



THE WINE AND FOOD SOCIETY OF NEW YORK

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February 28, 2025

Multi-Course 2002 v. 2022 Bordeaux Dinner at The Centurion Club
Monday, March 31, 2025
Reception 6:30PM; Dinner 7:00PM
Members \$425 • Guests \$525
Event #1334

Dear Member:

We are delighted – and excited – to announce our next event: A 2002 v. 2022 Bordeaux comparative vintage dinner at the exclusive Centurion Club (open only to American Express Black Card holders) on the 55th floor of One Vanderbilt. We will kick off the festivities with passed canapés paired with De Sousa Réserve Blanc de Blancs Champagne, and then we will sit for a four-course meal with each course contrasting 2002 Bordeaux from our cellar alongside the current release of the same wine from the 2022 vintage. (It is possible that one or more of the '22s will not yet be available, and, if that is the case, we will pour the '20s alongside the '22s.) In addition to the champagne during the reception, we will enjoy Château Doisy Vedrines with our foie gras, Château Lynch-Bages with our Morel rigatoni, Château Pichon Longueville Baron with our roasted duck breast, and Château Beychevelle with our braised short ribs. The menu was specially curated for us by the inimitable Daniel Boulud and will be prepared by Executive Chef Rodrigo Campos. Our guest speaker will be Nagi Saikali, New York General Manager of MISA Imports, the largest importer of Bordeaux to the United States.

About 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, next door to Grand Central Terminal. The skyscraper itself 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). Michelin-starred Chef Daniel Boulud, who needs no introduction, is at the helm in the kitchen, and Executive Chef Rodrigo Campos will oversee the preparation of our Bordeaux-friendly repast. Chef Rodrigo Campos 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 3.5 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.

MENU

Reception Canapés

WHITE ASPARAGUS TART

hazelnut, meyer lemon

TUNA TARTARE TACO

cucumber, pickled onion,
sesame, tamari

SPRING PEA ARANCINI

parmigiano regiano

**De Sousa Brut Réserve Blanc
de Blancs Champagne**

First Course

SEARED FOIE GRAS

pomelo, pain perdu, duck jus
**2002 and 2022 Château Doisy
Vedrines**

Second Course

MOREL RIGATONI

housemade semolina rigatoni,
fresh morel cream sauce
**2002 and 2022 Château Lynch-
Bages**

Third Course

**HERB-ROASTED DUCK
BREAST**

potato rosti, broccoli, balinese
pepper
**2002 and 2022 Château Pichon
Longueville Baron**

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About Nagi Saikali, Our Guide for the Evening

Nagi Saikali is a man with a very storied resume. He has worked for Disney in FL, the Hyatt Regency in Casablanca and the Grand Hyatt in Dubai. He's consulted on bakery projects in France and the UAE and olive oil projects between Spain and Beirut. He's an accomplished restaurateur and the co-founder of the IXSIR winery in Lebanon. Nagi has been with MISA Imports for a decade and the beating pulse of MISA is Bordeaux. MISA imports millions of bottles of wine annually. Nagi will educate us about the wines we will enjoy throughout the course of the evening and will share his in-depth knowledge about the evolution of Bordeaux over the course of the last two decades.

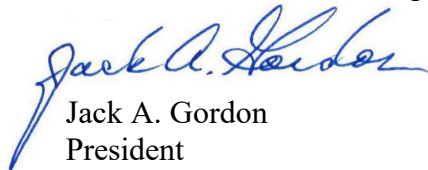
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The Society wishes to thank Nagi Saikali and the entire team at MISA Imports; our retail partner, Mahesh Lekkala of Wine Legend; Centurion Club Events Manager, Brad Senffner; and Chefs Daniel Boulud and Rodrigo Campos; and the entire Centurion Club team.

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Because of the exclusivity of the venue and the scarcity of the wines, space is extremely limited. Priority will go to our members, but if you'd like to bring a guest, let Rose know. She will be keeping a waiting list for seven days, at which point, space permitting, guests will be able to join. As usual, reservations can be made by contacting Rose at rose@wfsny.org or 908-719-0550.

In wine, food and friendship,



Jack A. Gordon
President

Date: Monday, March 31, 2025

Time: Reception 6:30PM; Dinner 7:00PM

Location: One Vanderbilt (enter on Madison Ave between 42nd and 43rd; the Centurion Club reception desk is to the far left)

Dress: Business casual with name tag

Contribution: Members \$425 – Guests \$525 (there will be a 4% surcharge if paying by credit card, so please use Zelle (contact Rose for details) or pay by check).

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.

Fourth Course

KOMBU-BRAISED SHORT RIB

rainbow carrots, spring onion, bordelaise

**2002 and 2022 Château
Beychevelle**

Parting Sweet

CHOCOLATE PETIT FOURS

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