

**CLARK WOLF COMPANY**  
FOOD, RESTAURANT AND HOSPITALITY CONSULTING

June 2, 2005

Dear Friends,

The first Critical Topics Panel was a great success. Big thanks to Francis Ford Coppola for making such a great Pinot Grigio, and of course our friend Kathleen Talbert at Talbert Communications for getting it to us. Thanks to Jonathan Meyer and Wild Edibles for providing us with such delicious and sustainable treats. And special thanks to our extraordinary panel, who were fascinating, engaging and informative. We're thrilled to let you all know that the event was recorded on videotape by New York University's Bobst Library for NYU television and archival viewing.

Now, on to an examination of Sin City on **June 15<sup>th</sup>** with another stellar panel who will discuss, **The Cultural Impact and Implications of Las Vegas on the American Table and the Las Vegas / New York Connection**. Please join us again for an afternoon of discussion in the NYU Fales Library & Special Collections. Located on 70 Washington Square South on the 3<sup>rd</sup> floor. The program will begin at 4pm followed by a reception in the Tracey/Barry Gallery, also on the 3<sup>rd</sup> floor at 5pm.

Panelists include the following:

**Ruth Reichl**, Author and Editor-in-Chief, Gourmet Magazine, former New York Times restaurant critic.

**Tom Colicchio**, chef/owner of Craft and Craft Steak in Las Vegas, as well as many other well known restaurants.

**Mark Furstenberg**, founder of Breadline Bakery in Washington D.C., current bread baking consultant to Thomas Keller at Bouchon in Las Vegas and food writer.

**Fabio Parasecoli**, journalist for Gambero Rosso, and professor of Food Studies at New York University.

**Brett Traussi**, Director of Operations, The Dinex Group who operates Daniel, Boulud NY, Café Boulud Palm Beach, db Bistro Moderne and Daniel Boulud Brasserie in Las Vegas.

**October 20<sup>th</sup>** will conclude our Critical Topics Series with **The History, Ethics and Impact of Luxury Dining**. Panelists will include, Chef Mario Batali, food historian and author Betty Fussell, Dr. Krishnendu Ray, professor of Food Studies, NYU and Leonard Lopate, National Public Radio Talk Show Host.

For more information and to reserve for June 15<sup>th</sup> please call Nerrisa Charles at 718-229-6565 or email aiwf@beardallis.com.

Best regards,

**Clark Wolf**

Clark Wolf  
AIWF New York Chapter Founding Chair



NEW YORK UNIVERSITY

The Fales  
Library  
& Special  
Collections  
Bobst Library • NYU

In honor of the 20<sup>th</sup> Anniversary of the New York Chapter, the AIWF in collaboration with New York University and Clark Wolf presents **Critical Topics**, a three-part series designed to address some of the major influences on today's and tomorrow's table. Moderated by the Chapter's founding chair Clark Wolf, these special events will be held at the Bobst Library, in the Fales Library & Special Collections. The series will offer lively discussions featuring historians, social scientists, journalists, chefs and food activists.

### CRITICAL TOPICS SERIES: EVENT #2

The Cultural Impact and Implications of Las Vegas on the American Table  
and the Las Vegas / New York Connection

- Date:** Wednesday, June 15, 2005  
**Time:** Program - 4 to 5 pm Reception - 5 to 6 pm  
**Moderator:** **Clark Wolf**, AIWF NY Chapter's Founding Chair & President and Founder of Clark Wolf Company
- Speakers:** **Tom Colicchio**, Craft & Craft Steak in Las Vegas  
**Ruth Reichl**, Author and Editor-in-Chief of Gourmet Magazine  
**Mark Furstenberg**, Food Writer & Founder of Breadline Bakery in Washington DC  
**Fabio Parasecoli**, Journalist and NYU Professor in the department of Nutrition, Food Studies and Public Health  
**Brett Traussi**, Director of Operations, The Dinex Group
- Where:** New York University, 70 Washington Square South, NYC  
Program - Bobst Library, 3<sup>rd</sup> Fl • *Photo ID required for admission*  
Reception - The Tracey/Barry Gallery, 3<sup>rd</sup> Fl
- Tickets:** AIWF Members - \$20, Non-members - \$30  
**Free Admission:** Students, faculty, & alumni; AI, CIA, FCI, ICE, NYCCT & NYU  
**Reservations:** Tel: 718-229-6565 Visit: [www.aiwf.org](http://www.aiwf.org)  
Nerrisa Charles, AIWF-New York Chapter Office  
Reservations may be canceled without penalty up to 5 business days in advance.

### SAVE THE DATE!

**Critical Topics: Event # 3 - October 20<sup>th</sup>, 2005**  
*The History, Ethics, and Impact of Luxury Dining*

Panelists will include: *Mario Batali*, Executive Chef, *Betty Fussell*, Author and Food Historian, *Dr. Krishnendu Ray*, professor of Food Studies, New York University & *Leonard Lopate*, Talk Show Host, National Public Radio.

*\*Wines donated via Gourmet Magazine by the Charles Krug Winery in Napa Valley*

*\*Treats are being donated by D'Artagnan*

**A portion of the proceeds will go to support the NYU Libraries Food Studies collection**