



DINNER AT PERSIMMON

Dear Members:

Youngsun Lee, chef at Persimmon, is a classically trained chef who has performed his magic at Craftbar and Momofuku Noodle Bar. Inspired by David Chang, he seeks to merge Western cooking techniques with his knowledge of traditional Korean cooking and Korean Royal Cuisine. Please join us for dinner at this exciting new restaurant to experience this exciting new cooking style. You will be able to see the chef prepare the meals because Persimmon has an open kitchen.

The dinner will include Asian Eggplant made with farm made soy sauce, radish sprout, lime, grapeseed oil, dwen jang, black sesame seeds and lime and served with tofu and fried ricecake; salmon and scallop fried fishcake made with ginkgo nuts, persimmon vinegar and yuja; Bo Ssam – braised pork belly with moo woo kimchi and salted baby shrimp; Korean chicken dumplings with persimmon vinegar; Yellowtail Sashimi with tangerine, persimmon jelle, sea salt and scallion; Sweet potato noodles with shitake mushrooms, cucumber, carrot, sweet pepper and gobo; Korean steak tartare; Short Rib Stew including red wine, garlic, Asian pear, sesame oil and king oyster mushrooms; and Asian Mountain Yam Gazpacho with wood's ear mushrooms. Dessert will be served with Magnolia tea and includes purple sweet potato with a sauce of red wine, dates and honey; and mugwort ricecake with pine nuts and a red bean dipping sauce.

Special wines chosen to complement the meal will be served.

Because Persimmon is small and will serve only a limited number of guests at one time, we will hold the dinner over two evenings: Monday, March 9 and Tuesday, March 10. When you make your reservations, please indicate which evening you prefer or if you would be willing to attend either evening. We will respond to you as soon as practicable with a specific date for your reservation.

We hope you can join us for this unusual dinner. The cutting edge restaurants cropping up near First Avenue and 10th streets, including Persimmon, are preparing some of the best foods in New York. This should be a wonderful meal. Please sign up on our web-site at www.wfsny.org.

Sincerely,

Ira Greene
Co-President

Chris Ankner
Co-President

Date: Monday, March 9
Tuesday, March 10

Time: Reception at 6:30; Dinner at 7:00

Place: Persimmon, 277 East 10th Street (between 1st Ave and Avenue A)

Dress: Business Casual

Contribution: Members: \$125; Guests: \$140

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1102

**Monday, March 9, 2009
and
Tuesday, March 10, 2009**

DINNER AT PERSIMMON

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

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$125.00 \$ _____ enclosed

_____ Guest contribution @ \$140.00 \$ _____ enclosed

MONDAY, MARCH 9

TUESDAY, MARCH 10

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, February 4. 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.