

Chinese New Year at Chinatown Brasserie

January 17, 2007

Dear Member:

Come celebrate the Chinese New Year of the Pig (Year 4704 on the Chinese calendar) at one of the newest, hottest Chinese restaurants in the City: Chinatown Brasserie. Located on Lafayette Street in NoHo, Chinatown Brasserie opened last year to rave reviews about its dim sum and warm, inviting decor. The restaurant even has its own world-class dim sum chef, Joe Ng, who was born and trained in Hong Kong.

We will be dining in Chinatown Brasserie's beautiful lounge and private dining area called the Koi Lounge, which comes complete with landscape sculptures imported from China and an actual pond, filled with lily pads and a school of picturesque and gently gliding koi.

As we have done for several years, we are once again making this year's dinner a **BYOB**. We are asking that each member *and* guest bring a bottle of wine that you would like best with your Chinese dinner. For example, if you prefer a white, you could bring a Riesling, Gewürztraminer, Chardonnay or Sauvignon Blanc. Red alternatives could include a Zinfandel, Pinot Noir, Cabernet Sauvignon, Syrah or a Bordeaux blend. Sharing of wines is certainly permitted and encouraged.

The celebration of Gung Hey Fat Choy, the Year of the Pig, will feature the outstanding dim sum and dinner specialties of Chinatown Brasserie listed on the attached menu. We would like to thank chair Engie Lee Kramer for her efforts in putting together this Chinese feast for our enjoyment. The Society's Chinese New Year's dinners are always popular, and we anticipate this being one of our best. The Koi Lounge special dining room of Chinatown Brasserie is limited to 60 people, and we recommend that you make your reservations early. We should have sufficient room for your friends and prospective members, and we encourage you to bring them. We look forward to seeing you on February 13.

Sincerely,

JvanLvalIvan ThorntonIra GreeneCo-PresidentCo-President

Date: Tuesday, February 13, 2007

Time: Reception at 7:00 PM - Dinner at 7:30 PM

Place: Chinatown Brasserie, 380 Lafayette St. (between E. Fourth and Great Jones (E. Third) Streets)

Dress: Business Casual (jacket required; tie optional)

Contribution: Member: \$135 – Guest: \$145

Special Reminder: Bring one bottle of wine per person to enjoy and share.

The Wine and Food Society, Inc., New York

Year of the Pig Chinese New Year's Banquet At Chinatown Brasserie

Meeting # 1080, Tuesday, February 13, 2007

Chairperson: Engie Lee Kramer

Dim Sum Reception

Chicken Spring Rolls

Shrimp & Snow Pea Leaf Dumplings

Crab, Spinach & Scallop Dumplings

Dim Sum Seated Appetizers

Crispy Taro Root Shrimp

Turnip Cake with Ham & XO Sauce

Four Mushroom Dumplings with Sweet Corn

Entrees

Peking Duck with Mandarin Pancakes, Scallion, Cucumber & Hoisin Sauce

Wok-fried Salmon with Black Bean Sauce

Tofu with Lobster & Chanterelles, Scallops & Cilantro

Sliced Flat-Iron Steak with Black Pepper Sauce

Sides

Chinese Vegetable Fried Rice

Bamboo Shoots, Mushrooms & Baby Bok Choy

Dessert

Warm Chocolate-Lychee Cake with Hazelnut Gelato

Fresh Fruit

THE WINE AND FOOD SOCIETY, INC., NEW YORK

Meeting #1080

RESERVATION FORM

Tuesday, February 13, 2007

CHINESE NEW YEAR'S DINNER AT CHINATOWN BRASSERIE

Please reserve places for the Chinese New Year's Dinner at Chinatown Brasserie.			
Member Name(s)			
Guest Name(s)			
Member contribution @ \$135.00	\$	enclosed	
Guest contribution @ \$145.00	\$	enclosed	
be accepted in the order in which their reservation	e up through <u>FR</u> ons were received	AIDAY, February 2. After that date, guests will l.	
To request a reservation, please go online to You may pay securely with Visa, MasterCarneed assistance, please contact rose@wfsny.	d or American		
The Wine and Food Society of New York, c/o	: 249 Kimball Av Please use the e	nclosed envelope and indicate your address and	О
IF YOU PAY BY CHECK, YOUR CHECK CAN BE CONFIRMED.	MUST BE REC	CEIVED BEFORE YOUR RESERVATION	
Address:		Telephone:	