



THE WINE AND FOOD SOCIETY OF NEW YORK

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September 21, 2025

Feast Like a Georgian at Chama Mama
Monday, October 27, 2025
Members \$195 • Guests \$225
Reception 6:30pm; Dinner 7:00pm
Event #1339

Dear Member:

An Evening of Georgian Wines

Please join event organizers Leslie Gold, Elma Hawkins and Ian Harris as The Wine and Food Society of New York hosts an evening of Georgian wines and food. We will be joined by Dr. Mamuka Tsereteli, right, a Senior Fellow at the Central Asia-Caucasus Institute at the American Foreign Policy Council, Harvard University, President of the America-Georgia Business Council, and founder of the Georgian Wine House, DC. He has deep knowledge of the wines and cuisine of Georgia and has been involved in their promotion in the US for more than two decades. Lasha Tsatava, the sommelier for the Chama Mama restaurants, pictured below with Chef Nino Chiokadze, also has extensive credentials regarding Georgian wines and will be guiding us through the wines that he has thoughtfully paired with each course.



The Intrigue of Georgian Wines

Nestled between the Black Sea and the Caucasus Mountains, Georgia is considered the cradle of winemaking, with a rich history dating back over 8,000 years. This ancient heritage, unique grape varieties, and distinctive winemaking techniques make Georgian wines an invaluable treasure in the world



of oenology. The use of ancient qvevri vessels—large clay pots buried underground for fermentation and aging—continues to this day, a testament to the enduring legacy of Georgian winemaking practices. Interestingly, an article in *The Wall Street Journal* (7-19-25), which refers

Dinner Menu

Fall Harvest Salad

Baby romaine, roasted pumpkin, seasonal pesto

Adjapsandali

Roasted vegetable ragout

Roasted Wild Mushrooms

Roasted king trumpet, oyster and button mushrooms

Uzunashvili - Udedo Kakheti Co-Kakhuri Mtsvivani

Pumpkin Pkhali Bites

Minced vegetables and walnuts with pumpkin and pumpkin seeds

Eggplant Pkhali Bites

Minced vegetables and walnuts with eggplant

Imeruli Khachapuri

Signature dough with Chama Mama cheese blend

*Dilao - Rkatsiteli-Mtsvane
Chama Mama - Mtsvane*

to Georgia as the birthplace of winemaking, explained that “in contrast to oak barrel aging, which imparts heavy flavors, the clay of the amphorae allows for gentle micro-oxygenation, which preserves acidity and aromatic freshness.”

One of the most intriguing aspects of Georgian wine is its remarkable biodiversity. The country boasts over 500 indigenous grape varieties, many of which are not found elsewhere in the world. Varieties like Saperavi, Rkatsiteli, and Kisi offer wine enthusiasts a unique tasting experience characterized by complex aromas and flavors.

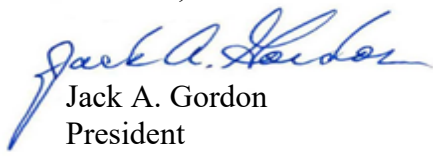
We will be enjoying wines made using three distinct methods: those made in traditional qvevri clay vessels and those made in the classic styles of stainless-steel tanks and/or aged in oak barrels. Most importantly, we will be tasting eight grape varieties unique to Georgia.

Georgian Cuisine

Georgian cuisine is known for its freshness and largely simple preparation and Chama Mama has been acclaimed for being one of the best in New York. We will be enjoying the mainstays of Georgian cuisine, including khachapuri (a wonderful dough filled with a cheese blend, eggs and butter), and a standard in Georgian cuisine -- grilled meats and fish. Georgian food also incorporates abundant fresh herbs, adding aromatic layers to salads and grilled meats and fish.

This is a perfect event for you to bring some friends and colleagues as guests, since there is only a small upcharge for guests to attend. Reservations can be made online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550.

In Wine, Food and Friendship,



Jack A. Gordon
President

Date: Monday, October 27, 2025

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

Location: Chama Mama - 149 W 14th St., New York, NY

Dress: Business Casual with nametag

Contribution: \$195 members; \$225 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.

Beef and Pork Kebabs

Beef and pork wrapped in lavash, served with satsebeli sauce

Lamb Chops

Served with house-made tkemali, red onions and pomegranates

Salmon Mtsvadi

With pomegranate molasses sauce, Svanuri salt

Solomnishvili - Saperavi 2018
Dekanozishvili - Blend 2017

Honey Cake Bites

Multi-layer dulce de leche cake

Ambe Wine Spirit, peach liquor,
aloe-honey tea jam, lemon juice
and aquafaba