



# THE WINE AND FOOD SOCIETY OF NEW YORK

14 O'Brien Court  
Bedminster, NJ 07921  
Phone: 908-719-0550  
Email: [rose@wfsny.org](mailto:rose@wfsny.org)  
[www.wfsny.org](http://www.wfsny.org)

January 23, 2025

**Penfolds Wine Dinner at Casa Cruz**  
**Wednesday, February 26, 2025**  
**Reception 6:30 PM; Dinner 7:00 PM**  
**Members \$345 • Guests \$395**  
**Event #1333**



Dear Member:

Join us at Casa Cruz for an extraordinary evening celebrating Penfolds, Australia's most iconic winery, with an exquisite wine dinner hosted by Danielle Botros, Penfolds Private Client Manager, who is a Certified Sommelier, Certified Wine Educator and who holds WSET 3rd level certification, *with distinction*. This special event will showcase Penfolds' rich winemaking heritage, innovation, and exceptional offerings, paired with an elegant menu designed by Michelin-starred Chef John Fraser.

## About Penfolds

[Penfolds](#) has been at the forefront of Australian winemaking for almost two centuries, consistently setting the benchmark for quality and style. The winery's journey to global acclaim began with Dr. Christopher Rawson Penfold and evolved with the visionary contributions of Max Schubert, the creator of the iconic Grange. Schubert's pioneering techniques, including his multi-regional blending philosophy, continue to shape Penfolds' reputation for crafting wines of exceptional complexity and ageability. Today, under the stewardship of [Peter Gago](#), Penfolds' Chief Winemaker (and only the fourth since 1844), the winery remains a global leader in innovation and excellence.

## About Casa Cruz

Occupying an historic six-story Beaux-Arts townhouse on Manhattan's Upper East Side (36 E. 61<sup>st</sup> St.), [Casa Cruz New York](#) (there's a second location in London) is an exquisitely-designed private club and restaurant featuring multiple dining rooms, bars, and special event spaces. Cuisine designed by Michelin-starred [Chef John Fraser](#) is met with posh interiors featuring Brazilian cherry wood paneling, copper finishes, and original artworks by household names like Keith Haring, Andy Warhol and Louise Giovanelli for a glamorous dining experience like none other in Manhattan. We will dine privately in the fanciful Palm Room.

## Event Highlights

We will enjoy not just wines produced by Penfolds in Australia, but we will start with their wine produced in France. Below is our line-up:

***Cuvée NV Brut Champagne:*** A newly-released champagne that marks Penfolds' exciting venture into French winemaking in collaboration with

## MENU

### Reception

***Penfolds Cuvée NV Brut Champagne***

### Ensalada y Platos Chicos

Grill-kissed Caesar salad,  
parmigiano, little gems  
Scallop ceviche, mandarin orange  
Crispy Portuguese octopus,  
fingerling purée  
**2018 Penfolds Bin 51 Dry Riesling**  
and  
**2024 Penfolds Bin 51 Dry Riesling**

### Pasta

Short Rib Agnolotti del plin,  
butternut pumpkin, crispy sage  
**2017 Penfolds Cellar Reserve Cabernet Sauvignon**  
and  
**2018 Penfolds St Henri**

### Intermezzo

**2005 Penfolds Bin 389**  
**(The "Baby Grange")**

### Carnes y Vegetales

Filet Mignon, Madeira sauce  
Lamb Chops, Thumbelina carrots  
Confit King Trumpet mushrooms  
Potato purée  
**2018 Penfolds Grange**

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Champagne Thiénot, showcasing elegance and precision in every sip. This champagne, first released in September of 2024, is not available to the trade.

**2018 Bin 51 Dry Riesling** alongside **2024 Bin 51 Dry Riesling**: These wines exemplify the finesse capable of being achieved from grapes grown atop Eden Valley because of its high altitude and cool climate. Danielle will present two vintages side-by-side to highlight their exceptional aging potential.

**2018 St Henri (Shiraz)**: Penfolds St Henri is a multi-regional South Australian blend, primarily based on Shiraz. This vintage is one of the best St Henri's produced in the last 15 years and is rated 97 points by *Wine Advocate*. With its proven aging potential, it is a favorite among Penfolds collectors.

**2017 Cellar Reserve Cabernet Sauvignon**: A rare and exclusive wine crafted with experimental techniques, offering a unique expression of Penfolds' innovation. This is another wine that is not available to the trade.

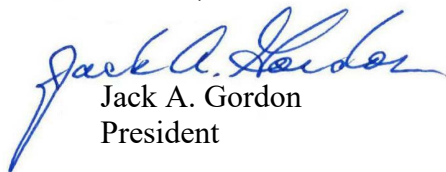
**2005 Bin 389 "Baby Grange"**: A classic Cabernet Sauvignon-Shiraz blend (52%/48%), often called "Baby Grange" due to its maturation in Grange barrels. This 20-year-old vintage showcases its structure and richness with time.

**2018 Grange Shiraz**: Penfolds' flagship wine and one of its most celebrated vintages. This wine received five perfect scores from leading wine critics (including Lisa Perrotti-Brown, who recently hosted an evening for us), 99 points from *Wine Advocate* and 98 points from *Wine Spectator*, described as "bursting with complexity and intensity" and featuring notes of spiced raspberry, salted licorice, and forest berries. A true masterpiece with extraordinary aging potential.

**20-Year Grandfather Tawny Port**: A phenomenal, fortified wine aged in a fractional blending system, delivering layers of nutty, spiced caramel flavors and a silky finish.

Space is limited. Reservations for this event can be made 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:** Wednesday, February 26, 2025

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

**Location:** Casa Cruz, 36 East 61<sup>st</sup> St., New York, NY 10065

**Dress:** Business casual with name tag

**Contribution:** Members: \$345 ~ Guests: \$395 (there will be a 4% surcharge if paying by credit card, so please use Zelle (contact Rose) 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.

## Los Postres

Cheesecake

Poached pear tiramisu

**Penfolds 20-Year Grandfather**

**Tawny Port**

*NB: Menu items subject to slight variations based on product availability*