



## **Long Island Winemakers Dinner at Beacon**

Dear Members:

Please join us for a celebration of Long Island wines and winemakers on Tuesday, March 23 at Beacon. This is an event I have wanted to put on since becoming President of the Society. While many people are well versed in French and California wines, not many are aware of the breadth and quality of wines being made in our own backyard. Thanks to Harriet Lembeck who tasted through hundreds of the wines and the Long Island Wine Council who organized the wines we will be able to taste which include many of the finest wines on Long Island. There will also be several winemakers attending to discuss their wines.

Long Island wines have been gradually building a following. It's important to remember how relatively young the region is. Alex and Louisa Hargrave introduced viniculture to North Fork in the early 1970s. Today there are 60 vineyards and over 4000 acres planted. We will have at least two wines per course, all from different makers. By the time we've sipped the last Late Harvest wine, we should have a very good overview of the region

Beacon restaurant will provide a "locavore" meal focused on Long Island ingredients. We will start with a sparkling wine reception, followed by oysters, duck confit, lamb and finishing with gingerbread pudding. If you are not familiar with Beacon, you are in for a treat. Chef and co-owner Waldy Malouf is the absolutely correct chef to prepare this meal. In the early 1990s he opened the Hudson River Club in the World Financial Center, he earned three stars from the New York Times in 1997 at the Rainbow Room, sits on the Board of the Culinary Institute of America and has published two cookbooks. His cuisine has always been driven by fresh, seasonal ingredients prepared in an uncomplicated manner. This will pair perfectly with the wines from the North Fork.

If you would like to join us for this celebration of Long Island wine, please email to [www.wfsny.org](http://www.wfsny.org). I'll see you there.

Sincerely,

Christopher J. Ankner  
President

Date: Tuesday, March 23, 2010

Time: Reception – 6:30 pm; Dinner – 7:00 pm

Location: 25 West 56<sup>th</sup> Street

Dress: Business Attire.

Contribution: Members - \$175; Guests - \$205

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

Meeting #1117

TUESDAY MARCH 23, 2010

**Long Island Winemakers Dinner at Beacon**

Please reserve \_\_\_\_\_ place(s) for the **Long Island Winemakers Dinner at Beacon.**

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

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

\_\_\_\_\_ Member contribution @ \$175.00                      \$ \_\_\_\_\_ enclosed

\_\_\_\_\_ Guest contribution @ \$205.00                      \$ \_\_\_\_\_ enclosed

**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 Tuesday March 16<sup>th</sup>.** 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](http://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](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 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.**