

# GOLD COAST CLASSIC 2007 AUCTION LOTS

## **Lot #1** **BIG-TIME BUBBLY**

One Methuselah (6L) of Champagne Veuve Clicquot Yellow Label Brut

Traditions as delicious as this never grow old. We are thrilled once again to kick off the live auction with a king-sized bottle of the Gold Coast Classic's signature Champagne: Veuve Clicquot Yellow Label Brut. Boldly packaged yet classically styled, Veuve Clicquot Brut features crisp, toasty flavors, pinpoint bubbles and a long, elegant finish that have made it recognized and enjoyed around the world. And, oh, that bottle! It's a six-liter Methuselah, equivalent to eight regular bottles, and has been pre-chilled, in case the winner is so moved to uncork it immediately. Or, take it home and hold it for another grand occasion (remember, though, you may need to fill a bathtub with ice to chill it). Whatever the lucky winner decides, this big beauty reflects the Widow Clicquot's motto in all things: "Only one quality...the finest." And for the Gold Coast Classic, it remains a potent symbol of big things to come!

*Contributed by a Friend of NYIT*  
*Estimate: \$800-\$1,350*

## **Lot #2** **BARBARESCO AT ITS MATURE BEST**

Two Bottles of 1982 Gaja "Sori Tilden" Barbaresco  
Two bottles of 1985 Ceretto "Bricco Asili" Barbaresco

Lovers of vino Italiano know the treasures of Piedmont, where Barbera and Dolcetto grapes yield the type of wine you have any time, but Nebbiolo provides the raw material for the sublime, collectible Barolo and Barbaresco reserved for special meals. These two classic reds, frequently called "Killer B's," represent perfect examples of the right grapes planted in the perfect areas, never replicated and rarely even imitated outside their hallowed, foggy Piedmont zones. Moreover, while Barolo may be the more famous of the two, savvy vino-philes will quickly assert that in the hands of talented producers, Barbaresco is equally worthy of the title "king of wines, wine of kings." With aromatics that evoke rose petals, licorice and even tar, piercing acidity, tannins that seemingly could support entire buildings, and dark-as-night fruit, Barbaresco has long been considered a wine that must age in order to reach its peak. Good news for you: with these four bottles, the aging has already been accomplished. And the producers—Gaja and Ceretto—are considered Piedmont's elite. In both cases, the Barbarescos are single-vineyard bottlings that were way ahead of their time. Today, vineyard-designated Barolos and Barbarescos are the norm, and Sori Tilden and Bricco Asili are still considered the cream of the Piedmont crop. More important, they represent bottled history—bold statements from prescient producers who knew that harnessing fruit from the very finest vineyards undoubtedly resulted in the most expressive bottlings. Taste for yourself, ideally with game or osso buco (or both!), and you will understand why vision will always matter when it comes to the greatest of wines.

*Contributed by a Lady and a Gentleman*  
*Estimate: \$1,500-\$2,500*

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### Lot #3 TAKE MANHATTAN...YOU DESERVE IT

Overnight accommodations for two at the Waldorf=Astoria  
\$200 Gift certificate to Nobu New York  
\$200 Gift certificate to Country, Champagne Lounge  
Two New York Philharmonic Orchestra seats

Yes, you live here. And can probably list a thousand reasons why. But when was the last time you really took advantage of all the things that make Manhattan so great? Let us help refresh your passion for the city that never sleeps, with this multi-faceted lot that lets you tap into great food, classic entertainment and a luxurious hotel. Here are the pieces: a Sunday night stay at the plush Waldorf =Astoria, where old New York blends with modern opulence; a \$200 gift certificate for dinner at Nobu; two tickets to the New York Philharmonic for performances held in the grand acoustically peerless Avery Fisher Hall at Lincoln Center; and a \$200 gift certificate to be enjoyed exclusively in Country's fabulous Champagne Lounge. You get to sort the pieces out and sample as you wish. Maybe all in a long weekend...maybe to celebrate an anniversary here, a birthday there...maybe you'll even share with out-of-town guests. The choice is yours, because this city is yours, and nobody knows how to take Manhattan like you do!

*Contributed by Waldorf=Astoria, Myriad Restaurant Group, New York Philharmonic, and Country  
Estimate \$900-\$1,500*

*(Accommodations at Waldorf=Astoria are for Sunday nights only. New York Philharmonic tickets expire June 23, 2007; redeemable by mail or fax ONLY; valid only for performances held at Avery Fisher Hall, Lincoln Center, 66th and Broadway. Blackout dates apply. To redeem tickets indicate date of concert and include all necessary information requested on the original certificate. Based upon availability. Certificate to Nobu is valid only at Nobu New York; tax and gratuity not included; reservations required; not redeemable for cash or credit; cannot be replaced if lost or stolen, copies will not be accepted; expires April 27, 2008. Certificate to Country may be used for \$200 exclusively in the Champagne Lounge; non-transferable and cannot be applied to taxes or gratuities.)*

### Lot #4 OPEN AND SHUT CASE

One case of Martha's Vineyard 2002 Cabernet Sauvignon

Some people hear "Martha's Vineyard" and think summer vacation off the Massachusetts coast. Wine aficionados, however, immediately think Cabernet. Indeed, Heitz Cellars' celebrated single-vineyard bottling (known affectionately as "Martha's" among fans) was way ahead of the so-called Cult Cab phenomenon, having been prized by collectors since its debut in the 1966 vintage. Grown in the Napa subdistrict of Oakville, Martha's displays a trademark minty aroma that leads into a palate that balances immense power, elegant structure and lush chocolate and berry notes. Interestingly, Martha's Vineyard (owned by Tom and Martha May) was replanted in the mid 1990s; critics and collectors never blinked, confirming the vineyard's unique terroir. With a full case of 12 bottles, you will have plenty of time to enjoy the splendid 2002. Try it with some fresh-grilled steaks this summer; uncork a bottle to celebrate the winter holidays; share with family, friends and fellow wine nuts...There is plenty of wine and plenty of time to admire this Napa stalwart's development.

