

VINTNERS CLUB

a California non-profit public-benefit corporation
(founded in 1971)

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JOYCE MILLS' MILESTONE BIRTHDAY CELEBRATION DINNER

featuring

SIX VINTAGES OF CHÂTEAU LAFITE-ROTHSCHILD, PAUILLAC (BORDEAUX)

at

ACQUERELLO RESTAURANT, 1722 Sacramento Street, San Francisco

5:00 p.m., Sunday, March 2, 2008

In celebration of Joyce's 70th birthday, our members Jack and Joyce Mills have gone deep into their cellar to provide us with a spectacular vertical of the *grand vin* (no "second" labels) of Château Lafite-Rothschild, one of the greatest and most mythical wines in the world. As described by our member Robert Parker, Jr., this wine classified as "First Growth" in 1855 as well as in 1973 embodies "a name synonymous with wealth, prestige, history, respect, and wines of remarkable longevity."

We will start this once-in-a-lifetime experience with the 1996 Champagne Dom Perignon (98 points). After a *premier cru* white Burgundy from the highly-rated 1995 vintage, which will accompany one of the finest preparations of abalone that I have ever tasted, we will enjoy six vintages of Château Lafite-Rothschild, including the stunning 100-point (Parker) vintage 1996. Dessert will be accompanied by a *vin exceptionnel*, a 1983 Crème de Tête Sauternes that is only made in renowned vintages. Lovers of Sauternes rarely pass up this exquisite and expensive wine. Rating 19/20 by our member Michael Broadbent.

Our grand evening of spectacular wines and camaraderie will be venues at the Michelin-starred *Acquerello Restaurant*. The six-course dinner will be orchestrated under the baton of Franco-American Chef Suzette Gresham who has repeatedly dazzled our members with her imaginative, seasonal preparations. Exquisite food will be complemented by the flawless service of co-owner Giancarlo Paterlini and his team. Black napkins (no lint on dark clothes), a glorious Cheese Cart, *Riedel Amadeo* cristal decanters, *Riedel* cristal stemware (Vinum series), etc. are just a few of the special touches that set this fine restaurant in a league of its own.

MENU

House-Cured Wild Norwegian Salmon Gravlax
Warm Spoonful of Seared Ocean Scallops
Chopped Carpaccio of Kampachi
Chef Suzette's Special Surprise
1996 Champagne Mœt & Chandon, Cuvée Dom Perignon, Epernay

Brown Butter Basted Red Abalone with celery and Rainbow Carrot Salad
1995 Meursault-Charmes, Premier Cru, Monnier

Crispy Breast of Duck, Seared Escarole and Sour Cherry Mostarda
1992 Château Lafite-Rothschild, Pauillac
1993 Château Lafite-Rothschild, Pauillac
1994 Château Lafite-Rothschild, Pauillac

Venison Loin Chops with Napa Cabbage & Chestnuts
1995 Château Lafite-Rothschild, Pauillac
1996 Château Lafite-Rothschild, Pauillac
1997 Château Lafite-Rothschild, Pauillac

A Selection of Artisanal Cheeses (Moliterno, Tronchetto and Maccagnetta) with Hazelnuts, Almonds, Pine Nuts & Walnuts in a Honey Glaze, Walnut Bread

Persimmon Bavarian with Pistacchio Brittle
1983 Crème de Tête, Château Gillette, Sauternes

Mignardises

Coffee/Tea

PRICE (discounted for members): \$585/member; \$725/non-member for checks postmarked (or credit card payment submitted) by February 10. \$595/member \$735/non-member thereafter, assuming availability. (Price *includes* 8.75% tax plus 20% gratuity plus corkage).

Due to the high prices and scarcity of many of these wines (some cost as much as \$1,500.00 per bottle), we expect this event to fill quickly. Joyce is keen that all attendees receive generous pours. Hence, we are limiting attendance to a maximum of 35 people. 28 seats are already spoken for. So, interested persons are encouraged to act quickly.

TO PAY BY CREDIT CARD: Please fax your Visa or Mastercard information to the Vintners Club at (415) 381-4460. Feel free to let us know if we already have your information on file.

TO PAY BY CHECK:

- 1) Make your check payable to the Vintners Club;
- 2) Mail to: Lalita Waterman, Treasurer, Vintners Club, 36 Southridge West, Tiburon, CA 94920;
- 3) E-mail info@vintnersclub.org to confirm seat-availability and that your check is on its way.

Deadline to cancel a reservation and be entitled to receive a refund is 10 a.m. on Monday, February 18.

In keeping with the ambiance and the atmosphere of the occasion, suggested dress is **black tie**.