's Seasonal Special Selections

Arneis, Cerretto Blange 2003

Appetizer

Duck Prosciutto with Balsamic Vinegar and Apple Salad

Chiarlo Barbera d'Asti 2003

Risotto

Risotto with Porcini Mushrooms and Roasted Quail

Coppo Barbera d'Asti L'Awocata 2002

Fish Course

Monkfish in a Tomato Broth with Clams

Prunotto Barbera d'Asti Costa Miole 2001

Meat Course

Lamb Chop in a Black Truffle Sauce

Vietti Barbera d'Alba Scarrone 2003

Braida Barbera d'Asti Bricco Dell'Uccellone 2001

Cheese Course

Taleggio, Piave, Erborinato, Parmiggiano, Pecorino di Pienza

Hastae Quorum Barbera d'Asti 2001

Dessert

Frollino with Mascarpone Zabayone, Nectarine and Blueberry Sorbet

Vietti Moscato d'Asti, Cascinetta 2004

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1054

RESERVATION FORM

Tuesday, May 17, 2005

LO SCALCO AND BARBERA – A PERFECT COMBINATION

Member Name(s) _____

Guest Name(s) _____

Member(s): # @ \$155.00 _____

Guest(s): # @ \$165.00 _____

Members with dues paid and Prospective Members will be given preference up to MONDAY, May 9. After that date, guests will be accepted in the order in which their reservations were received.

To make a reservation, please go online to www.wfsny.org and complete the process electronically. You may pay with a Visa or MasterCard, or you may mail a check to the office.

Or if you prefer, you may e-mail geri@wfsny.org or send a fax to **(212) 297-0444** to reserve your place.

Please indicate your address and telephone number below. **THANK YOU!**

Check must follow and be received at the office within **4 days** of your e-mail or fax to validate your reservation.

Address: _____

Telephone: _____