*Contributed by Heitz Wine Cellars  
Estimate: \$1,490-\$2,480*

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## **Lot #5**

### **CALIFORNIA DREAMING**

Four JetBlue travel vouchers valued at \$300 each  
Two-night accommodations for four at Cakebread Cellar's River Ranch Cottage  
Tour of the Cakebread vineyards, gardens and winery  
Lunch for four with a member of the Cakebread family  
One Magnum of Cakebread Cellars 2004 Cabernet Sauvignon  
Cakebread cookbook, apron and hat  
\$150 Gift Certificate to the restaurant at Auberge du Soleil  
Overnight accommodations for four at MacArthur Place in Sonoma

You may know how to get from the East Side of Manhattan to the West, but now you have a reason to head west and not stop until you see the Pacific. This lot promises a true insider's experience for four, with stops in both Napa Valley and the San Francisco Bay.

Whether you start or end in Napa, you're in for multiple treats at Cakebread Cellars. It was photography that first drew Jack Cakebread to Napa Valley four decades ago, but the allure of wine led him to stay. Cakebread Cellars grew to prominence as one of Napa's leading labels, specializing in bold yet food-friendly Chardonnay, zippy Sauvignon Blanc and classic Cabernet that reflects the unique "Rutherford dust" terroir. Your group of four will discover what keeps this family-owned winery on top. A lunch with a member of the Cakebread family awaits you along with a private tour of the winery and its majestic vineyards and gardens. Best of all, you'll be staying in situ, at the Cakebread's charming River Ranch Cottage for two nights, soaking in the vineyard aura. Parting gifts of cookbooks, apparel and a magnum of 2004 Cabernet Sauvignon ensure that this will be a trip to remember.

You're sure to work up an appetite touring the winery, and there's no better place in Napa Valley to indulge than the Restaurant at Auberge du Soleil. With your \$150 gift certificate for wine, dining, and gratuity, you'll understand why Auberge du Soleil is one of the first great Wine Country dining establishments. You can choose from 35 wines by the glass and world-class dishes like venison tournedos with pancetta and hazelnuts and liberty farm duck with caramelized shallot sauce.

And onto Sonoma...You can't do much better than overnight accommodations for four people at MacArthur Place, one of Sonoma's finest inns and spas. Originally a prestigious 300-acre vineyard, the lush 19th century estate has been transformed into a spa and hotel set among seven acres of spectacular gardens filled with beautiful sculptures. MacArthur Place is right in the midst of wineries, fine dining, shops, and unique galleries, perfect for exploring—although your room's designer furnishings, down comforters and custom linens may make you never want to leave the hotel!

*Contributed by Cakebread Cellars, MacArthur Place, jetBlue, and Auberge du Soleil*  
*Estimate: \$4,230-\$7,050*

*(Accommodations at Cakebread River Ranch must be used by 2/10/08. Private tour, tasting and lunch at Cakebread must be used within one year of event, Monday-Friday, only on a mutually agreeable day. Accommodations at MacArthur Place must be used Monday-Thursday only. Blackout dates may apply.)*

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## **Lot #6**

### **GIRLS WINE OUT**

In-home four-course dinner and wine tasting for ten

Is it time for another girls' night out? Forget about poker. If you want to set up a night of fun and frivolity in your own home, we've got just the ticket: an evening of hors d'oeuvres and a four-course meal paired with wine for up to 10 guests, courtesy of de Seversky Center's own Robert Rizzuto. Remember, this is a night out for Bob, too, so he's certainly going to make it special. And whatever menu and wines he picks—it's just like having a Food Network show in your own home! And yes, he cleans up!

*Contributed by Chef Robert Rizzuto*

*Estimate: Priceless*

*(Available Thursday or Friday night only; excluding July, August and December. Limited to 30-mile radius from Old Westbury. Must reserve date one month in advance. Expires 3/30/08.)*

## **Lot #7**

### **IRRESISTIBLE DOUBLE LOT**

One bottle of vintage 1934 Sherry-Lehmann "Founder's Reserve" Armagnac

One bottle of vintage 1956 Sherry-Lehmann "Founder's Reserve" Armagnac

Two tickets to a Kevin Zraly master wine class

Armagnac, considered by some to be the less-important brandy of France, has something its more coveted Cognac peers do not: vintages. Indeed, the practice of distilling and bottling the fruit of single harvests, as opposed to blending multiple years, gives Armagnac a cachet appreciated by collectors. Tonight we are proud to offer two of the rarest vintage-dated Armagnacs still available from Sherry-Lehmann, Manhattan's leading Armagnac resource, each with historic significance. The 1934 represents the founding of Sherry-Lehmann by Jack Aaron; the 1956 represents the year of NYIT's founding. Both are certain to deliver the fiery yet smooth richness of this spirit enjoyed the world over.

But that's not all. Proprietor Michael Aaron has also donated two seats for a master wine class with Kevin Zraly being offered through Sherry-Lehmann on October 24, 2007 at Gilt Restaurant. The tasting will feature the renowned wit and wisdom of Mr. Zraly, the cutting-edge cuisine of Gilt, and wines from the portfolio of Baron Philippe de Rothschild S.A., including Chateau Mouton-Rothschild, Baron'Arques and Almaviva. This combination of talent, food and wine is destined to be one of the great gastronomic events of the year in Manhattan. No, make that the world!

