



# THE WINE AND FOOD SOCIETY OF NEW YORK

14 O'Brien Court  
Bedminster, NJ 07921  
Phone: 908-719-0550  
Email: [rose@wfsny.org](mailto:rose@wfsny.org)  
[www.wfsny.org](http://www.wfsny.org)

March 18, 2026

**Our 92<sup>nd</sup> Annual Black-Tie Gala at The Centurion Club**  
**Wednesday, April 15, 2026**  
**Reception 6:00pm; Dinner 6:45pm**  
**Members \$475 • Guests \$575**  
**Event #1346**

Dear Member:

We are pleased and excited to invite you to our ninety-second (92<sup>nd</sup>) annual black-tie gala in a private dining room at the members' only Centurion Club, which is helmed by Daniel Boulud. Our galas are one of the most significant benefits of membership in our society, since the wines we will enjoy either come directly from our cellar or have been donated by one or more of our generous members. In other words, the cost of this event is basically the cost of dinner, including gratuity, corkage, room fees and taxes. Your dues, cellar fees and initiation fees cover the cost the wines we will enjoy – and what fine wines they are!

## About The Centurion Club and Chefs Daniel Boulud and Rodrigo Campos

The American Express Centurion Club takes up the entire 55th floor of the One Vanderbilt building, which is next door to Grand Central Terminal. The skyscraper offers stunning 360-degree views that are even more spectacular than those at Manhatta, Crown Shy and Saga (we've held prior events in all



three of these venues). We will begin the evening in the Carbon Bar with it's jaw-dropping view of the Chrysler Building (see photo at left) and then dine in The Hall. Michelin-starred Chef Daniel Boulud, who needs no introduction, and Executive Chef Rodrigo Campos will oversee the preparation of our wine-focused repast. Chef Rodrigo was born in El Salvador and moved to New York when he was 15. Under the mentorship of legendary chef André Soltner of Lutèce, he began working at 17 for former 3-star Michelin chef Antoine Westermann. After gaining experience in the south of France, he joined Per Se at 19,

where he spent three-and-a-half years before becoming sous chef at Gabriel Kreuther's 2-star Michelin restaurant. At 25, he opened Centurion New York as Chef de Cuisine, and, at 26, became the youngest executive chef for Daniel Boulud's fine dining restaurants, all part of The Dinex Group.

## RECEPTION

*Passed canapés*

**SMOKED SALMON**

*magnolia, crème fraiche, dill*

**DUCK CONFIT FINANCIER**

*foie gras mousse, concord grape,*

*pink pepper*

**SEASONAL ARANCINI**

*parmigiano reggiano*

**Egly Ouriet Champagne NV**

**Grand Cru, Extra Brut**

**(disgorged July 2023)**

## DINNER

*First course*

**'BANANA FOSTER' FOIE GRAS**

*vanilla turnip purée, brown butter,*

*rum jus*

**2008 Domaine Gros Frère et**

**Soeur Richebourg**

**2008 Domaine Gros Frère et**

**Soeur Echezeaux Grand Cru**

*Second course*

**HERB ROASTED DUCK**

*quatre-épices pain perdu, pecans,*

*rhubarb*

**1977 Stag's Leap Cabernet**

**Sauvignon**

**1988 Château Latour**

*Menu continued on next page*

### About The Menu and Our Wines

As you can see from the panels at right, our gala will be truly exceptional. Chefs Daniel and Rodrigo have paired each wine flight with the perfect course to complement the wines being served. For example, we are starting the evening with Egly Ouriet Champagne, anonymously donated by one of our very generous members, paired with passed canapés, and then we will continue our meal with 2008 Domaine Gros Richebourg *and* Echezeaux Grand Crus, 1977 Stag's Leap Cabernet Sauvignon alongside 1988 Château Latour, then 1990 Château Lafite Rothschild alongside 1990 Château La Mission Haut Brion. We will close the evening with 1988 Château Suduiraut Sauternes.

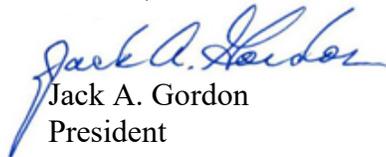
### Our First-Ever Silent Auction

To add even more excitement and enjoyment to the evening, we will hold a silent auction where – if you are the successful bidder – you can take home a bottle or two of exceptional wine. While we are still accepting donations, we already have commitments from, among others, Greg Hurst (2018 Domaine de la Romanée-Conti Echezeaux), Ian Harris (2019 Château Haut Brion), Doug Hurley (2015 Zýmē La Mattonara Amarone della Valpolicella Classico Riserva), Kelly Hutcheson (two bottles of 1989 Château Gruaud Larose), and two bottles of the very same 1977 Stag's Leap we'll enjoy this very evening from our cellar. And, if you have a bottle or two you'd like included in our auction, please reach out to Gunnar Pritsch ([drgprietsch@gmail.com](mailto:drgprietsch@gmail.com)), Ian Harris ([ianharris1969@yahoo.com](mailto:ianharris1969@yahoo.com)) or me ([JAG@KBG-law.com](mailto:JAG@KBG-law.com)).

\* \* \* \* \*

Because this event is expected to sell out quickly, it is suggested you reserve immediately to be included in this one-of-a-kind evening. Reservations can be made online at [www.wfsny.org](http://www.wfsny.org) or by contacting Rose at [rose@wfsny.org](mailto:rose@wfsny.org) or 908-719-0550.

In wine, food and friendship,



Jack A. Gordon  
President

**Date:** Wednesday, April 15, 2026

**Time:** Reception 6:00 – Dinner 6:45

**Location:** The Centurion Club, One Vanderbilt (enter on Madison; go to the reception desk to the far left)

**Contribution:** Members: \$475 ~ Guests: \$575 (there will be a 4% surcharge if paying by credit card, so please use Zelle (917-733-8289) or pay by check)

**Dress:** Black-tie with Name Tag

**Note:** Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's social media and website.

### *Third course*

**YAMAZAKI A5 WAGYU**  
*rainbow carrot, magnolia,  
mole blanco*

**1990 Château Lafite Rothschild**  
**1990 Château La Mission Haut  
Brion**

### *Fourth course (dessert)*

**BRIOCHE AND GRAPES**  
*poached grapes, seaweed verjus,  
toasted brioche ice cream*

**1988 Château Suduiraut**  
**Sauternes**

*NB: Menu items subject to slight variations  
due to availability of ingredients.*