



THE WINE AND FOOD SOCIETY OF NEW YORK

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April 25, 2026

High-Scoring BYO at Maison Tara Tuesday, June 2, 2026 from 6:00pm Members \$225 • Guests \$295 Event #1348

Dear Member:

As you know, we strive to hold our events in private dining rooms at top restaurants or at exclusive venues that are not open to the public. (For example, we just held this year's Gala at The Centurion Club and we're holding our "Blind Explorers" event on May 7 at The Explorers Club.) We are doing it again on June 2 at Maison Tara, a private experiential culinary studio in a newly renovated capacious loft on Vandam St.

The BYO Format

In January, we held our "Best Bottle Under \$100" BYO event to a sold-out crowd at Peking Duck House. On June 2, we will travel to "the other end of the spectrum" for this high-scoring BYO event. The rules are simple: Choose a bottle of wine (or two) to pair with one (or more) of the delectable courses in the right-hand panel of this invite. Your bottle (or two – or even a magnum) must enjoy critics' ratings of at least 95 points and retail for at least \$250.

About Maison Tara

Masion Tara is the brainchild of Tara Khattar. Tara is a Lebanese chef who was the first person from a Middle Eastern country to compete on *Top Chef France*. She is also a two-time winner of *Chopped* on The Food Network.

Chef Tara worked at l'Atelier de Joël Robuchon in Paris before establishing Maison Tara. She has hosted events for many iconic fashion brands as well as many of the icons of the wine and spirits world, including Moët Hennessy, Château Angelus, Château Giscours, Clase Azul and Château Margaux. As you can see from the menu at right, this evening promises to be truly sensational.



Passed Canapés

Salmon tartare cone, citrus zest, toasted sesame, oscietra caviar

Hand-cut beef tartare, uni, chive, brioche crisp

Sweet pea tartlet, whipped goat cheese, lemon zest, herbs

Amuse Bouche

Spicy tuna with crispy rice, avocado, sesame, yuzu

First Course

Burrata, watermelon and heirloom tomato carpaccio, basil oil

Second Course

Seared diver scallops, nori beurre blanc, leek, hazelnut

Third Course

Canard à l'orange, orange carrot purée, bitter orange and fig gel

Dessert

Strawberry olive oil cake, meringue whipped mascarpone, black pepper
and

Mignardises

Selection of house-made cookies, madeleines and tartlets

Selection of French breads & cultured butter

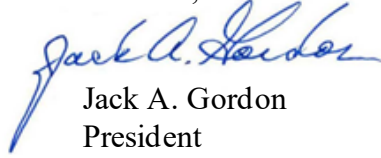
Mini baguette tradition, *pain de campagne*, and brioche feuilleté

Served with hand-churned French butter and fleur de sel

The Society wishes to thank Alan Frishman for conceiving of this high-end BYO concept, the staff at Maison Tara, particularly Tara Khattar and Tanya Khorti, and our Events Committee for making this event a reality.

This event is strictly limited to 24 members and guests and is expected to sell out quickly. It is therefore suggested you reserve immediately to be included in this one-of-a-kind evening. Reservations can be made online at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550. When responding, please let Rose know what you intend to bring to this festive evening.

In wine, food and friendship,



Jack A. Gordon
President

Date: June 2, 2026

Time: Reception 6:00PM; Dinner 6:45PM

Location: Tara's Living Room at Maison Tara, 30 Vandam St., 3rd Floor, New York, NY 10013

Contribution: Members: \$225 ~ Guests: \$295 (there will be a 4% surcharge if paying by credit card on the website; so please use Zelle or pay by check). Zelle payment can be sent to rose@wfsny.org or 917-733-8289.

Dress: Casual Attire with Name Tag

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.