*Contributed by Sherry-Lehmann Wines & Spirits*

*Estimate: \$1,590-\$2,645*

*(Wine class will be held on October 24, 2007.)*

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## **Lot #8**

### **SPECTACULAR SPAIN!**

To many who have traveled extensively in Europe, Spain stands out as the destination they could never get enough of. It is a rich land—historically, culturally, and gastronomically. This far-reaching itinerary will have you experiencing Spain at its most luxurious and at its humble best. From classic walled cities to majestic mountains and picturesque beaches, you are in for an unbelievable trip that challenges the senses and lifts the spirit.

You'll start off in Madrid, where you'll stay at the five-star Hotel AC Retiro, an elegant and stylish boutique hotel in the heart of the capital. You'll dive right into Spanish culture and tradition with a Madrid Tapas tour. A local will guide you in and out of the best charming small bars and eateries in the heart of Madrid's old Austria area. You'll blend in with the locals while enjoying fabulous indigenous food and wines. Your quest to find Madrid's best food and wine will continue the next day with a Half-Day private tour of Madrid followed by a special private wine-tasting at the only English-speaking wine center in Madrid.

Now that you've tasted and sipped the best Spain's capital has to offer, on your third day, you'll branch out and fly to Bilbao. Once you're there, you'll enjoy a private tour of the Guggenheim Museum continuing on to San Sebastián and check into the Hotel Maria Cristina, a first-class five-star hotel. You'll go on a short walking tour of the city followed by another evening Tapas Tour before relaxing into your luxury bed. On your fourth day, you'll see the most spectacular wineries Spain has to offer. You'll start off with a trip to Laguardia to visit the Bodegas El Fabulista de Laguardia, a subterranean wine cellar beneath the home of a famous Spanish fable writer, then continue on to the winery Ysios, one of the most innovative wineries in the region. You'll finish off the day at the beautiful winery The Marques de Riscal with a lunch and tour. Your fifth day is especially lavish - you'll get to experience Basque cuisine – the best food in San Sebastian - in a venue usually closed to outsiders! You'll spend the morning cooking traditional dishes; you'll meet the president of one of San Sebastian's leading societies, where you'll be granted entrée to its exclusive kitchen.

You'll finish your once-in-a-lifetime trip in beautiful Barcelona. You'll check into the brand-new five-star "Grand Luxe" Casa Fuster. You'll see the best of Barcelona with a personal tour in the Passeig de Gracia, the most stylish street of the city, and bustling La Rambla. You'll visit Barcelona's outdoor market – one of the best in the world – and Barcelona's Gothic quarter, which rests on the ancient Roman city of Barcino. After all that exploring, you're sure to enjoy your seventh day, a full day of leisure with a private visit, tour and tasting of the Torres winery as well as lunch for eight at Torres' private (closed to the public) restaurant at the winery. In the evening, you can say sayonara to Spain in style with, perhaps with dinner at fashionable Barcelona restaurant Abac, featuring cuisine d'auteur, meaning a menu of completely original dishes. On the eighth day, you'll say "farewell" to Spain and the trip of a lifetime!

*Contributed by Madrid & Beyond*

*Estimated: \$10,000 per couple*

*(Must travel within June 1, 2007-June 1, 2008. Dates are based upon availability. Must reserve dates 3 months in advance through Madrid & Beyond.)*

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**Lot #9**  
**PLAY BALL!**

Two tickets to 2008 Opening Day, Yankee Stadium  
Two tickets to 2008 Yankees Homecoming Dinner  
Autographed Alex Rodriguez jersey

There's nothing quite like Opening Day at Yankee Stadium. The manicured field, the crisp Spring air, the crack of the bat and the roar of the crowd...the energy is palpable, and you'll be there front and center with two prime seats to uncork the 2008 Yankee season in high style. No matter how the Yanks do this year or who takes the field opposing the pinstripes next April, it is certain to be a baseball lover's dream come true. And to make it even more exciting, we're including two tickets to the 2008 Homecoming Dinner, where you can collect autographs galore; and an official jersey signed by Alex Rodriguez, the Yanks' standout third-baseman.

*Contributed by a Yankee fan*  
*Estimate: Priceless*

**Lot #10**  
**DON'T GET SIDEWAYS, GET VERTICAL...WITH SHAFER**

Six-magnum vertical collection of Shafer Hillside Select Cabernet

Truly a wine of place, Shafer's Hillside Select is 100% Cabernet Sauvignon sourced from rugged hillside blocks at Shafer Vineyards' Stags Leap District Estae, where vines share the land with creatures ranging from coyotes and quail to rattlesnakes and red-tailed hawks. This Cabernet exemplifies the cherry-tinged richness and distinctive suppleness of Stags Leap, but with an intensity that only can come through the rigorous selection that has kept the Hillside bottlings basking in acclaim for some 20 vintages. Our Gold Coast Classic lot features multiple years of Hillside Select, providing a vivid portrait of bottled history; the six magnums include 1991, 1994, 1995, 1997, 1999 and 2002—all tremendous years in Napa. Factor in the benefits of sustainable agriculture and low yields and you have the makings for a stellar six-pack of Napa Valley's finest pure Cabernet.

