

VINTNERS CLUB

a California public-benefit corporation
(founded in 1971)

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A 60th BIRTHDAY CELEBRATION

5:00 p.m. , Sunday, January 21, 2007

at

Acquerello Restaurant, 1722 Sacramento Street (between Van Ness & Polk), San Francisco

As I complete my 60th winter, I would like to invite fellow members and friends to join me and my family for a gala dinner at one of our favorite restaurants. *Acquerello* means watercolor in Italian, and entering the restaurant's dining room is like stepping into a painting. Original watercolors of Venetian scenes and Palladian villas are softly illuminated with Murano lamps. Bouquets of fresh flowers and a collection of crystal decanters blend color and light in a former chapel graced with arches and a rustic wood-beamed ceiling. Chef Suzette Gresham reigns over the kitchen while Giancarlo Paterlini directs the gracious and flawless service.

Exceptional wines, some in large format bottles, will accompany Chef Suzette's extraordinary and imaginative cuisine. Highlights will include the 1996 *Dom Perignon* rated at 98 points by our member Robert M. Parker's *Wine Advocate* as well as a concentrated white Burgundy, a 1995 Chassagne-Montrachet, that has remarkable finesse and flavors. "Pinot-philes" will love the 1999 Pinot Noir, Monopole, from *Windward Vineyard*. This exquisite wine, with a distinctly Burgundian accent, will be poured out of a hand-etched rehoboam similar to the one that fetched \$3,800.00 at a recent Central Coast Classic. I am delighted to share this unique bottle with members and friends for this format is not available in the retail market. Our main course will be accompanied by two powerful, but elegant and complex, Napa Valley Cabernets--*Robert Craig's* Howell Mountain and *Chateau Potelle's* Mount Veeder--- both of which have received the highest rankings and scores from our members. As a counterpoint to these brilliant wines, we will enjoy the impressive 1992 Pichon Lalande (Bordeaux Second Growth) in magnums. We will conclude with an incredible Tawny port that has been aged in wood for 40 years. It has been sent to us by our friends at *Taylor Fladgate*, one of the greatest independent family port houses. This wine is a rarity as few houses make a Tawny that has been aged for quite that long. When I tasted it in the Douro a couple of years ago, I was amazed by its color. I still remember it as an exotic, intense wine with layers of penetrating aromas and flavors of caramel, burnt sugar, chocolate, toffee and nuts.

RECEPTION

Espresso Cup of "Verdure Bianco" Soup
House-Cured Wild Norwegian Salmon Gravlox
Warm Spoonful of Seared Ocean Scallops
Chopped Carpaccio of Kampachi
Champagne Henriot, Blanc de Blancs, Reims
1996 Champagne Moet & Chandon, Cuvée Dom Perignon, Epernay

DINNER

Lobster Panzerotti in a Spicy Lobster Brodo with "Diavolicchio"
1995 Chassagne-Montrachet, Darviot-Perrin

Roast Breast of Duck with Caramelized Apples & Red Cabbage "Agro Dolce"
1999 Pinot Noir, Windward Vineyard, Paso Robles Appellation, en reboam

Venison Loin Chops with Napa Cabbage, Chestnuts and Sour Cherry Mostarda
2002 Cabernet Sauvignon, Robert Craig Wine Cellars, Howell Mountain (Napa Valley), en magnums
2001 Cabernet Sauvignon, Chateau Potelle Winery, Mount Veeder (Napa Valley)
1992 Pichon Longueville Comtesse de Lalande (aka Pichon Lalande), Pauillac, en magnums

Chocolate Filbert & Caramel Tart with Hazelnut Praline Cream
40 Year Old Tawny Port, Taylor Fladgate, Oporto, Portugal

Biscottis

Coffee/Tea

PRICE: \$245/member; \$295/non-member. (Price *includes* 20% gratuity plus corkage plus 8.5% tax).

Due to the rare and expensive wines and the exceptional food, it is anticipated that this event will sell out quickly. Several people have already requested reservations and have sent in "deposit" checks to ensure their seats. You are encouraged to proceed quickly.

TO SECURE A RESERVATION:

Make your check payable to the Vintners Club;

Mail to: Lalita Waterman, Treasurer, Vintners Club, 36 Southridge West, Tiburon, CA. 94920;

E-mail the Vintners Club to ensure seating availability

Advance payment is required. Deadline to cancel a reservation and be entitled to receive a refund is 12 noon on Monday, January 15.

ATTIRE: Black Tie or Dark Suit.