



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 17, 2026

Oyster Tutorial and Multi-Course BYO Dinner at Crave UWS

Tuesday, November 17, 2026

Reception: 6:15 PM; Dinner: 7:00 PM

Members \$275; Guests \$345

Event #1353

Dear Member:

Join event co-chairs Leslie Gold and Alan Frishman at the widely acclaimed UWS outpost of Crave Fishbar. Bring your favorite wine to pair with oysters. Chef Todd Mitgang's cuisine is rooted in global flavors and innovative preparations highlighting sustainable seafood, heritage meats, and organic produce. Our evening will begin with a grower Champagne reception accompanied by the restaurant's touchstone passed hors d'oeuvres. We'll next be seated upstairs for a seven-course seafood dinner featuring three flights of six different varieties of east and west coast oysters interspersed with signature Crave dishes. The evening will be led by Crave's General Manager Jeremy Benson, who will provide an oyster tutorial with each flight. Our sixth bespoke course will consist of each person's favorite oysters of the night. Expect to be sated with food and the knowledge acquired from both Jeremy and the preferred wine selections of your fellow members.

About Crave Fishbar

Crave Fishbar—NYC's first 100% sustainable seafood restaurant—is home to the #Oystergram Happy Hour, NYC's best oyster happy hour. Crave serves creative seafood in an upscale neighborhood setting, complete with warm hospitality. Global flavors and innovative preparations highlight their sustainable seafood, heritage meats, and organic produce. The raw bar features a daily selection of east and west coast oysters, sometimes up to twenty varieties each night. Notably, oysters shaped the harbors, fed the city, and built a waterfront culture that has since disappeared. Oysters are a necessity to keep the harbor ecology balanced and clean. Crave was one of the initiators of the "Billion Oyster Project," founded in 2014, which is a non-profit dedicated to restoring oyster reefs in New York Harbor and equipping the next generation to learn the science to sustain this project.

Wines that pair with Oysters

Whether you are an ardent champion of Champagne with oysters or prefer a Muscadet, Chablis or Sancerre, or even Sake, the key to this event is to bring the libation you think complements oysters best and share your choice(s) with those around you so you can sample what they think pairs best. You might even find yourself sitting next to someone who brought a Fino Sherry or a Furmint-based Tokaji. As they say, "The world is your oyster" so choose the beverage that rocks your world!

RECEPTION

SALMON SASHIMI TOSTADA
avocado purée, calabrian chili oil,
grapefruit, crispy shallots

CRAVE LA FRIEDA SLIDERS
cheddar, tomato aioli, pickle

MINI MAINE LOBSTER ROLLS
spicy avocado garlic aioli, warm
butter

DINNER

EAST COAST OYSTER FLIGHT
3 varieties, 2 per

SUSHI SELECTION
2 pieces warm crab sushi, 1 piece
flake nigiri, 1 piece salmon nigiri

WEST COAST OYSTER
FLIGHT
3 varieties, 2 per

*(at this time there will be note
cards for guests to select their
final offering of oysters)*

FISH TACO, FRIED OYSTER
AND CALAMARI

EAST MEETS WEST
2 varieties of east coast, 1 variety
of west coast

Menu continues on next page

About Jeremy Benson



Jeremy had his first oyster while watching the sunset on Menemsha Beach on Martha's Vineyard. He grew up at his family's ice cream stand, started by his great grandmother in 1932 and still run by his older sister today (Benson's Ice Cream in Boxford). He moved to NYC in 2010 and has been managing restaurants ever since, including helping to curate the oyster lists at P.J. Clarke's at Lincoln Center, Burger and Lobster in the Flatiron and scaring kids at the Jekyll and Hyde Club in Times Square. He has worked closely with the Billion Oyster Project team and has cultivated a love for edible mollusks.

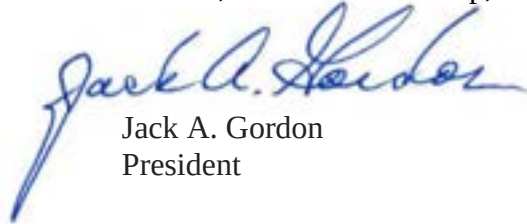
GUESTS' OYSTER SELECTION
Guests' selection of 3 oysters from their choice card

DESSERT

CFB Chocolate Chip Cookie

The Society thanks event co-chairs Leslie Gold and Alan Frishman for their time and efforts organizing this event. We also thank the team at Crave including Director of Events and Marketing Vala Durvett, for her invaluable assistance, General Manager Jeremy Benson, for his insights and for sharing his encyclopedic knowledge of oysters, and Chef Todd Mitgang for a unique and memorable menu of his signature dishes and oyster flights.

In wine, food and friendship,



Jack A. Gordon
President

EVENT DETAILS

Date: November 17, 2026

Reception: 6:15 PM; **Dinner:** 7:00 PM

Location: Crave Fishbar UWS, 428 Amsterdam Ave (between 80th & 81st)

Cost: Members \$275; Guests \$345. Payment may be made by Zelle, check or credit card. (Credit card payments will incur a 4% processing fee.) Zelle payments can be sent to rose@wfsny.org or 917-733-8289.

Dress: Smart casual with name tag.

RSVP: Please register online or respond to **Rose Clemson** at rose@wfsny.org or **908-719-0550** by November 12.

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.