*Contributed by Shafer Vineyards*  
*Estimate: \$3,500-\$5,000*

**Lot #11**  
**OUR CHEF IS YOUR COMMAND**

Chef-In-Your-Home prepared by Geoffrey Zakarian

Imagine serving the eye-popping, palate-pleasing cuisine of a top-flight Manhattan restaurant in your own home. Well, pinch yourself: the chance is real. Geoffrey Zakarian is ready to bring the best of his contemporary kitchen expertise right into your home, cooking a full meal for up to 10 people. Chef Zakarian has manned the stoves at some of the world's best restaurants, including Arpège in Paris and the Dorchester in London. In New York he was the Chef de Cuisine at Le

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Cirque and Executive Chef of 44 at the Royalton and “21” before opening Town in 2001 in midtown and Country near Madison Square Park (2005). Look no further than his cookbook, Town/Country (150 recipes arranged by ingredient to fit your pantry and your mood) and you know he is as charming as he is creative, and at ease turning just about anything into something special. Fortunately, he will plan ahead for your dinner. Whether you invite friends, family or professional colleagues, this will be an evening your guests will never forget.

*Contributed by Chef Geoffrey Zakarian*

*Estimate: Priceless*

*(Based on availability. Must reserve date one month in advance. Expires 3/30/08. Does not include wine.)*

## **Lot #12**

### **DALLA VALLE DELIGHT**

One 3L bottle of 1999 Dalla Valle Cabernet Sauvignon, Napa Valley

Mere mention of the words Dalla Valle is enough to make otherwise steady wine collectors quiver with excitement. Founded in 1986, this modest 25-acre estate located on a plateau 400 feet above the valley floor in the eastern hills of Oakville produces minuscule quantities of some of the most sought-after Cabernet Sauvignon in Napa, under the watchful tutelage of renowned consultant Michel Rolland. Dalla Valle’s signatures are powerful, concentrated fruit; prodigious body; well-integrated tannin and acidity. But let’s not forget complexity; critic Stephen Tanzer rated the 1999 at 93(+), raving, “Saturated full ruby. Black fruits, bitter chocolate and graphite on the nose. Super ripe and impressively deep...sweetened by exotic spice notes of mace and nutmeg. Really builds on the very long finish, which features big, tongue-dusting tannins. An outstanding vintage for this bottling.” Blended with a helping of Cabernet Franc, this is not your everyday Cabernet; a worthy addition to any cellar.

*Contributed by Dalla Valle Vineyards*

*Estimate: \$900-\$1,500*

## **Lot #13**

### **BACKYARD BBQ**

BBQ for up to 100 guests

Homemade special occasion cake from Wonderful Wedding Cakes

Four hours of entertainment from Request Music & New Media, Inc.

Come warm weather, there’s no place like home for entertaining. This is your chance to host the mother of all backyard BBQs. Open up your black book wide, because we are providing a barbecue feast for up to 100, created by NYIT Food Services’ own Robert Rizzuto. Yes, 100 is the right number. Round up friends, family, partners, colleagues and neighbors—they’ll all make you the talk of the town. What’s on the menu? Chef Rizzuto will serve up plenty of the season’s best—fresh made and hot off the grill; your favorites will be happily

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incorporated into a crowd-pleasing menu. To make sure the party rocks (or swings, or shakes it any which way you like), we're including four hours of DJ entertainment from Request Music & New Media, Inc. And to cap the evening off in high style, how about a summerific cake? Select from a classic occasion cake or create your own concept based on your own just-right combination of cake, icing, flowers and decorations—just get in touch with Wonderful Wedding Cakes and you'll be assured of a sweet finish.

*Contributed by de Seversky Food Services, Wonderful Wedding Cakes, and Request Music & New Media Inc.*

*Estimate: \$5,100-\$6,900*

*(BBQ date must be reserved one month in advance. Location must be within one hour of the NYIT Old Westbury campus. Not available on holidays. Additional rentals not included. Expires 3/30/08; Wonderful Wedding Cake certificate and cake order must be presented at least 2 weeks before the date of the party.)*

## **Lot #14**

### **SUPER SAN DOMENICO**

*Five-course dinner for six from the chef's tasting menu with two bottles of wine*

Lest we take a midtown institution for granted, let's take a moment to applaud San Domenico, the elegant standard-bearer for luxury Italian dining in America since 1988. The food is at once simple, flavorful; light, very Italian and consistently excellent. Here is your chance to revisit San Domenico at the peak of its game – for a phenomenal five-course tasting menu for six, enhanced by the always impeccable service and the glittering modern space, recently revamped by architect Adam Tihany. What's on the menu? Who knows...creative Carpaccio, melt-in-your-mouth gnocchi, perhaps fresh-grilled seafood, a rustic ravioli kicked up with truffles and herbs. Relax. You and your table of six are in James-Beard-awarded hands with Executive Chef Odette Fada in the kitchen and Tony May or his daughter Marisa personally attending to your comfort. And let's not forget the wine: San Domenico sommelier Piero Trotta will make two selections to complement the five-course meal.

*Contributed by San Domenico*

*Estimate \$900-\$1,500*

*(Good through 11/30/2007; Tax and gratuities not included; Cannot be used on Saturdays or holidays.)*

## **Lot #15**

### **DRINK IN THE BRILLIANCE OF BORDEAUX!**

In this unprecedented lot, we have assembled five days of quintessential Bordeaux, with unprecedented access. You will visit the most prestigious estates of the world's most fabled wine region and experience firsthand how the connection between the land and wine share a special terroir, so often imitated yet never replicated. It will be a journey of fabulous architecture, history around every turn, classic European hospitality, delicious food, and incredible wines—red, white and sweet. Add in the excitement of the coming months seeing the Bordeaux curtain gradually rise on the fabulous 2005 vintage, and it adds up to the trip of a lifetime.

