



THE WINE AND FOOD SOCIETY OF NEW YORK

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February 2, 2026

Portuguese Wine and Food Dinner at Leitao with Patrick Mata

Tuesday, February 24, 2026

Reception 6:00pm; Dinner 6:45pm

Members \$275 • Guests \$295

Event #1344

Dear Member:

We are pleased and excited to invite you to a dinner event centered on the wine and cuisine from the Iberian Peninsula with special host, Patrick Mata, importer and Co-Founder of Olé & Obrigado. We will taste wines from three different regions of Portugal and Port from Porto while enjoying a feast at Leitao. This first Portuguese wine tasting for the WFSNY has been carefully focused on pairing the largely unheralded fine wines of Portugal with the cuisine of Chef Nuno Sousa, known for blending Portuguese tradition with innovation at restaurant Leitao.

THE PROGRAM

As in the past, deeply knowledgeable and charismatic Patrick Mata will guide us through the tasting and dinner. Olé & Obrigado is the largest Portuguese wine importer in the US, which focuses on distributing diverse, high-quality and family-owned winery portfolios across the country. The major wine regions of Portugal are North of Lisbon reaching to Douro along the Douro River, which stretches from the Atlantic Ocean east to Spain. The wines for the evening have been carefully selected to be paired with the chef-chosen menu. Many have received 90+ ratings and at least one retails for north of \$100.



RECEPTION

Ovos Rotos

Ecuadorian wild shrimp, poached eggs, and shoestring potatoes

Sao Joao Rosé Brut Sparkling 2023

MENU

Ameijeiros em Caldeirada

Wild littleneck clams sautéed with Vesuvio tomatoes, spicy salami, nduja and chorizo in a rich white wine broth with Portuguese bread

Xisto Ilimitado 2023

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Polvo Carpaccio

Octopus with sausage, nduja, potato crisps, pickled red peppers, extra virgin olive oil and smoked paprika

Fita Preta Branco Ancestral 2024

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Porco Preto

Prime Portuguese Iberico pork ribs, cooked with Alvarinho wine, capers and Calabrian garlic chili

Vadio Tinto 2020

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Arroz de Pato

Duck leg confit with oven-baked Portuguese Mondego rice with smoked linguiça, kale and fennel

Castro Qdpellada Carrocel Tinto 2019

Menu continued on next page

Chef Nuno Sousa and Restaurant Leitao

Chef Nuno Sousa arrived in the US in 2015 from his birth home in Northern Portugal to fulfill his dream of becoming a restaurateur. He transformed Leitao, meaning suckling pig, from a beer pub into a warm and welcoming Portuguese restaurant celebrating fresh, authentic flavors of Northern Portugal with a modern twist. The restaurant emulates Portugal's relaxed, familial dining culture. Adding to the authenticity of the restaurant the terra cotta serving plates are hand-made in Barcelos, Nuno's hometown. Chef Nuno is acclaimed for taking traditional Portuguese cuisine to a new level of creativity.

The Society would like to thank Leslie Gold for curating this unique wine dinner and Patrick Mata and the entire team at Olé & Obregado for sourcing these incredible wines. And, finally, a very special thanks to the entire staff at Leitao for creating an authentic Portuguese feast to pair with the wonderful wines we will enjoy.

This event is strictly limited to 20 members and is expected to sell out quickly. It is suggested you reserve immediately to be included in this one-of-a-kind evening. Reservations for this event can be made online 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

Date: February 24, 2026

Time: Reception 6:30 – Dinner 7:00

Location: Leitao – 57 Hudson Street, New York, NY 10014

Contribution: Members: \$275 ~ Guests: \$295 (there will be a 4% surcharge if paying by credit card on the website; so please use Zelle or pay by check)

Dress: Smart 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.

Pao de Lo de Ovar

Portuguese sponge cake topped with berries, pine nuts and Queijo Serra da Estrela sheep's milk cheese

Porto Dos Santos Port Tawny 10 Years