









#### 2013 Women of Achievement Salon Series

# An Evening with Grande Dame Nathalie Dupree

Cookbook Author, Food Writer, TV Show Host/Producer

Interviewer: Dame Bonnie Tandy Leblang

**Tuesday, February 19, 2013** 6:30 p.m. – 8:30 p.m.

The Home of Dame Renée Marton 35 Claremont Avenue, Apt. 9S New York, New York

Join us as we celebrate the publication of Dupree's and coauthor Cynthia Graubart's magnificent homage: *Mastering the Art of Southern Cooking.* 

This Southern Standing Supper will feature several dishes from their book, paired with fine Italian wines from **Alto Adige** and top Albariño wines from **Rías Baixas**, Spain.

(Full menu available online.)

Members only; Attendance is limited to 35.

**Event attendance: \$40.00** 

Event attendance plus signed book: \$70.00

Chairs: Dames Joanne Lamb Hayes and Shelley Menaged



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## **RSVP FORM**

Reservation cut-off: Tuesday, February 12, 2013

Ticket only (Name):	@ \$40.00
Ticket with Cookbook (Name):	@ \$70.00

#### Payment by Credit Card:

http://www.brownpapertickets.com/event/319186

## Payment by Check:

Send completed RSVP form & check payable to Les Dames d'Escoffier New York to: Dame Joanne Lamb Hayes, 320 East 25<sup>th</sup> Street,

Apartment 8CC, New York, NY 10010

Attendance is limited to 35. All reservations must be pre-paid and are non-refundable.



#### **DIRECTIONS:**

#1 Train to 116 Street; walk 1 block West on 116; turn right on Claremont. (25 minute train ride from 14<sup>th</sup> St station)

## **QUESTIONS?**

Joanne Lamb Hayes at 212-889-4155 and <u>joannelambhayes@hotmail.com</u> or Shelley Menaged at 917.863.1205 and <u>smenaged@jamesbeard.org</u>



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## **MENU**

Grits with Greens

Country-Ham-Wrapped Asparagus

Southern Hummus

Pimento Cheese

Roasted Quail

Zippy Pork Loin Roast

Senator Hollings Cream Cheese Biscuits with Country Ham

Chocolate Roll

**Pecan Tassies** 



LDNY gratefully acknowledges the following support for this evening:

Italian wines from Alto Adige and Spanish Albariño wines from Rias Baixcas

VerTerra Sustainable Dinnerware