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Vineyard and chateau visits will have you experiencing the subtle yet significant distinctions among all the great appellations, from the limestone of the Médoc peninsula, to gravelly Pessac-Léognan and clay-rich Saint Emilion and Pomerol on the Right Bank. Only in Bordeaux can you truly appreciate the magic that happens when the right grapes planted in the right places are cultivated for vigor not volume, and blended using centuries of expertise. You will enjoy an extended visit at Mouton-Rothschild; lunch at the beautifully renovated Chateau Smith Haut Lafitte; plenty of time to explore the medieval charm of ancient Saint Emilion. The trip will also be a gastronomic discovery, from eye-opening buffet breakfasts and invigorating al fresco lunches to sumptuous dining at Michelin-starred restaurants. Your accommodations? No less than Bordeaux's two finest Relais & Chateaux hotels—Chateau Cordeillan Bages and Hostellerie de Plaisance. And your VIP treatment will include private, chauffeured transportation and superlative service throughout.

*Contributed by French Wine Explorers*

*Estimated: \$10,000 per couple*

*(Dates are based upon availability. Must reserve date one month in advance with French Wine Explorers. Trip must be taken between June 1, 2007-November 8, 2007 and January 4, 2008-June 10, 2008.)*

## **Lot #16**

### **TOUR BURGUNDY IN 1996 WITH A SUPERB MIXED CASE**

Two bottles of 1996 Richbourg, Domaine Hudelot-Noellat

Two bottles of 1996 Charmes Chambertin, Domaine Dujac

Two bottles of 1996 Clos de la Roche, Domaine G. Lignier

Two bottles of 1996 Chambolle Musigny, Les Amoureuses, J. Drouhin

Two bottles of 1996 Chambertin, Domaine des Chezeaux

Two bottles of 1996 Griotte-Chambertin, Domaine Ponsot

There is a saying in oenophilic circles that a wine's first duty is to be red. And when talk turns to the greatest reds of all, Burgundy usually emerges as the ultimate destination. Why? Simple: Burgundy is home to the world's finest expression of Pinot Noir, a noble grape that is notoriously fickle to grow and tricky to shape in the winery. But when it works, there is simply nothing better, as Burgundy offers wine lovers exotic aromatics, endearing fruit and earth flavors, and layers of complexity delivered in a food-friendly frame. That said, Burgundy can be a crap shoot, what with so many small estates, confusing sub-appellations, and variability from label to label and vintage to vintage. Fortunately, there are no worries in this lot. The only sure bet you can make in Burgundy is to put your chips on top-tier producers in excellent years. This lot provides that formula for success not once but six times—and two bottles of each, from an impeccable cellar so you can be assured of provenance. This is an incredible opportunity to secure a case of the world's most coveted red wine—ready to drink or able to keep for even a decade more. Perfect for your next dinner party, or to bring along for a very special dinner at your favorite French restaurant.

*Contributed by a Lady and a Gentleman*

*Estimate: \$1,500-\$2,500*

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## **Lot # 17**

### **THE BEST OF MANHATTAN**

\$200 Gift Certificate for dinner at Craftsteak in New York City

Theater tickets for two to Jersey Boys

Overnight New York City accommodations provided by Amsterdam Hospitality LLC

Have we got a hot date for you! Dinner and a show, the best double-dip in the Big Apple, but with a modern taste and a Joisey twist. Whether you dine pre- or post-theater is, of course, up to you. But when you do, make sure you are hungry. Tom Colichio's latest sensation—Craftsteak—dishes out some of the most creative meat and potatoes (and more) you'll ever see. Wagyu strip steak? Check. Raw bar? Big time. Creative cuisine? How about King-salmon-belly tartare, fava bean and hazelnut salad, rhubarb napoleon? And for the Broadway portion of your double-bill, take in the sights and sounds of Jersey Boys at the August Wilson Theater. Part concert, part jukebox musical, this show delivers the rousing, story of Frankie Valli and the Four Seasons' rise to pop music fame. You'll walk out singing (or at least humming) "Can't take my eyes off of you"...all the way home. Or, if you really want to make a night of it, hum it all the way to your hotel: with overnight accommodations at a New York City hotel through Amsterdam Hospitality, including Astor on the Park, The Moderne, or Marcel Hotel.

*Contributed by Craftsteak and Hemming+Gilman Production, and Amsterdam Hospitality, LLC*

*Estimate: \$1,080-\$1,800*

*(Gratuity is not included on Craftsteak certificate. Please call in advance to reserve your table. Theater tickets are for Jersey Boys or to a show of similar value. Tickets are based upon availability and must be used by 12/22/07.)*

## **Lot #18**

### **WEST COAST WINNERS COME EAST**

Dinner for four prepared by Chef David Bruce

Wine Tasting and Commentary provided by Richard Elia

Overnight Accommodations for four at the Boston Harbor Hotel

Every year, Quarterly Review of Wines conducts a blind tasting to determine the "Best of the Best in California," and results are published in the annual summer QRW issue. Producers earning this coveted recognition in previous years reads like a Who's Who of the Golden State's finest: Caymus, Beringer, Shafer and Joseph Phelps, to name a few. Now, in what has become a Gold Coast Classic tradition, you can enjoy the fruits of this annual rite without having to do any heavy lifting (or even blind tasting). Richard Elia, publisher and president of QRW, will host you and three guests for dinner at the critically acclaimed Meritage Restaurant in the Boston Harbor Hotel. Richard will be bringing this year's winning wines; TV personality and Chef David Bruce will take the reins in the kitchen to ensure a multi-course feast to remember. Relax, kick back, and enjoy a long evening of great food and wine – we've arranged for two rooms at the hotel, so you don't have to rush back to New York.

