



## Special Wine Dinner at Maurizio Trattoria

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March 1, 2006

Dear Member:

Every once in a blue moon, The Wine and Food Society of New York puts together a dinner with wines consisting of the best bottles not consumed at previous wine tastings and dinners. We have carefully sifted through the wines available and can guarantee each table at least one mature (over 20 years old) First Growth Bordeaux (Margaux, Latour or Haut Brion) and one Second Growth Bordeaux (Pichon Lalande, Cos d'Estournel or Leoville Las Cases). We will also serve you other classified Bordeaux (including Palmer, Lynch Bages, Lagrange and Beychevelle), prized Italian Brunellos, and some wonderful American wines.

We will hold our special wine dinner on Tuesday, March 28, at Maurizio Trattoria, a mainstay of the Greenwich Village dining scene. Chef/owner Maurizio Michi, who was literally born into the restaurant business (above the kitchen in his family's famous Milan restaurant Bice), ran the family's outpost Bice NYC and was the general manager of Da Silvano, before he and his wife and partner Nandita opened their trattoria in the Village less than two years ago.

For our evening's enjoyment, Maurizio has created an extra special menu to showcase many of his restaurant's specialties, including hors d'oeuvres such as grilled wild boar sausage with broccoli rabe, veal meat balls a la pomodoro, smoked salmon, and polenta croutons with Gorgonzola. The dinner features a Caprese salad with mozzarella di bufala, a pasta course of veal ravioli in a creamy sauce with porcini mushrooms and the main course of braised veal shank ossobuco with saffron risotto. We will conclude with an array of special desserts created by the chef for the occasion.

This is always a fun event and an opportunity to taste many highly regarded wines with a delicious dinner. This event, which is priced very attractively, is our special gift to you. We will be taking over the restaurant for the evening, and there will be space for up to 80 members and guests. Please make your reservations early, so we may coordinate the wine selections. Chairperson Jerri Sherman and we look forward to seeing you there.

Sincerely,

**Ivan Thornton**  
Co-President

**Ira Greene**  
Co-President

Date: Tuesday, March 28, 2006  
Time: Reception: 7:00 p.m. Dinner: 7:30 p.m.  
Location: **Maurizio Trattoria**, 35 West 13<sup>th</sup> Street (between 5<sup>th</sup> and 6<sup>th</sup> Avenues)  
Contribution: Members: \$135; Guests: \$150  
Dress: Business Attire (coat and tie for men)

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1067

RESERVATION FORM

Tuesday, March 28, 2006

**SPECIAL WINE DINNER AT MAURIZIO TRATTORIA**

Please reserve \_\_\_\_ places for the **Special Wine Dinner at Maurizio Trattoria**.

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

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

\_\_\_\_\_ Member contribution @ \$135.00                      \$ \_\_\_\_\_ enclosed

\_\_\_\_\_ Guest contribution @ \$150.00                      \$ \_\_\_\_\_ enclosed

ONLY MEMBERS WHO HAVE PAID THEIR DUES MAY APPLY FOR RESERVATIONS TO THIS EVENT.

**Members with dues paid and Prospective Members will be given preference up to MONDAY, March 20.** After that date, guests will be accepted in the order in which their reservations were first received.

To request a reservation, please go online to [www.wfsny.org](http://www.wfsny.org) and complete the process electronically. You may pay with Visa or MasterCard, or you may mail a check. If you need assistance, 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 *if paying by check*. THANK YOU!

Address: \_\_\_\_\_

Telephone: \_\_\_\_\_