



THE WINE AND FOOD SOCIETY OF NEW YORK

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December 10, 2025

**Bring Your Best Bottle(s) Under \$100
To Our Feast At Peking Duck House
Monday, January 26, 2026 at 6:00P.M.
Members \$99 • Guests \$135
Event #1342**

Dear Member:

Please join Events Committee Co-Chair, Ian Harris, the Events Committee, and me for a wonderful evening celebrating the innumerable great wines of the world that don't cost an arm and a leg. All at a price that can't be beat.

The concept: Choose a bottle or two that you think will pair nicely with the menu in the right panel and bring it to Peking Duck House on Mott Street to share with those around you. Those around you will do the same.

About Peking Duck House



Peking Duck House is a New York City institution known for its namesake dish, with locations in both Chinatown and Midtown. We will be dining in the private dining room in the first location in the heart of Chinatown. Open since 1978, Peking Duck House was once a favorite of former NYC Mayor Ed

Koch. Peking Duck is prepared with a crispy skin and tender meat, and is served tableside with pancakes, scallions, cucumbers, and hoisin sauce. While the duck is the main draw, we will also enjoy a variety of other traditional and sophisticated Chinese dishes.

What to Bring

Here's the beauty of this event: Bring whatever you'd like; the only condition is that your bottle (or bottles) must cost less than \$100 each. Traditional wine pairings for Peking Duck include Pinot Noir, especially from Burgundy, which complements the rich flavors without overwhelming them. Other classic options are off-dry Riesling, which cuts through the richness with acidity, and Zinfandel or Syrah, which harmonize with the sweet and savory hoisin sauce due to their fruit-forward and peppery notes. But we are having lobster, chicken, beef and more, so let your imagination be your guide.

Menu

APPETIZERS

Fantail Shrimp

Chicken with Pine Nuts

Spring Rolls

Steamed Pork Dumplings

FIRST COURSE

Assorted Sizzling Rice Soup

ENTRÉE

(served family style)

Peking Duck with all the trimmings

Lobster in a Light Cream Sauce
with Ginger and Scallions

Peking Duck House Steak with
Prawns and Chili Sauce

Chicken with Orange Sauce

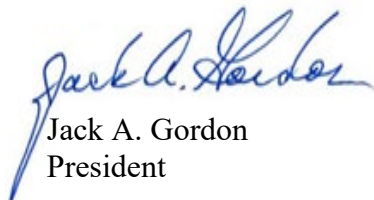
Sautéed Mixed Vegetables in
Garlic Sauce

Assorted House-made Noodles

The Society sincerely thanks Alan Frishman for proposing an inexpensive BYO and Ian Harris for selecting the venue and menu. Special thanks to the entire team at Peking Duck House, all of whom are committed to providing us with an exceptional and fun-filled, casual evening of accessible wine and food.

Please make your reservation online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550. Finally, please feel free to bring a non-member friend, colleague or family member.

In Wine, Food and Friendship,



Jack A. Gordon
President

Date: Monday, January 26, 2026

Time: 6:00PM to 9:30PM

Location: Peking Duck House, 28 Mott St., NY (bet. Pell & Mosco)

Dress: Casual with name tag

Contribution: \$99 members; \$135 guests (there will be a 4% surcharge if paying by credit card, so please use Zelle or send a check to reserve your seat(s)). Zelle payments can be made using rose@wfsny.org or 917-733-8289.

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.

DESSERT

Fried Bananas with Walnuts

FORTUNE COOKIES

Tea on Request

N.B.: Menu items subject to possible slight variations based on availability of ingredients.