*Contributed by Richard Elia and Quarterly Review of Wines*

*Estimate: Priceless*

*(Must reserve date one month in advance. Expires 3/30/08.)*

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## **Lot #19**

### **SEXIEST WINE IN AMERICA...IN YOUR HOME!**

Wine tasting for twelve in your home with W.R. Tish

What's your idea of a sexy wine? Champagne packaged in a cherry-red corset? Perhaps a silky Pinot Noir, voluptuous Cab, or strapping red Zin....Maybe it's a "naked" Chardonnay, unencumbered by oak, a Riesling that teases with sweetness, or a rosé that can transport you to a beach on the French Riviera...Now you can put wine's sexy side into play in the privacy of your own home—with friends, naturally. W. R. Tish, former editor of Wine Enthusiast, develops wine tastings that would make Bacchus green with envy and is ready to help you host a tasting unlike any other. Tish's hand-picked "Sexiest Wines in America" represents a global selection of grapes and regions, and will be served with an array of appropriate finger food. Tish's tastings are always filled with humor—perfect for gathering your most fun-loving friends for a great evening of wine and food. Who can resist wines like "Seduction," "Rapture," and "The Kilt Lifter"? Twelve wines in all, plus glasses and hors d'oeuvres. All you need to add is the people!

*Contributed by wineforall.com*

*Estimate: \$1,080-\$1,800*

*(Must take place in the metro NY area within one year of Gold Coast Classic. Must reserve date one month in advance. Expires 3/30/08.)*

## **Lot #20**

### **BORDEAUX AT ITS BEST**

Six bottles of Château Haut Brion 1995

Six bottles of Château La Mission Haut Brion 1995

This seemingly simple lot – 12 bottles of claret – embodies so much more than a case of wine. Haut-Brion, the only non-Médoc estate to earn First Growth status in the legendary 1855 classification of the Bordeaux, has been producing wine in Pessac-Léognan since the 1500s. Its illustrious owners have included admirals, an archbishop, three mayors of Bordeaux and Clarence Douglas Dillon (Treasury Secretary under President Kennedy). The property remains the only First Growth under American ownership (Domaine Clarence Dillon) and has achieved its highest accolades in recent decades, with upper-echelon ratings from critics, worldwide demand among collectors, and recognition as a trend-setting estate (Haut-Brion was the first classified growth to utilize stainless-steel fermentation tanks). The 2006 Gold Coast Classic honored the current managing director, Prince Robert of Luxembourg, with the Professional Excellence in Oenology Award, and we are thrilled this year to offer this lot of fantastic wines from the fantastic 1995 vintage. Along with six bottles of legendary Haut-Brion, the lot contains six bottles of 1995 from La Mission Haut-Brion, the Pessac rival acquired by the Dillon family in 1983 which consistently earns critical acclaim as well. These 12 bottles—mostly Cabernet Sauvignon, rounded out with Merlot and Cabernet Franc—are just now turning the corner toward maturity, offering a wealth of mineral and earthy complexity layered with classic Bordeaux fruit and backbone. Enjoy now, and for years to come.

*Contributed by Château Haut-Brion*

*Estimate: \$3,825-\$6,375*

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## **Lot #21**

### **LONG ISLAND'S OWN GREAT GATSBY**

Great Gatsby Gold Coast Dinner for eight with wine at the Banfi Manor and Vineyard Estate in Old Brookville, New York, with limousine transportation

Are you ready to be transported in high style back in time? This NYIT Gold Coast Classic favorite promises about as much fun as can be had legally on Long Island, as you and seven guests will paint Old Brookville red. Yes, the 60-room Elizabethan mansion on the 127-acre Banfi estate will become your private playground for the night. It was originally built for an English knight and once was the home of socialite Margaret Emerson, widow of Alfred Gwynne Vanderbilt, but win this lot and the mansion will serve as the stunning backdrop for an unforgettable dinner party. Befitting the setting, you and your seven guests are in for a Gatsby-esque, high-style dinner, hosted by the Mariani family of Banfi. What's to drink? Rare vintages of Castello Banfi's gorgeous Brunellos and Super Tuscans. And with six hours of limousine service, your evening will be stylish from start to finish.

*Contributed by the Mariani Family of Banfi and US Limo*

*Estimate: \$3,600-\$6,000*

*(Valid Wednesday-Friday from 6:30 p.m. – 10:00 p.m. Some blackout dates may apply. Must reserve date one month in advance. Expires 11/16/08.)*

## **Lot #22**

### **DESTINATION NAPA/SONOMA**

Four JetBlue travel vouchers valued at \$300 each

Overnight accommodations for four at The Ritz-Carlton San Francisco

Overnight accommodations for four at the Villagio in Napa Valley

Golf foursome at the Silverado Resort

Private tour for four at Shafer Vineyards

Dinner for four at Shafer Vineyards winery, hosted by the Shafer family

VIP tour and tasting for four with cheese seminar at St. Supéry estate winery

Five magnums of Shafer Hillside Select Cabernet Sauvignon, vintages 1992, 1994, 1996, 2001 & 2002

Taking a page from the book of "If you're gonna do it, do it right," we have assembled an ideal jaunt to San Francisco, Napa and Sonoma for four. The itinerary has a little of everything...beautiful accommodations, pampering, recreation, education and, of course, great wine. Let's start with the wine: five magnums of Shafer Hillside Select Cabernet Sauvignon, vintages 1992, 1994, 1995, 1996, 2001 and 2002. Have one before you leave, to strike up the mood, or simply cellar until you have the perfect occasion (or simply can't resist!). Your trip out west—for four people—is sure to be action-packed.

