

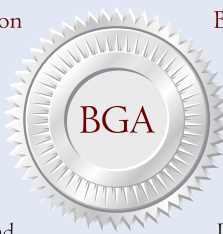


We would like to honor Bill Smethurst and Ivan Thornton who were both awarded the BGA Silver Medallion this year. As many of you remember, both Bill and Ivan served as President of the New York Branch during pivotal years. Bill has been an active board member off and on for close to forty years. Ivan had been a member of the San Francisco branch since 1992, before he moved to New York and joined our branch in 1998. Ivan joined the board in 2001 and served with distinction until he moved to Fort Worth in 2007. He is now Foodmaster of the Fort Worth Branch. I am pleased that their effort has been recognized by the BGA. I think of both men as friends and mentors. Nothing makes me happier than sharing this moment with them.

BGA Silver Medallion

Awarded to
Ivan Thornton

For outstanding contributions over nine years of active membership in the New York Branch of the International Wine & Food Society serving as a member of the Board of Directors for seven and President of the New York Branch from 2003 – 2007.



BGA Silver Medallion

Awarded to
William Smethurst

For outstanding contributions over forty years of active membership in the New York Branch of the International Wine & Food Society Serving as a member of the Board of Directors for thirty-five years, President of the New York Branch from 2000 – 2003 and Chairman of the Board from 2003 – 2007.

Founded in Reims in 1808, Champagne Henriot celebrated its 200th birthday in 2008; joining the very exclusive circle of independent 200-year old family owned and managed champagne houses. Over the years Champagne Henriot has cultivated a unique style of its own, guided only by the pursuit of the rich, pure expression of chardonnay. Strict grape requirements enable Henriot to highlight the minerality and precision of their vineyards, while the use of malolactic fermentation, a

high percentage of reserve wines in their cuvees (average of 29%) and extended lees aging result in wines of great expression, elegance and depth. "Time is our ally and patience our secret" says Joseph Henriot. "They are the fundamental elements to our success." Today, the Henriot family's expertise is backed not only by their storied history in Champagne but also in their celebrated triumphs in both Burgundy and Chablis with Bouchard Père & Fils and William Fèvre.

Thomas Henriot, Sales & Marketing Director, Maison & Domaines Henriot

The son of Joseph Henriot, who grew up among the vineyards of Champagne; the ambition of Thomas Henriot is well founded. In his youth, he would go into the family vineyards in Champagne to taste the grapes, harvest and taste the juice coming out of the press. Before joining the family business Thomas Henriot gained valuable experience in the international business world. He was awarded a diploma from the EM,



Lyon School of Commerce, and a degree in Biology at Paris university. After working in Argentina with Aguas Argentinas, he came back to France and joined the glass maker Saint-Gobain as Sales Manager. Thomas is also the driving force behind Villa Ponciago; a new Cru Beaujolais property in Fleurie where he is determined to write a new page in the history of the domain.

Menu designed by Sharon Gammon of Guiding Graphics 201-895-1244

*"Time is
our ally
and patience
our secret"*
Joseph Henriot.

Gala
Dinner at
Le Bernardin
January 27, 2011

& THE WINE
FOOD SOCIETY
NEW YORK

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Robert Gutenstein
William Smethurst
Gerald Stein
Ivan Thornton

Menu

*Champagne reception hors d'oeuvres
specially created by Executive Chef, Eric Ripert*

Chef's selection of daily canapés (5 varieties)
Jéroboms (3L) of Champagne Henriot Brut Souverain

*Striped Bass Tartare, "Watermelon Radish Carpaccio", Mustard Oil,
Red Dulce Seaweed Vinaigrette*
Henriot Brut Millesime 1990

*Pan Roasted Monkfish; Hon Shimeji Mushrooms;
Turnip-Ginger Emulsion; Sake Broth*
Henriot Brut Millesime 1998

*Seared Yellowfin King Fish; Truffle Risotto; Winter Vegetables;
Black Truffle Emulsion*
Henriot Brut Rose Millesime 1998

Cheese course
Camembert, Brunet and Chaource
Henriot Enchanteleurs 1995

Mignardise
Coffee and Tea

*The Society extends our sincere gratitude to Henriot
Inc, Thomas Henriot, Danna Shapiro, and Kristin
Zangrilli; Owner, Maguy La Coze, Executive Chef,
Eric Ripert, and Director of Private Dining, Karin
Burroughs; Angela Grande and Guiding Graphics.*

