



THE WINE AND FOOD SOCIETY OF NEW YORK

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September 29, 2023

THE WINE AND FOOD SOCIETY OF NEW YORK PRESENTS
Château Smith Haut Lafitte at Restaurant Daniel with Florence and Daniel Cathiard
Tuesday, November 7, 2023 6:00 P.M.
Members \$495 • Guests \$595
Event # 1314

Dear Member:

The Events Committee and Event Chairs, Joyce and Greg Hurst, are pleased to invite you to attend an extraordinary evening with Florence and Daniel Cathiard, owners of Château Smith Haut Lafitte in Bordeaux and Cathiard Vineyards in Napa Valley, as they present their wines. Members and guests will enjoy an exquisite four course dinner at Restaurant Daniel with wines chosen to pair exquisitely with each course. Awarded two stars by the Michelin Guide, Restaurant Daniel's iconic Manhattan dining room now sports a refreshed look featuring custom-made carpeting and bold artwork that beautifully complements the coffered ceilings and signature Bernardaud porcelain chandeliers.

Florence and Daniel Cathiard

Daniel and Florence Cathiard fell in love with Château Smith Haut Lafitte, which they acquired with the firm intention of perpetuating its tradition of excellence. "Our philosophy can be summed up in one sentence: to do everything possible to make each vintage of red and white wine worthy of our magnificent terroir."

After three years renovating the estate, the Cathiards came to live in the 18th century chateau dating from George Smith's time. Their desire and mission is to devote themselves to overseeing winegrowing, with the help of a talented and motivated team. At Château Smith Haut Lafitte, everything comes from the soil. They do their utmost to respect nature and biodiversity, both in the vineyard and cellar. Château Smith Haut Lafitte plants vines propagated from their own vineyards thanks to their vine nursery on Ile de Lalande. This island-protected ecosystem enables them to maintain the vine's genetic diversity alongside wine complexity.

Château Smith Haut Lafitte and Founding Brothers Winery

The vines of Château Smith Haut Lafitte are planted in a single block on a Günz gravel plateau in the Pessac-Léognan appellation, producing six different wines. Château Smith Haut Lafitte, a Graves Great Growth in red and white, and their two second wines, Les Hauts de Smith and Le Petit Haut Lafitte, also in red and white, each has its own unique blend and distinctive aromatic profile.

Founding Brothers is produced in homage to James and William Rennie, the Scottish founders of the original winery, which first opened in Rutherford and St. Helena in 1885. Images of both Rennies are portrayed on every label. This same estate is today owned by the Cathiard family.

Cocktail Reception

Passed Hors d'Oeuvres

Arancini Mushrooms,
Parmesan
Comté Gougères, Aged
Gruyère Béchamel
Foie Gras Terrine, Quince,
"Brioche Feuilletée"
Oyster, Lemongrass Veloute,
Pumpernickel Toast
Scharbauer Ranch Seared
Striploin, Tarragon, Béarnaise
Petit Haut Lafitte Blanc 2019
DINNER MENU

First Course

NEW ZEALAND TROUT

Black Mission Figs, Braised
Japanese Daikon
Shiso, Perilla Seeds, Sauce
Syrah

**Chateau Smith Haut Lafitte
Blanc 2021
Cathiard Vineyard 2020**

Second Course

LEHIGH VALLEY DUCK

Red Wine Braised Breast, Leg
"En Civet", Blackberry
Wilted Radicchio, Sweet
Potato "Parmentier"
Oat-Sarawak Pepper Coulis
**Chateau Smith Haut Lafitte
Rouge 2005
Chateau Smith Haut Lafitte
Rouge 2010**

Restaurant Daniel

Since opening in 1993, DANIEL has earned its place among the pillars of New York City's bustling dining scene, receiving numerous accolades for its refined European cuisine, world-class cellar and gracious hospitality. Located in the former Mayfair Hotel on Park Avenue – the original site of Le Cirque – DANIEL is steeped in French culinary history.

Daniel Boulud, a native of Lyon, France, is considered one of America's leading culinary authorities and one of the most revered chefs in New York, his home since 1982. Best known for his eponymous, exquisitely refined DANIEL on Manhattan's Upper East Side, he has continually evolved his cuisine and expanded across the United States, Canada, The Bahamas, Singapore and Dubai. Boulud is also the recipient of numerous honors, including James Beard Awards for "Outstanding Chef" and "Outstanding Restaurateur."

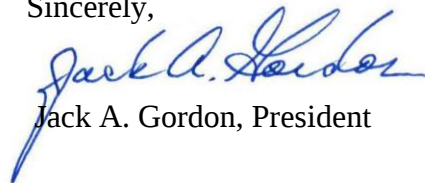
Before opening his flagship, DANIEL, on East 76th Street (the former location of Café Boulud), Chef Boulud made his name at New York City's Polo Club and as the Executive Chef of Le Cirque. In his early years as a chef, he worked under such lauded figures as George Blanc, Michel Guérard and Roger Vergé.

We want to express our sincere appreciation to Daniel and Florence Cathiard for their generous support and for providing the magnificent wines for this evening. A special thank you to Camille Meyrou, Head of Public Relations & Commercial Manager for Château Smith Haut Lafitte, for all her efforts and expertise in arranging all the wonderful wines to be served on this special evening at Restaurant Daniel.

We extend our heartfelt thanks to Executive Chef Daniel Boulud and the entire team at Restaurant Daniel. A truly special thank you goes to our Event Chair and Cellar Master, Gregory Hurst, for orchestrating this unique evening.

Because of the combination of the extraordinary wines of Château Smith Haut Lafitte, our wonderfully engaging hosts, and the exquisite cuisine of Restaurant Daniel, we expect this event to sell out quickly. Therefore, make your reservations immediately. To do so, please visit our website, www.wfsny.org, or register Rose by email or by calling her at 908-719-0550.

Sincerely,



Jack A. Gordon, President

Date: Tuesday, November 7, 2023

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

Location: Restaurant Daniel – 60 East 65th Street, New York

Dress: Business Attire with name tag

Contribution: Members \$495 ~ Guests \$595 (there will be a 4% surcharge if paying by credit card; so please use Zelle 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 social media and website.

Third Course
SCHARBAUER RANCH
BEEF TENDERLOIN
Wild Mushroom Fricassée,
Pomme Dauphine
Bone Marrow-Shallot
Marmalade, Sauce Chasseur
Château Smith Haut Lafitte
Rouge 2015
Château Smith Haut Lafitte
Rouge 2016

Dessert
Honey Roasted Pear, Brown
Butter Biscuit
Hazelnut Ice Cream

THE WINE & FOOD SOCIETY, INC., NEW YORK

Meeting #1314

Tuesday, November 7, 2023

**Château Smith Haut Lafitte at Restaurant Daniel with Florence and Daniel Cathiard
Tuesday, November 7, 2023 6:00 P.M.**

Please reserve ____ place(s) for the **Château Smith Haut Lafitte at Restaurant Daniel
Dinner.**

_____ Members \$495.00

_____ Guests \$595.00

To request a reservation, please go online to and complete the process electronically. You may pay securely with Visa, MasterCard or American Express, (there will be a 4% surcharge if paying by credit card), you can pay through Zelle by using your banking app (Zelle payments can be made using rose@wfsny.org or 917-733-8289) or send a check when reserving your seat(s)). If you need assistance, please contact rose@wfsny.org.

Or if you prefer, you may mail this form with your check to request your reservation. Checks should be mailed to The Wine and Food Society of New York, 14 O'Brien Court Bedminster, New Jersey 07921. If you have any questions, please call Rose at (908) 719-0550. **THANK YOU!**