Plans include 18 holes of golf on the championship-caliber course at Silverado Resort; a private tour of Shafer Vineyards followed by dinner at the winery hosted by the Shafer family. Also in Napa, you'll enjoy a cheese seminar and tasting courtesy of St. Supéry, one of Oakville's rising-star wineries. After such a jam-packed day, you can really put your feet up with overnight accommodations at Villagio Inn and Spa, a first-class inn known as "Tuscany in the Napa Valley," celebrated for its spectacularly manicured grounds, Italian architecture, and private patios and balconies.

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And finally, en route to or fro, you and your traveling companions will enjoy an evening at the luxurious Ritz-Carlton San Francisco. Whether you stretch this vacation package out or do it in a long weekend, you're bound to return rejuvenated.

*Contributed by Shafer Vineyards, St. Supéry, The Ritz-Carlton, Villagio and JetBlue*

*Estimate: \$6,480-\$10,080*

*(St. Supéry offer good until April 2008. Shafer Vineyards dates are based upon availability and some blackout dates may apply. Please schedule dates 2 months in advance. Certificate expires one month from date of event. Please provide at least 2 weeks notice. Must be 21 years of age or older. Accommodations at The Ritz-Carlton San Francisco are subject to availability.)*

## **Lot #23**

### **JUST YOUR DUCK**

Five-course dinner with wine and tour of Jurgielewicz Duck Farm for fifteen

As culinary specialties go, Long Island is rightly renowned for its duck, and this is your chance to experience that delicacy as never before—with 14 friends no less! Your host will be Tom Jurgielewicz, proprietor of one of the last remaining free-range duck farms in the U.S. Perhaps you've seen Tom and his farm on The Food Network with Bobby Flay or Emeril Legasse, who marvel at the quality of his products. Your customized, two-part Long Island adventure will include a tour of the Jurgielewicz farm, followed by a five-course dinner prepared by not one, not two but three star chefs. This meal promises complete “duck-ulence,” with the menu executed by chef Christian Mir of the Stone Creek Inn, chef Guy Rouge of Mirabelle, and chef Robert Rizzuto of the de Seversky Center. And each succulent duck-a-licious course will be accompanied by wines personally chosen by the chefs. This is an opportunity for a fun-filled day you simply can't let fly away!

*Contributed by Jurgielewicz Duck Farm*

*Estimate: \$2,700-\$4,500*

*(Must reserve date one month in advance. Expires 3/30/08.)*

## **Lot #24**

### **TOTAL TUSCANY**

Overnight accommodations for four at Il Borgo

VIP estate tour and enoteca tasting for four at Castello Banfi

Lunch for four at Taverna Banfi

Dinner for four at Ristorante Castello Banfi

Two night accommodations for four at Castello di Monsanto

Private tour of wine cellars, lunch and wine tasting for four at Castello di Monsanto

If you love travel, no doubt you have enjoyed in a wide array of accommodations—some old, some modern...ornate hotels, rustic lodges...you've seen views that photos could never capture, and architecture that never ceases to amaze. Now, for something completely different, we invite your group of four to sample the blossoming trend of agriturismo, the ultimate insider's vacation. Let your next trip to Italy include a taste of authenticity that just can't be found at a hotel, no matter

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how fancy or well-appointed. You and your travel mates will spend two nights smack dab in the heart of Tuscany, surrounded by unbridled nature and welcomed by people who radiate the timeless traditions of Italian wine, food and hospitality. Your destination: Castello di Monsanto, a legendary 300-year-old castle in the Chianti zone. You'll be close to Siena, where you can roam the steep, medieval streets and marvel at the spectacular tile work of the Gothic Duomo. You'll also be close to Florence, whose art collections and cafés could keep you enthralled for months. But most important, you will experience Tuscany as the personal guests of Fabrizio Bianchi and family, who will share with you their wealth of knowledge, as well as the fruits of their labors in the vineyard. You'll have a tour and tasting, and al fresco lunch, of course, but with an intimacy you never can get at a hotel. Indeed, Castello di Monsanto boasts one of the deepest libraries of past vintages in all of Tuscany, including the famed Il Poggio Riserva, the first-ever single-vineyard bottling in Chianti Classico (first made in 1962). Finally, visit Italy's premiere vineyard estate with a trip to Banfi Vintners. You will stay at the peerless Il Borgo. Ideally situated in the Castello Banfi vineyard estate, these modern villas were recreated to capture the history and romance of the 14th century Italy. You can enjoy horseback riding, hiking, and all-season swimming in Il Borgo's expansive heat-controlled pool overlooking Tuscany's unrivalled countryside. You'll be treated to a VIP estate tour of the enormous (over 7000 acres) vineyard and enoteca tasting for four people, as well as indulging in local cuisine right on the grounds – lunch at the casual, delicious Taverna and dinner at the more formal Ristorante Castello Banfi – the family's Michelin star restaurant. You'll dine while drinking in breathtaking views of the rolling Tuscan countryside in the shadow of a medieval castle! Don't miss this opportunity to experience Italy from the inside!

