



# THE WINE AND FOOD SOCIETY OF NEW YORK

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*September 11, 2025*

**Marchesi Di Barolo at The Lambs Club in the Stanford White Studio**  
**A special evening with Anna and Valentina Abbona of Marchesi di Barolo**  
**Tuesday October 14, 2025 at 6:00P.M.**  
**Members \$325.00 • Guests \$395.00**  
**Event #1336**

Dear Member:

Please join event co-chair, Doug Hurley, the Events Committee and me as we host Anna and Valentina Abbona, the 5<sup>th</sup> and 6<sup>th</sup> generation owners of Marchesi di Barolo, for an unprecedented Piemonte wine event at the exclusive Lambs Club.

Weather permitting, we will begin the evening on the Private Terrace of The Lambs Club with Negroni-style cocktails made with the estate's Chinato in lieu of Campari while we enjoy a selection of passed canapés. We will then sit for a multi-course feast paired with copious amounts of



**Marchesi di Barolo:** Overlooking the Castle of the Marquis Falletti in Barolo, famously dubbed "The King of Wines, the Wine of Kings," Marchesi di Barolo became the official wine of the Savoy court, serving King Carlo Alberto (1798-1859), King of Sardinia and signer of the Italian constitution that unified the Kingdom of Italy. A truly detailed history can be found at [THIS LINK](#).

the legendary wines of the Marchesi di Barolo estate. (See menu and wines in the right panels.) Anna and Valentina Abbona will educate us about the wines throughout the course of this exceptional evening.



## Menu

### RECEPTION

**Butler-passed Hors d'Oeuvres**  
Steak tartare crostini  
Beet and Ricotta tartlet  
Chickpea panisse and olive spread  
Prawn spring rolls  
*Negroni-style cocktails with  
Marchesi di Barolo Chinato*

### FIRST COURSE

**Tuna Tartare**  
avocado, ponzu, radish  
*2023 Bric Amel Langhe  
Sauvignon (Arneis, Chardonnay,  
and Sauvignon Blanc)*

### PASTA COURSE

**'Nduja Carbonara**  
tagliatelle, bacon fat, poached egg  
*2022 Barbera d'Alba Peiragal  
and  
2019 Barbaresco Serragrilli*

(menu continued on next page)

Today, the estate's guiding principle is to produce high quality wines while intertwining modernity and tradition from the heritage of the vineyards. Thanks to constant and careful maintenance, they retain five-centuries-old oak casks. Marchesi di Barolo has an extensive portfolio of wines, and have many single-vineyard wines, including their flagship Barolo Cannubi, known for its balance between structure and elegant tannins. Their traditions continue to delight and are in the extraordinary care of Anna, Valentina and family.

**The Lambs Club:** We will be dining in the Stanford White Studio, the private dining room at The Lambs Club. This exclusive club was originally dedicated to Broadway/Film actors and actresses, then known as "The Lambs." The Studio honors Stanford White, who designed the building in 1905. The venue remains a chic oasis from the bustling nightlife of New York City in the heart of Times Square.

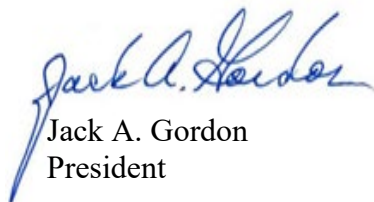
Our repast was specially created by Chef Jack Logue, who has worked alongside Daniel Boulud at his flagship restaurant as well as in the kitchens of Michelin starred Betony and Clocktower.

\* \* \* \* \*

The Society thanks Anna and Valentina Abbona for their generosity and splendid wines; event co-chair Doug Hurley, who brought this opportunity to our attention; The Lambs Club, particularly Kristy Koy, events coordinator, Chef Jack Logue (who curated our fabulous menu to complement the wines) and the entire team at The Lambs Club for their care and attention to detail so as to ensure that this WFSNY event will prove to be an unparalleled experience!

Seating is limited to 24 members and guests. Since there are space limitations, we urge you make your reservation right away online at [www.wfsny.org](http://www.wfsny.org) or by contacting Rose at [rose@wfsny.org](mailto:rose@wfsny.org) or 908-719-0550.

In Wine, Food and Friendship,



Jack A. Gordon  
President

**Date:** October 14, 2025

**Time:** Reception 6:00 PM; dinner 6:45 PM

**Location:** The Lambs Club, 132 West 44<sup>th</sup> St.

**Dress:** Business Casual with name tag

**Contribution:** \$325 members; \$395 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](mailto: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.

## ENTRÉES

*choice of*

### **Dry Aged New York Strip Steak**

Pomme purée, cipollini onions,  
sauce Diane

*or*

### **Roasted Chicken**

White beans, fennel

**2016 Barolo del Comune di**

**Barolo**

*and*

**2019 Barolo Cannubi (out of**

**magnum)**

*and*

**2019 Barolo Sarmassa (out of**

**magnum)**

## CHEESE COURSE

### **Selected Artisanal Italian Cheese**

fig jam, honey

**2012 Barolo Sarmassa**

**(Limited Edition 10 Anni out of**

**magnum)**

*and*

**2015 Barolo Sarmassa**

**(Limited Edition 10 Anni out of**

**magnum)**

## PETIT FOURS

*N.B.: Menu items subject to possible slight variations based on availability of ingredients.*