



THE WINE AND FOOD SOCIETY OF NEW YORK

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April 11, 2025

**PERTIMALE/SASSETTI FOUR COURSE
DINNER WITH LORENZO SASSETTI
AT L'ARTUSI SUPPER CLUB
Thursday, May 15, 2025 at 6:00 PM
Members: \$360 • Guests: \$445
Event # 1336**

Dear Wine and Food Society Member:

Please join President Jack Gordon, Events Chair Gunnar Pritsch, and our special guest, Lorenzo Sassetti, for a fantastic and educational evening of fine Tuscan wine and excellent food at the exclusive L'Artusi Supper Club.

About L'Artusi Supper Club:

L'Artusi Supper Club is part of the Epicurean family of restaurants. The kitchen is helmed by Executive Chef Joe Vigorito, who grew up in an Italian family, where everything centered around food. It wasn't until Joe was at Ohio State University studying Social and Behavioral Sciences—and missing home-cooked meals—that he began to explore the culinary arts.

After graduation, Chef Joe enrolled at The French Culinary Institute and formally began his career in New York City. Since then, Joe has held roles in several of the City's most cherished restaurants, including Morandi and Lupa. He's also spent time in several of the Epicurean Group's kitchens, first as the sous chef at dell'anima and later as the executive sous chef at L'Artusi under his friend and mentor, Gabe Thompson. In 2016, Joe became the Executive Chef at L'Artusi and last year he helped open the private club where we will enjoy his thoughtfully prepared meal.



MENU

RECEPTION

Chef's Selection of Passed
Canapés

*Prosecco di Valdobbiadene
Superiore DOCG Brut*

ANTIPASTI

Romaine salad with sesame and
spring herb dressing, shallot,
sunflower seed

- and/or -

Roasted mushrooms with
pancetta, fried egg, chili, ricotta
salata

- and/or -

Tuna tartare with meyer lemon,
chili, farro, crème fraîche

Rosso di Montalcino DOC 2023

PASTA

Pici 'Cacio e Pepe' (black
pepper, pecorino, parmigiano)

- and/or -

Tagliatelle bolognese bianco,
parmigiano

*Brunello di Montalcino DOCG
2019 'Mulino'*

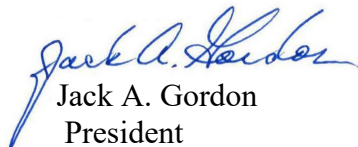
*Brunello di Montalcino DOCG
2020*

About Pertimali/Sassetti:

For over a century the Sassetti family has farmed some of Montalcino's finest vineyards. The primary property is nestled on a slope in the Montosoli hill, North of Montalcino, one of the most favorable terroirs for Sangiovese. Lorenzo Sassetti will present his Veneto Prosecco di Valdobbiadene with canapés before we sit for a multi-course meal which will be paired with Lorenzo's Rosso di Montalcino, then the Sassetti Brunello di Montalcino alongside the Sassetti Brunello di Montalcino Mulino and then the current release of Sassetti Brunello di Montalcino Riserva alongside the 2012 Brunello di Montalcino Riserva. We will cap off the evening with the rare 2007 Brunello di Montalcino Dieci paired with artisanal Italian cheese. (*See menu and pairings in the panels at right.*)

Because of the scarcity of the wines and the capacity of the exclusive private dining room, this event is limited to 26 members, and, if space permits after seven days from the date of this invitation, their guests. Please reserve your seat through our new website at www.wfsny.org or by contacting Rose at rose@wfsny.org or 908-719-0550.

In wine, food and friendship,



Jack A. Gordon
President

THIS EVENT IS STRICTLY LIMITED TO 26 ATTENDEES.

Date: Thursday, May 15, 2025

Time: Reception at 6:00; Dinner at 6:30

Location: L'Artusi Supper Club, 105 Christopher St. (East of Bleecker)

Contribution: Members: \$360 – Guests: \$445 (there will be a 4% surcharge if paying by credit card, so use Zelle or send a check to reserve your seat(s))

Dress: Smart Casual with Name Tag

Note: Your attendance at this event constitutes your consent to the use of your name and likeness on the Society's website and social media.

SECONDI

Roasted Chicken with hen of the woods mushrooms and charred scallion

- and/or -

Hanger Steak with crispy potatoes and salsa bianco

with

Roasted Asparagus with grilled orange, shallot, rosé vinaigrette

Brunello di Montalcino

DOCG 2012 Riserva

Brunello di Montalcino

DOCG 2019 Riserva

CHEESE

Chef's selection of artisanal Italian cheeses

**Brunello di Montalcino DOCG
2007 Dieci**

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