*Contributed by Castello di Monsanto and Banfi Vintners*

*Estimate: \$4,500-\$7,500*

*(Castello de Monsanto: Must reserve three months in advance; Not available in August. Castello Banfi: Blackout dates for 2007 may apply in August and December; Blackout dates may apply for 2008 in January, February, April, and December. Must reserve date three months in advance. Certificate expires within one year of date of event.)*

## **Lot #25**

### **CAYMUS PUTS THE 'SPECIAL' INTO NAPA CAB**

6 Liter bottle of Caymus Vineyards 2004 "Special Selection" Cabernet Sauvignon

It takes one fantastic wine to stay atop the ever-growing heap of highly rated Napa Valley Cabernets, and Caymus is exactly that—living up to its billing as "Special Selection" vintage after vintage. The name, in fact, is illustrative: since 1975 the Wagner family of Caymus has tracked small lots of their Cabernet grapes from harvest through barrel and bottling, ultimately choosing only a fraction with exceptional intensity to become the "Special Selection." Look up this rarified bottling in any wine journal and you'll find scores consistently well above 90; but it's more than ratings that make S.S. a must-have among collectors. It's the exotic aromas (black currants, berries, brown spice, coffee...), the expansive palate of ripe berry fruit, and the velvety "grip" that makes it enjoyable now, yet destined to improve. This six-liter bottle of Napa's Cabernet elite (the equivalent of 9 standard bottles) is itching for a reason to celebrate. Then again, just winning this trophy may be reason enough!

*Contributed by Caymus Vineyards*

*Estimate: \$1,080-\$1,800*

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## **Lot #26**

### **THE ULTRA DINNER IS BACK**

Wine dinner at Le Cirque for 24 guests featuring wines from the cellars of Edward and Mireille Guiliano

You are cordially invited to the gastronomic experience of a lifetime.

On November 1, 2007, at Le Cirque, Edward and Mireille Guiliano invite you to share in a sumptuous feast that will never be repeated, and which promises camaraderie that will match the stellar cuisine and wine. Indeed, the specially prepared menu will be designed to complement a progression of wines from Dr. and Mrs. Guiliano's private wine cellar. Make no doubt: the combinations of wine and food will be unprecedented, and the experience is open only to friends of the Gold Coast Classic.

The menu and wines will take shape over the coming months as the Guilianos confer with the Maccioni family and Executive Chef Pierre Schaedelin. To give you an idea of what's in store, consider last year's feast—all designed around fabulous wines from the historic vintage of 1955. There was 1955 vintage Veuve Clicquot; there was 1955 Burgundy (Chambertin and Musigny), 1955 Bordeaux (Cos d'Estournel, Pavie, Mouton and more), even Inglenook Napa Valley; and for dessert a duo of 1955 Chateau d'Yquem and Graham Port. Dishes included Corn Soup with Diced Lobster and Chives; Salmon with Porcini Mushrooms and a Light Pinot Noir Sauce; Saddle of Lamb with Polenta; Filet of Beef and Foie Gras with Black Truffle Sauce; and a trio of signature Le Cirque desserts.

This year the selection promises to be every bit as lofty and purposefully eclectic as the Guilianos pick bottlings that are up to the challenge of rivaling Ultra Dinners past. How could we make this even more exciting – perhaps you can choose a year that is special to you and drink your own history! Don't miss this chance to be a part of a gastronomic spectacle that will never be repeated, and to share it with like-minded food and wine lovers of the NYIT community.

*Contributed by Edward and Mireille Guiliano*

*Estimated: \$2,500 per couple*

*(Date of dinner is November 1, 2007.)*

## **Lot #27**

### **BOSTON BECKONS**

Two-night accommodations for two at XV Beacon Hotel

Dinner for two at The Federalist

OK, it ain't Gotham, but Boston is full of history, sites and destinations that make a trip up the coast incredibly rewarding. This lot ensures your next jaunt is done in maximum style. Your pied-à-terre will be none other than XV Beacon, a boutique luxury hotel famous for peerless service and unique accommodations. Situated in a 1903 Beaux Arts Building that juxtaposes cutting-edge technology with extraordinary Jeffersonian styling, Fifteen Beacon is a refined landmark hotel of only 60 guestrooms, each unique. Yours will be a richly equipped studio, replete with gas fireplace and

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queen poster bed, CD player and library, even towel warmers, LCD TV and whirlpool tub in the bathroom. The hotel's Beacon Hill location is perfect for exploring Boston's Freedom Trail, or just strolling across the Common or down to Faneuil Hall and the harbor. If you want to venture farther, take advantage of the hotel's complimentary chauffeured Lexus sedan service. But save room for dinner; you'll be dining at the hotel's The Federalist, Boston's most acclaimed restaurant. The Federalist evokes the stately atmosphere of the world's most fashionable social clubs. The imaginative menu emphasizes local New England ingredients and continental classics, and is accompanied by one of the country's finest wine lists. An inventory that includes 22 vintages of Château d'Yquem, 39 vintages of Petrus and 64 vintages of Latour should be enough to make even a diehard Yankee fan want to head north.

*Contributed by XV Beacon Hotel*

*Estimate: \$1,135-\$1,890*

*(Accommodations at the XV Beacon Hotel are subject to availability; Certain blackout dates apply; Non-transferable. Expires 12/30/08.)*

## **Lot #28**

### **MEGA-CHEF CARMEN FIRES UP YOUR OVEN**

Dinner for up to 10 lucky diners in your home (in New York or Miami) prepared by Carmen Gonzalez

It's true: Carmen Gonzalez is a petite chef with a big talent and reputation. Born in Puerto Rico, educated at the New York Restaurant School and trained at the Quilted Giraffe, Carmen has spent the past fifteen years wowing Miami at her restaurant and at charity events with her post-New American, Latin inspired dishes. Now she's back in New York whisking her restaurant, *Lucy*, into top shape. Experience extraordinary originality and skill served up on your own dinnerware to your own guests.

*Contributed by Chef Carmen Gonzalez*

*Estimate: Priceless*

*(Must reserve date one month in advance. Expires 3/30/08.)*

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