



KOREAN BARBECUE DINNER AT WOO LAE OAK

Dear Members:

We are very excited that our first dinner this year will be a Korean barbeque dinner at highly regarded Woo Lae Oak on September 24. Chris began planning this meal this summer when he came home one evening and Nancy was watching a television show starring Anthony Bourdain traveling (and eating) his way through Korea. Chris was mesmerized by this show and when it ended, he wanted to learn more about this fascinating cuisine. The next evening, Chris and Nancy went out for Korean BBQ and have gone out for more just about every week since then. Along the way, he enlisted Engie Kramer, who has forgotten more about Asian Cuisine than we will ever know, to find the right venue for a dinner for the Society. We've learned a lot about the cuisine over the past few months and want to share it's richness, spiciness and wine-friendliness with all of you.

Chris and Engie organized a meal that focuses on traditional Korean dishes prepared in Woo Lae Oak's modern style. If you aren't familiar with Korean cuisine (and didn't tivo Anthony Bourdain's "No Reservation"), the meal will feature beef barbequed at a brazier in the center of your table. Several spicy side dishes will be served, so that you can make the dish as spicy or mild as you like. We've tried to include a number of other dishes that display the variety of Korean cooking. The menu will include:

Appetizers:

Pa Jun (Sizzling Scallion Pancakes with Shrimp and Calamari)
Bin Dae Duk (Mungbean Pancakes made with Kimchi, Scallion and Bean Sprouts)
Dungeness Crab & Leek wrapped in Spinach Crepes
Green Chili Pepper filled with Sole Filet in Almond Flour Tempura
Marinated BBQ Ribs
Mandu Bok Kum (Stir-Fried Shrimp Dumplings)

Barbeque:

Boneless Beef Short Ribs
Sliced Beef Rib Eye
Black Tiger Prawns
Ostrich Filet

Traditional Dishes:

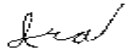
Black Cod and Daikon Radish simmered in Spicy, sweet Garlic Soy Sauce
Bi Bim Bap (Classic Korean rice and vegetable dish served in a sizzling hot stone bowl forming a crisp crust)

Dessert:

Hot Apple Crumble with Honey Green Apple Sorbet
Hot Dark Chocolate Cake with Vanilla Bean Ice Cream

We will match this strong flavored cuisine with appropriate full flavored wines including the highly rated 2004 Kaesler Old Vine Shiraz and 2005 Melville Donna's Syrah. The space is beautiful. We hope you can join us.

Sincerely,



Ira S. Greene
Co-President



Chris Ankner
Co-President

DATE: Wednesday, September 24, 2008
TIME: Reception - 6:30 pm; Dinner - 7:00pm
Location: Woo Lae Oak, 148 Mercer St. (Prince)
Dress: Business Casual
Contribution: Members - \$130; Guests - \$145

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1097

Wednesday, September 24, 2008

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Please reserve ____ places for the **KOREAN BARBECUE DINNER AT WOO LAE OAK**.

Member Name(s) _____

Guest Name(s) _____

_____ Member contribution @ \$130.00 \$ _____ enclosed

_____ Guest contribution @ \$145.00 \$ _____ 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 Wednesday, September 17. 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.