

# Wine Dinners @ Veritas

## Winter/Spring 2001

43 E. 20<sup>th</sup> St.

(Between Broadway & Park Ave)

212-353-3700

[www.veritas-nyc.com](http://www.veritas-nyc.com)

*Note: We contact thru our Emailing list only.*

*Please contact us to be added.*

### **Hermitage (a battle of legends)**

*Monday, March 5, 2001*, Noted as one of the greatest wines of France, Hermitage is located in the Northern Rhone Valley, south of the gastronomic city, Lyon. Come and learn why this fabled appellation was the most sought after and expensive wine of France at the turn of the century. Although it has many producers, amongst the finest are the delicious and reserved wines of Jean Louis and Gerard Chave and the powerhouse style of Jaboulet's 'La Chapelle'. Included in this tasting will be every vintage of the ultra rare special Cathelin Cuvée from Chave, and what many connoisseurs consider to be the best wine of the 20<sup>th</sup> Century - 1961 La Chapelle from Jaboulet.

Wines to be enjoyed with Chef Scott Bryan's cuisine are,

1998 La Chapelle  
1995 La Chapelle  
1990 La Chapelle  
1978 La Chapelle  
1961 La Chapelle  
1959 La Chapelle

1998 Chave  
1995 Chave  
1990 Chave  
1998 Chave (Cathelin)  
1995 Chave (Cathelin)  
1991 Chave (Cathelin)  
1990 Chave (Cathelin) 1<sup>st</sup> Vintage

6:15 PM Reception @ Veritas 43 E. 20<sup>th</sup> St.

\$ 1,395.00 per person inclusive (reservations by telephone only with c.c.#, cancellation policy : 7 days prior to event)

### **Henri Mayer's Échezeaux**

*Tuesday March 13, 2001*, This evening, you will have the pleasure of discovering the majestic winemaking of Burgundies, Henri Mayer. His wines are often described as the purest expression of Pinot Noir. Although, largely believed to be retired, this master is still making some of the most highly sought after red wines in the world. On this night we will look at his esteemed vineyard holdings in the commune of Flagey Échezeaux. Come discover why these wines consistently trade for higher prices than Domaine de la Romanée Conti! We will serve virtually every Échezeaux from the 1990's along with his celebrated '85, '80 and the surreal 1978.

1997  
1996  
1995  
1994

1993  
1991  
1990  
1985

1980  
1978

6:15 PM Reception @ Veritas 43 E. 20<sup>th</sup> St.

\$ 1,775.00 per person inclusive

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### **Chateau Pétrus**

*Tuesday March 20<sup>th</sup> 2001*, On this date you will drink the most celebrated wine of Pomerol, Chateau Pétrus. Although not recognized in the "Official Classification of 1855" of the Gironde, Pétrus is easily the most famous and expensive red wine from Bordeaux. Chef Scott Bryan will create a five-course menu to compliment the wines of this famed property. The wines for the dinner will span four decades, and include the sensational 1982, 1975 and the legendary 1961.

1995	1985	1964
1990	1982	1961
1989	1975	
1988	1970	

6:15 PM Reception @ Veritas 43 E. 20<sup>th</sup> St.

\$ 2,350.00 per person inclusive

(reservations by telephone only with c.c.#, cancellation policy : 7 days prior to event)

### **1990 Bordeaux Dinners**

Following the overwhelming success of our 1982 Bordeaux dinner, we now focus on the 1990 vintage. Until 1990, never had there been such uniform and prolific excellence in the entire Bordeaux Region. The 1990, 1982, 1961 and 1945 vintages are on every top wine critics short list, as legendary in quality. Join us in discovering the virtues of this great vintage, while enjoying the bounty of Chef Scott Bryan's cuisine.

\*Due to the large number of properties that made reference point wines, we will conduct two events, and serve only the most celebrated and famous Chateaux.

#### **Left Bank** (Monday, March 26, 2001)

Lafite Rothschild  
Latour  
Margaux  
Mouton Rothschild  
Haut Brion  
La Mission Haut Brion  
Leoville Las Cases  
Cos D'Estournel  
Montrose  
Pichon Comtesse de Lalande  
Pichon Longueville Baron

\$ 745.00 per person inclusive

#### **Right Bank** (Monday, April 2, 2001)

Pétrus  
Le Pin  
Lafleur  
Conseillante  
Clnet  
Cheval Blanc  
Ausone  
L'Angélus  
Tertre Roteboeuf  
Beauséjour Duffau-Lagarrosse

\$1,095 per person inclusive

6:15 PM Reception @ Veritas 43 E. 20<sup>th</sup> St.

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# 1982 Bordeaux Dinner

Monday January 29, 2001

## Menu

### *Reception*

*Seared Diver Scallop*  
*truffled chive potato purée, black truffle madeira jus*

Chateaux

Ausone 1er Grand Cru • St. Emilion  
Cheval Blanc 1er Grand Cru • St. Emilion

*Sweetbread and Wild Mushroom Ravioli*  
*sautéed wild mushrooms, truffle emulsion*

Chateaux

La Mission Haut Brion Grand Cru • Pessac Léognan  
Haut Brion 1er Cru • Pessac Léognan

*Roast Saddle of Lamb*  
*marscapone polenta, black trumpets and lamb shank daubè*

Chateaux

Lafite Rothschild 1er Cru • Pauillac  
Margaux 1er Cru • Margaux  
Mouton Rothschild 1er Cru • Pauillac  
Latour 1er Cru • Pauillac

*Tart of Sottocenere*  
*caramelized onions*

Chateaux

L'Evangile • Pomerol  
Pétrus • Pomerol

*Lemon Tart*  
Chateau Climens 1988 1er Cru • Barsac en Double Magnum

Chef/Proprietor    Scott Bryan  
Wine Director     Tim Kopec

Veritas 43 East 20<sup>th</sup> St. N.Y., N.Y. 10003

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