



Jorge Ordonez Collectible Spanish Wine Dinner at Mercat

Dear Members:

Jorge Ordonez has been called the catalyst that inspired the new wave of high quality Spanish wines that came to the forefront of the wine world with the highly rated wines of the 2001 vintage. The Ordonez portfolio has been called the biggest and deepest portfolio of Spanish wines in America. We are privileged to have Antonio Santofomia, General Manager of Tempranillo, Inc., the exclusive distributor of Jorge Ordonez wines, presenting outstanding wines from the portfolio at our next dinner.

The red wines will include **Alto Moncayo** 2006 “**Alto Moncayo**” (Steven Tanzer – 93 pts), **Remirez de Ganuza** 2004 (Parker – 96 pts.), **El Nido** 2006 “**El Nido**” (the 2004 and 2005 El Nido were rated 99 pts and 98 pts by Parker) and **Malleolus de Sancho Martin** 2005 (Parker – 98 pts – this wine has an unbelievable finish). We will also be serving complex highly rated white wines including **Remelluri Blanco** 2006 (Steven Tanzer – 92 pts.) and “**Victoria**” 2005 dessert wine, created through a collaboration between Jorge Ordonez and the late Alois Kracher (Steven Tanzer – 94 pts.)

We will be matching these profound wines with the authentic Catalan food of **Mercat** Restaurant. Mercat strives to use high quality ingredients in complex presentations inspired by the markets of Barcelona and the adventurous restaurants of Catalonia. Judging by our tasting dinner, the results are delicious.

We will start with a reception featuring special artisanal hams and cheeses imported from Spain, olive marinated tuna loin Crestadas and Bombas (spiced chicken, pork and beef meatballs with herbed Aioli). The reception will also include a “serious” Cava sparkling wine “**Condo de Haro**,” from the legendary Muga estate, a wine not previously available in the U.S.

The dinner menu is being finalized. It is expected to include Seared Octopus with Arugula and fingerling potatoes, Maya Shrimp with Garlic and Pimenton Oil, Seared line caught Cod and Eggplant in a yellow curry yogurt sauce, Oxtail Canelone (with manchego cheese, shrimp and lobster sauce), Trenecat (wild mushrooms and shoestring potatoes with salsa verde), Cigrons (chickpeas with morcilla, apricots, pine nuts and mint) Piquillo Peppers stuffed with Braised Short Ribs and caramelized Butter Beans, Duck over Coco Bread in a Pear and Duck gastric with Spinach and Hazelnuts, and Cansalada (braised Berkshire pork belly in a watermelon and pumpkin seed sauce).

Come join us for an evening of wonderful wine and food at this charming restaurant in Greenwich Village. It is all about the wine, food and friends. I want to thank Board member Michael Cinque and his associate, Steve Gett, for their help in arranging this event.

Due to size constraints of the restaurant’s private dining room, we will be holding the event on two consecutive evenings, March 31, 2009 and April 1, 2009. Please indicate your preference when making your reservation.

Very truly yours,

Ira S. Greene
Co-President

Chris Ankner
Co-President

Date: Tuesday, March 31
Wednesday, April 1
Time: Reception at 6:15; Diner at 6:45
Location: Mercat Restaurant, 45 Bond Street (East of Lafayette Street – just look for the address in the front of the restaurant)
Dress: Business Casual
Contribution: Members: \$120.00; Guests: \$135.00

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1103

**Tuesday, March 31, 2009
and
Wednesday, April 1, 2009**

Jorge Ordonez Collectible Spanish Wine Dinner at Mercat

Please reserve ____ place(s) for the **DINNER AT MERCAT**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$120.00 \$ _____ enclosed

_____ Guest contribution @ \$135.00 \$ _____ enclosed

TUESDAY, MARCH 31

WEDNESDAY, APRIL 1

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 23. 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.