THE WINE AND FOOD SOCIETY OF NEW YORK



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October 16, 2024

Silver Cellar Bin-End Dinner Redux at Harry's Tuesday, November 19, 2024 from 6:00 PM Members \$500.00 • Guests \$600.00 Event # 1330

Dear Member:

Due to the overwhelming success of our three prior Gold and Silver Cellar Bin-End dinners, we are excited to present our Silver Bin-End dinner of the 2024-2025 season.

By way of background, the Society usually buys wine by the case on release, but we don't always use the entire case. Accordingly, we end up with a bottle or two of stellar wine that just doesn't work for large events. We could auction these bottles to strangers and use the money to purchase new full cases for our cellar – or, let our members enjoy them in small gatherings and use the proceeds to buy new cases for our cellar. We opted for the latter approach with terrific results. We have used the proceeds of these events to replenish our cellar with terrific wines in quantities suitable for future events.

In an effort to allow all of our members access to these special events, registrations will be prioritized as follows:

- 1. Members who have not yet attended a bin-end dinner;
- 2. Members who attended one or more prior bin-ends;
- 3. Members; then
- 4. Guests

This event is strictly limited to twelve attendees. Guest seating will only be available if members in categories 1 through 3 don't fill all the seats within seven days of the date of this invitation. If you would like to bring a guest, let Rose know, so he or she could be put on the waitlist. If you've already attended a bin-end dinner and want to attend this one as well, please sign up right away so you will have priority on the wait list.

We base the cost of these events on a fraction of the current value of the wines that will be enjoyed, including Krug Champagne, Mouton Rothschild's elusive blanc Bordeaux, '77 Stag's Leap Cabernet Sauvignon, the incredible

THE SELECTED WINES

Welcome Flight

Krug Champagne NV (2 x 750) Diebolt-Vallois Champagne Blanc de Blanc (2 x 750)

Appetizers '16 Aile D'Argent Blanc du Château Mouton Rothschild (2 x 750) '77 Stag's Leap Cabernet Sauvignon

Main Course

'61 Château Leoville Las Cases (2 x 750)
'99 Château Lafite Rothschild (1.5 liter)

Cheese Course

'06 Château Roc des Cambes (3 liter)

Dessert

^{'76} Château Climens ^{'88} Château Suduiraut

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'61 Leoville Las Cases, a magnum of '99 Lafite Rothschild, a 3 liter of Roc des Cambes and many more rare and delightful gems (see the full list of wines in the right panel). You will also be responsible for your portion of the food tab at Harry's, which I estimate to be about \$250 per person, including their minimal corkage, tax and a generous tip. Harry's has a terrific semi-private dining room just for us. It's called The Conservatory. The Conservatory comfortably seats twelve – the exact number of attendees we'll have for the 20+ bottles of wine to be poured!

The Society thanks Jed Kaminetsky for conceiving of the idea for these special events, the Wine Committee for their assistance in curating the wine selections, and the staff at Harry's, particularly sommelier extraordinaire, Jacob Daugherty, for hosting us a second time.

Reservations for this Bacchanalian event 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,

Jacka. Horder President

Date: Tuesday, November 19, 2024 **Time**: 6:00 PM – 10:00 PM Location: The Conservatory at Harry's – 1 Hanover Square, New York, NY Dress: Business casual with name tag **Contribution**: Members \$500 ~ Guests \$600 (there will be a 4% surcharge if paying by credit card on the website; 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.

Bonus wines

'88 Dr. Burklin Wolf Ruppertsberger Gaisbohl Riesling (2 x 750) '11 Accornero Bricco del Bosco Grignolino '12 Elvio Cogno Barolo Vigne Elne Riserva