THE WINE AND FOOD SOCIETY OF NEW YORK

14 O'Brien Court
Bedminster, NJ 07921
Phone: 908-719-0550
Email: rose@wfsny.org
www.wfsny.org

November 1, 2026

Dunoyer de Segonzac Champagne Holiday Dinner at L'Abeille à Côté
Tuesday, December 8, 2026
Reception: 6:30 PM; Dinner: 7:15 PM
Members $325; Guests $375
Event #1354

Dear Member:

I am excited to invite you to our 2026 Holiday Celebration, hosted by Arnaud Brachet, President of Dunoyer de Segonzac Champagne, and Denise Barker, Lead Instructor at the Sommelier Society of America. We will celebrate the official release of DS Champagne's exceptional collection of six consecutive vintages, from 2005 to 2010, paired with an exquisite multi-course meal in the private dining room at Michelen-starred l'abeille.



About DS Champagne
Dunoyer de Segonzac, known to the trade as DS Champagne, is a boutique house specializing in Vintage Blanc de Blancs Champagne from Premier Cru Pierry, nestled between the Côte des Blancs and the Montagne de Reims. Extended cellar aging reveals the distinctive character of each Vintage. Join us to explore six consecutive harvests and taste Champagne history!

About L'Abeille à Côté
L'Abeille à Côté is positioned as the "casual and playful" neighbor to the Michelin-starred l'abeille, which leans more French, while this venue tilts toward Japanese. The menu for the evening, in the panel at right, blends

RECEPTION

Seasonal Canapés
Crispy Shrimp Harumaki
Radish and Miso Butter
Crab Croquettes
Seaweed Potato Chips, Yuzu

DINNER

First Course
Salade de Homard du Maine
Poached Lobster Salad, Winter Citrus, Green Goddess Foam

Second Course
Morue Noire Caramélisé
Calamelized Black Cod "Saikyo-Yaki," Cucumber-Herb Vierge Sauce

Third Course
Filet de Boeuf du Nebraska
Roasted Prime Beef Tenderloin, Mushroom and Carrot Confit, Coffee-infused "Mush" Potato, Madeira Sauce
Foraged Seasonal Mushrooms

Dessert
Tarte au Chocolat
Dark Chocolate tart
Assorted Sorbets

Petits Fours

All served with six vintages of Dunoyer de Segonzac Champagne

refined French techniques with Japanese sensibilities. The approach is described as a "playful interpretation of the refined," with high-quality ingredients and izakaya-like refined casual hospitality.



Owner and Executive Chef Mitsunobu Nagae, born in Osaka, Japan, began cooking at 15, later studying at Lyon's Tsuji Culinary Institute, and has worked in Michelin-starred kitchens in France, Tokyo and New York, including at Joël Robuchon's Château Restaurant in Tokyo. His philosophy balances respect for French culinary traditions with creative, ingredient-driven innovation.

The Society thanks Arnaud Brachet, President of Dunoyer de Segonzac Champagne, and Denise Barker, Lead Instructor at the Sommelier Society of America, as well as Chef Mitsunobu Nagae and the entire staff at L'Abeille à Côté for making this remarkable event a reality for our members.

In wine, food and friendship,

Jack A. Gordon
President

EVENT DETAILS
Date: Tuesday, December 8, 2026
Reception: 6:30 PM; **Dinner:** 7:15 PM
Location: L'Abeille à Côté 412 Greenwich St., New York, NY 10013
Cost: Members $325; Guests $375. Payment may be made by Zelle, check or credit card. (Credit card payments will incur a 4% processing fee.) Zelle payments can be sent to rose@wfsny.org or 917-733-8289.
Dress: Smart casual with name tag.
RSVP: Please register online or respond to **Rose Clemson** at rose@wfsny.org or **908-719-0550** by 11/20. Guests will be wait-listed until 11/10.
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.