



THE WINE AND FOOD SOCIETY OF NEW YORK

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March 13, 2025

JOIN US IN BLACK-TIE AT NEW YORK'S HOTTEST AND MOST EXCITING RESTAURANT, FOUR TWENTY FIVE

Monday, April 14, 2025 at 6:00 PM

Members: \$595 • Guests: \$645

Event # 1335

Dear Wine and Food Society Member:

Please join President Jack Gordon, Events Chair Gunnar Pritsch, and Gala Co-Chairs Sherie and Arnie Reiter at our Annual Black-Tie Gala to be held at New York's hottest and newest great restaurant, Four Twenty Five. We will begin the celebrations promptly at 6:00 PM with a cocktail reception composed of a selection of passed canapés paired with Roederer 241 out of magnums. We then continue our culinary journey prepared by chefs Jean Georges Vongerichten and Jonathan Benno, a "dream team" duo who have launched a restaurant that is at the apex of New York's culinary scene.

About Four Twenty Five:

Situated at the prestigious address of 425 Park Avenue, Four Twenty Five boasts a remarkable design by the esteemed Lord Norman Foster of Foster+Partners, a recipient of the prestigious Pritzker Prize. Four Twenty Five represents a full circle moment for Jean Georges. In 1986, Jean Georges began his New York journey at Lafayette, steps from Four Twenty Five. With his Michelin three-star training (awarded to his namesake flagship), Jean Georges traveled to Asia, where he learned to eschew traditional French preparations in favor of the exotic and aromatic flavors of the East.

The kitchen at Four Twenty Five is overseen by Jonathan Benno, a blue-chip chef who for a long time was the culinary No. 1 at Per Se, and who did his best work in the years following, at Lincoln Ristorante, in Lincoln Center, and at his namesake Benno, where he displayed tremendous aptitude for Italian cooking, particularly pasta and seafood.

Four Twenty Five is the first restaurant that the celebrity chefs Jonathan Benno and Jean-Georges Vongerichten have collaborated on. Two-megawatt celebrity chefs in one kitchen is practically unheard-of -- besides being proverbially too many. Just awarded [*three stars by The New York Times*](#), reservations today are almost impossible to secure. The *Times* review was simply gushing, with accolades like: "It's food that doesn't just please, it woos. Four Twenty Five's dishes go out of their way to meet you where you are before they lead you somewhere else."

RECEPTION

PASSED CANAPÉS

Tuna on Rice Crackers
Scallion, sriracha citrus emulsion

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Maine Lobster Rice Paper Rolls
Sriracha dipping sauce, dill

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Spiced Chicken Samosas
Cilantro yogurt Polenta Fritter,
Pecorino Romano

Roederer Collection 241

APPETIZER

PEEKYTOE CRAB SALAD

Gem lettuce, onion rings, Russian
dressing

2020 Pascal Cotât Sancerre Les Monts Damnés

SECOND COURSE

FAROE ISLAND SALMON

Pumpkin seed gremolata, butternut
squash, tamarind-mustard sauce

2012 Bouchard Clos de la Mousse

THIRD COURSE

SEARED WAGYU BEEF

TENDERLOIN

Broccoli roasted with pistachio
crumbs, aromatic beef jus, aged
balsamic vinegar

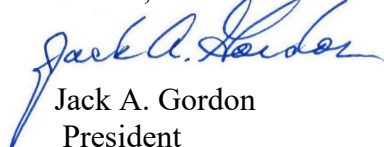
1990 Château La Mission Haut Brion

After our champagne reception, we will indulge in a wonderful four course dinner, including an extraordinary cheese course to complement our spectacular wines from our Wine Cellar. So, in addition to the three-star food from Four Twenty Five, we have our Cellar wines of extraordinary depth, age and character. (See menu and pairings in the panel at right.)

We extend our sincere thanks to Chefs Jean Georges Vongerichten and Jonathan Benno; Lauren Morgan, Private Dining Director; Gunnar Pritsch, for his outstanding leadership as chair of the Events Committee; Sherie and Arnie Reiter for chairing the evening; and Cathleen Burke, Chair of the Wine Committee, for selecting the wines.

We recognize that this event has a large price tag but it will be worth every penny. Please contact Rose at rose@wfsny.org or 908-719-0550 to secure your seat(s).

In wine, food and friendship,



Jack A. Gordon
President

THIS EVENT IS STRICTLY LIMITED TO 64 ATTENDEES.

Date: Monday April 14, 2025

Time: Reception **PROMPTLY** at 6:00; Dinner at 6:45

Location: Four Twenty Five - 425 Park Avenue (bet. 55th and 56th Sts)

Contribution: Members: \$595 – Guests: \$645 (there will be a 4% surcharge if paying by credit card, so use Zelle or send a check to reserve your seat(s))

Dress: Black Tie and Name Tag

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

CHEESE COURSE
ARTISINAL CHEESE
SELECTION

Cave aged Hudson Flower
Cave aged Barnstorm Blue
fennel seed, almonds, quince jam,
cheddar crackers

***1988 Château Ducru-
Beaucaillou***

DESSERT
Mignardises

*NB: Menu items subject to slight
variations based on product
availability*