



THE WINE AND FOOD SOCIETY OF NEW YORK

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November 7, 2025

Cos d'Estournel Collector's Magnums and Multi-Course Dinner at Delmonico's Wednesday, December 3, 2025 at 6:00P.M. Members and Guests \$2,000 Event #1341

Dear Member:

Please join me for this extraordinary event on December 3 at Delmonico's and receive a collector's OWC consisting of two magnums of Cos d'Estournel from highly regarded vintages. All at a price that can't be beat.

The concept: Adriane Leclef, US Business Development Manager for Château Cos d'Estournel, will guide us through an expertly paired four-course dinner at the newly renovated Delmonico's. Featured wines include Champagne Michel Reybier Brut 1^{er} Cru NV, Pagodes de Cos Blanc 2022, Pagodes de Cos 2017, two vintages of the flagship Cos d'Estournel (2008 and 2012), and, as a grand finale, we will close out our repast with Tokaj-Hétszölő Aszu 5P 2010. Every attendee will also receive an exceedingly rare OWC consisting of a magnum each of Château Cos d'Estournel 2000 and 2010. These wines (i) are highly regarded (the '00 received 97 points from Parker and the '10 received 99 points), (ii) are difficult to find in large format, (iii) will be presented in a limited edition OWC specially created for this occasion, and (iv) retail for the cost of the event – despite the fact that we will also enjoy the great food and fine wine at Delmonico's.



About Château Cos d'Estournel



Cos d'Estournel is a renowned winery located in the Saint-Estèphe appellation of Bordeaux. Founded in 1811 by Louis Gaspard d'Estournel, the estate is known for its unique oriental design and has been classified as a Second Growth

since the 1855 Bordeaux Official Wine Classification. The winery produces a variety of wines, including the flagship Cos d'Estournel, which is made from a blend of Cabernet Sauvignon, Merlot, and Cabernet Franc. Today, it is owned by Michel Reybier, who has focused on enhancing the winemaking techniques while maintaining the estate's legacy. Michel Reybier also owns Champagne Michel Reybier in Reims and Tokaj-Hétszölő Aszu in Hungary.

Reception

**Champagne Michel Reybier Brut
1^{er} Cru NV**

First Course

Yellowtail Crudo

Avocado, Walnut, Crispy Pearls,
Seasoned Shoyu

Pagodes de Cos Blanc 2022

Second Course

Torchio

Wild Boar Ragout with Parmesan
Velouté and Jus

Pagodes de Cos 2017

Third Course

USDA Prime Filet Mignon

Allen Brothers Angus, SD
served with

Pommes Purée

Mashed Yukon Potatoes, Butter,
Cream

Creamed Spinach

Garlic Béchamel

Château Cos d'Estournel 2008

Château Cos d'Estournel 2012

Dessert

Delmonico's Original Baked

Alaska

Banana Gelato, Walnut Cake,
Apricot Jam

Tokaj-Hétszölő Aszu 5P 2010

About Delmonico's

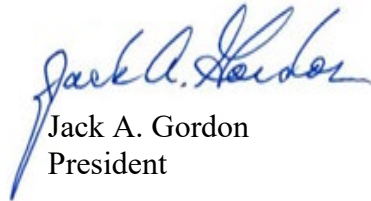
Living in its original building at the intersection of Beaver & William Streets in the financial district since 1837, Delmonico's has welcomed a multitude of culinary enthusiasts for almost two centuries. Delmonico's holds itself out as America's first fine dining establishment. Completely renovated in 2023, we will be dining in the exclusive Board Room – perfectly suited for our fifteen members and our hostess, Adriane.



The Society sincerely thanks Geoffrey Fink for bringing this opportunity to us; Adriane Leclef, US Business Development Manager for Château Cos d'Estournel, and the entire Cos d'Estournel team; Delmonico's Private Dining Director, Carin Sarafian; Nick Duble and Joe Cracco of importer Duclot; and our retail partner, Mahesh Lekkala of Wine Legend, for curating this event for us.

Please make your reservation online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550. This event is limited to fifteen members. If the event is not sold out by November 14, guests will be welcome in the order in which they appear on the waiting list.

In Wine, Food and Friendship,



Jack A. Gordon
President

Date: Wednesday, December 3, 2025

Time: 6:00PM to 10:00PM

Location: Delmonico's Steakhouse, 56 Beaver Street, New York, NY

Dress: Business casual with name tag

Contribution: \$2,000 for members and 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.