

Dear ,

We had such a fantastic time at Coq Rico last year that we could not resist our desire to go back! This year, our beloved Chef Antoine Westermann is treating us with:

- Starter -

Oeufs de Printemps

- Main -

Brune Landaise- 120 days

poached & roasted, w/ seasonal salad & au jus

- Dessert -

Alsatian Ice Cake

(Vacherin glacé)

- Wines -

To complete that feast

The Alsatian Domain Rolly Gassmann

will provide us with pairing wines

The more observant among you will notice that, besides the out-worldly quality of the dishes and the peppy and congenial atmosphere, this is also an unbeatable deal (equivalent value if picked a la carte is at least \$89). Plus, we are cooking up a few surprises for you, as always!

When: April 28 at 12 PM, [Google Cal](#)

Where: Le Coq Rico, [30 East 20th street](#) (x Park Ave South) in Manhattan

How much: \$52 early bird member price. Higher for non-members and late subscribers

How to sign up: [tickets available here](#), kindly register asap as the event will sell out

NB: don't forget to renew your dues ([Members](#), [Friends](#)) for 2018.

In case you haven't had a chance to get your Alsace foodie's mind blown away by Antoine's food yet, find out what [Yelp](#) and [The New York Times](#) are saying about it.

Rolly Gassmann wines are among our favorites, [find out why](#).

For the nostalgic (we're right there with you!), here are a few [pictures of last year's event](#):

Looking forward to having you with us!

The Bureau of l'Union Alsacienne

www.Alsace.nyc

