



THE WINE AND FOOD SOCIETY OF NEW YORK

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October 6, 2025

White Truffles and Barolo
A Special Evening with Gianluca Grasso of Elio Grasso at Urbani Truffle Lab
Tuesday, November 18, 2025 at 6:00P.M.
Members \$450.00 • Guests \$545.00
Event #1340

Dear Member:

Please join us for an unforgettable evening of white truffles and the great wines of the legendary Elio Grasso estate hosted by none other than the inimitable Gianluca Grasso himself at Urbani Truffle Lab on November 18th. Gianluca will be showcasing his Educato Chardonnay, Lange Nebbiolo, single vineyard Barbera d'Alba, two single vineyard Barolos, and two vintages of his flagship Barolo Runcot Riserva – all paired with white truffles! (See the menu and incredible wine pairings in the panel at right.) To make the evening a truly once-in-a-lifetime experience, Gianluca will be showing both the 2013 and 2020 Barolo Runcot Riservas out of magnum *and* we will be the very first wine lovers in the US to enjoy the 2020 Runcot (the 2020 will not be released in the US until next spring)!

About Elio Grasso and our Host, Gianluca Grasso

Elio Grasso is a renowned Barolo winemaker from Monforte d'Alba, Italy, who left a career in banking in 1978 to take over his family's vineyards, focusing on single cru, terroir-driven Nebbiolo wines, particularly from the Ginestra and Gavarini Chiniera sites. He is known for his high-quality, single-vineyard Barolos that express the specific characteristics of their terroir, following a "farmers first" philosophy that prioritizes vineyard work over cellar operations. Today, our host and Elio's son, Gianluca, helps run the family-owned estate, continuing the tradition of creating world-class wines. (Some of you may recall Gianluca's last visit with us at Quality Italian in the spring of 2019.) On a personal note, not only are the wines of the Elio Grasso estate terrific, but the family is truly lovely and the property is simply breathtaking. You can watch a video [HERE](#).



Menu

RECEPTION

Passed Canapés

White Truffle Arancini
White Truffle Crab Cake
*2024 Elio Grasso Langhe
Nebbiolo*

FIRST COURSE

Tuna Tartare

Orange Garlic White Truffle
Crema, Fresh White Truffle
*2024 Elio Grasso Chardonnay
Educato*

SECOND COURSE

Lobster Butter Spaghetti

Finished with Fresh White Truffle
*2022 Elio Grasso Barbera d'Alba
Vigna Martina*

THIRD COURSE

Pan-Seared Steak

White Truffle Pomme Purée,
Black Garlic, Beef Jus, and Fresh
White Truffle
*2020 Elio Grasso Barolo
Gavarini Chiniera
2020 Elio Grasso Barolo
Ginestra Casa Matè*

(menu continued on next page)

About Urbani Truffle Lab and Chef Matthew Wasson



As one of the leading truffle purveyors in the world, Urbani's dedication to excellence permeates every aspect of its Truffle Lab. Since inception, the Truffle Lab has garnered acclaim from NYC chefs and foodies, drawn to the Truffle Lab's innovative approach and exclusive offerings. Our chef for the evening is [Chef Matthew Wasson](#). Chef Matthew is an Italian-American known for his bold, rustic cooking style that brings ingredients together in soulful harmony. Drawing inspiration from his

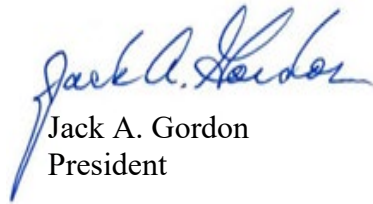
Sicilian roots and the cherished meals of his childhood, Chef Matthew creates dishes that are rich in flavor and family tradition. His talent and passion have taken him from the dinner table to national television, with appearances on both The Food Network's *Chopped* and *Ciao House*.

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The Society sincerely thanks Gianluca Grasso for making a special trip to showcase his wines, Chef Matthew Wasson, events coordinator Jodi-Ann Scott and the entire Urbani Truffle Lab team for their care and attention to detail to ensure that this WFSNY event will prove to be an unparalleled experience!

Seating is limited to 25 members and guests. Since there are space limitations, we urge you make your reservation right away 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: Tuesday, November 18, 2025

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

Location: Urbani Truffle Lab, 10 West End Ave, NY (at 60th St.)

Dress: Business Casual with name tag

Contribution: \$450 members; \$545 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 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.

CHEESE COURSE

Artisanal Italian Cheeses

Fresh White Truffle and Nebbiolo
Marmellata

2013 Elio Grasso Rüncot Riserva
(out of magnum)

2020 Elio Grasso Rüncot Riserva
(also out of magnum – and first
showing in the US)

PETIT FOURS

Coffee on Request

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