



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

October 3, 2018

DINNER CELEBRATING THE EXTRAORDINARY FIRST GROWTH WINES OF MOUTON ROTHSCHILD WITH THE MICHELIN STARRED CUISINE OF RESTAURANT DANIEL

Friday, November 9, 2018 6:30 P.M.

Members \$525.00 • Guests \$550.00

Event # 1246

Dear Member:

There are times in our history when we can declare that we are presenting a "One of a Kind" event. **This is one of those times.** The Events Committee and Event Chairs, **Joyce and Greg Hurst** are pleased to invite you to attend an extraordinary Wine and Food Society experience with one of the great wines of the world, Mouton Rothschild.

The Venue—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. Building on time-honored techniques, present a modern, seasonal menu inspired by the finest meats, wild game, seafood, fruits, vegetables and foraged flavors from around the world. Presented with a flourish of fine hospitality, the restaurant's effect is transportive, a seamless service orchestrated by more than 150 staff members behind-the-scenes.

Chef Daniel Boulud's renowned restaurant delights the senses with elegant ambiance, gracious service and delectable menus. This Relais & Châteaux member's award winning contemporary French cuisine is inspired by the seasons. We will enjoy Chef Boulud's exquisite cuisine in a refined setting. Restaurant Daniel has been recognized with a prestigious James Beard Award for 'Outstanding Restaurant.' Daniel Boulud is Chef-Owner of several award-winning restaurants. While he hails from Lyon, France, it is in New York that he has truly mastered the dining scene and is today considered one of America's leading culinary authorities. Raised on his family's farm in the village of St Pierre de Chandieu, the chef remains inspired by the rhythm of the seasons and menus driven by fine ingredients. Receiving two Michelin

Reception

Chef's Selection of Passed Canapes
Domaine de Baronarques Grand
Vin blanc Chardonnay 2016
Aile d'Argent, Grand Vin blanc
2016
Petit Mouton de Mouton Rothschild
2014

First Course

Roasted Guinea Hen Salad
Caramelized Young Turnips, Endive
Sauce Salmis
Petit Mouton de Mouton Rothschild
2012 and Mouton Rothschild 2007

Second Course

Caramelized Duck Breast
Black Mission Fig, Swiss Chard,
Confit Fennel
Braised Leg, Foie Gras Sauce
Mouton Rothschild 2006 and
Mouton Rothschild 2005

Third Course

Wagyu Beef Striploin
Pommes Saint-Florentin, Fricassee
of Wild Mushrooms
Red Wine Shallot Jus
Mouton Rothschild 2003 and
Mouton Rothschild 1996 in
Magnum

stars, “*The stylish façade, revolving door, sound of clinking glasses—even before you reach the dining room you feel a part of something special. This bastion of contemporary French cooking epitomizes the ‘special occasion,’ but even those with money to burn treat it with respect. ... The kitchen is as sophisticated as the setting and reflects an obvious classical education, yet remains free from the tyranny of tradition.*”

THE WINE FOR THE EVENING **MOUTON ROTHSCHILD**

There are very few wines in the world that by stating one word, you just know greatness—MOUTON is all one needs to say. A classified First Growth, Château Mouton Rothschild spans 90 hectares (222 acres) of vines at Pauillac, in the Médoc. Its history is that of a magical encounter between a terroir and a man, the legendary Baron Philippe de Rothschild (1902-1988), renovator of Mouton and a pioneering figure in the world of wine. Baroness Philippine de Rothschild (1933-2014) who owned the property, continued her father’s work and reaffirmed the link between Mouton and art while ensuring the continued excellence of one of the world’s greatest wines. Now it is owned by Baroness Philippine children. The Bordeaux Wine Official Classification of 1855 was based entirely on recent market prices for a vineyard's wines, with one exception: Château Mouton Rothschild. Despite the market prices for their vineyard's wines equaling that of Château Lafite Rothschild, Château Mouton Rothschild was excluded from First Great Growth status, an act that Baron Philippe de Rothschild referred to as "the monstrous injustice". It is widely believed that the exception was made because the vineyard had recently been purchased by an Englishman and was no longer in French ownership.

In 1973, Mouton was elevated to "first growth" status after decades of intense lobbying by its powerful and influential owner, the only change in the original 1855 classification (excepting the 1856 addition of Château Cantemerle). This prompted a change of motto: previously, the motto of the wine was *Premier ne puis, second ne daigne, Mouton suis*. ("First, I cannot be. Second, I do not deign to be. Mouton I am."), and it was changed to *Premier je suis, Second je fus, Mouton ne change*. ("First, I am. Second, I used to be. Mouton does not change.")

VINEYARDS

Château Mouton Rothschild has its vineyards on the slopes leading down to the Gironde Estuary, in the Bordeaux region, mainly producing grapes of the Cabernet Sauvignon variety. Today, Château Mouton Rothschild has grape vines made up of Cabernet Sauvignon (81%), Merlot (15%), Cabernet Franc (3%) and Petit Verdot (1%). Their wine is fermented in oak vats (they are one of the last châteaux in Médoc to use them) and then matured in new oak casks. It is also frequently confused with the widely distributed genetic Bordeaux Mouton Cadet.

Fourth Course

*Infused Valrhona Opalys with
Piedmonte Hazelnut
Salted Caramel and Pralineé and
Cassis Sorbet
Cassis*

We extend our thanks to Chef Daniel Boulud and Jean-François Bruel, Executive Chef; Eddy Leroux, Chef de Cuisine; Ghaya F. Oliveira, Executive Pastry Chef; Lauren Brown, Private Dining Chef; and Raj Vaidya, Head Sommelier, for the wonderful cuisine and service. Kudos to Private Dining Director, Jenna Nocciolino and Assistant Private Dining Director, Yudaly Lanfranco, for all of their assistance. We want to express our sincere appreciation to Baron Philippe de Rothschild SA and Philippe Dhalluin for their generous support and providing the magnificent wines for this evening. BRAVO! And what an honor to have Philippe Dhalluin join us for this Wine & Food Society New York special event. Also, thank you to Eve Gueydon Mercadieu for all of her assistance. Thank you to Event Chair, Gregory Hurst, for planning and arranging this most memorable evening.

The property in the 18th century, took its present name after it was acquired by Baron Nathaniel de Rothschild, from the English branch of the famous dynasty, in 1853. For many years, despite the increasingly acknowledged quality of its wine, Mouton aroused little interest among its owners, unwilling to make the journey to a then-neglected region. So it was a red-letter day when, in 1922, Baron Nathaniel's great grandson Baron Philippe de Rothschild, barely 20 years old, took in hand the destiny of an estate to which he would devote his entire life.

Château Mouton Rothschild was awarded the supreme "Estate of the Year" accolade by French wine critics Michel Bettane and Thierry Desseuve in the course of a joyous and festive evening at Caves Legrand in Paris this past September.

In an article to appear in the magazine En Magnum, Thierry Desseuve praises Mouton Rothschild as being "at the very pinnacle of Bordeaux wines".

Because of the wonderful combination of great wines and food and the extraordinary venue, we expect this event to subscribe quickly and sell out. Therefore, make your reservations immediately. Please visit the website www.wfsny.org for a complete description of the event and the wines, photos of the venue, and links to winemakers and restaurant. You may sign up online or contact Rose by email or 908-719-0550 to make your reservation.

Sincerely,

Arnie Reiter, President

DATE: Friday, November 9, 2018

TIME: 6:30 PM

LOCATION: DANIEL – 60 East 65th Street, New York, NY

CONTRIBUTION: \$525 MEMBERS; \$550 GUESTS

DRESS: Business Attire