

*Les Amis d'Escoffier Society of New York, Inc.*

*Officers*

Uwe Toedter <i>President</i>	Kurt Keller <i>Treasurer/Executive Director</i>
Zachary Stein <i>First Vice President</i>	John P. Dorman <i>Immediate Past President</i>
Herbert Ernest <i>Second Vice President</i>	Stanley J. Nicas <i>National Chapter Chairman</i>
Wilma Dull <i>Secretary</i>	



*Les Amis d'Escoffier Society Foundation, Inc.*

*Officers*

Philip De Maiolo <i>President</i>	Wilma Dull <i>Secretary</i>
Walter Plendner <i>First Vice President</i>	Kurt Keller <i>Treasurer/Executive Director</i>

*Le Conseil d'Administration*

Philip De Maiolo	Peter Fernandez	Stanley J. Nicas
John P. Dorman	Mark J. French	Walter Plendner
Charles Dorn	John A. Halligan	Marc John Sarrazin
Wilma Dull	Kurt Keller	James Staiano
Herbert Ernest	Matthew Mauro	Zachary Stein
Michael Escoffier	George McNeill	Uwe Toedter

*Le Comité du Dîner de Printemps*

Uwe Toedter, Executive Chef <i>Hilton New York, New York City</i>	John P. Dorman, General Manager <i>The University Club, New York City</i>
Philip De Maiolo, Executive Chef <i>Robbins Wolfe Eventeurs, New York City</i>	Wilma Dull, Co-Chair, Education <i>Kobrand Corporation, New York City</i>
Alison Awerbuch, Partner, Corporate Chef <i>Abigail Kirsch Culinary Productions</i>	Ann Marie Suveges, Manager <i>Lauber Imports, LTD, Somerville, N.J.</i>
Rupert Leitner, Director, Food & Beverage <i>The Roosevelt Hotel, New York City</i>	Kurt Keller, Executive Director <i>Les Amis d'Escoffier Society, New York City</i>

*Food Critique*

Mark Dayanandan  
*Executive Chef*  
*Hilton Austin, Texas*

*Wine Critique*

Wilma Dull  
*Co-Chair, Education*  
*Kobrand Corporation*

*Soixante-Neuvième  
Dîner d'Automne*

*69th Fall Dinner*

*Honoring  
Chef Anne Rosenzweig*

*Friday, October 28, 2005*

*The Lighthouse*

Pier 61 – Chelsea Piers  
New York City



For the first time, Les Amis d'Escoffier Society Foundation is recognizing women in the hospitality industry and is proud to honor **Chef Anne Rosenzweig**, owner and partner of **inside** restaurant in Greenwich Village in New York City. Her restaurant is solely driven by the New York City greenmarkets. She recently started a catering and consulting company, and her next project is the formation of a new cooking school in New York City.

**Chef Anne Rosenzweig**, former chef-owner of Manhattan's Arcadia and The Lobster Club, was the first three-star female chef in New York City and the first woman partnered at the renowned 21 Club, where she oversaw its renovation and renaissance. In addition to her creative energy in the kitchen, Anne Rosenzweig is one of the most prominent chefs in the country and she is very community oriented. She was a founding board member of the national Women Chefs and Restaurateurs, a mentoring organization helping women to succeed and thrive in every aspect of the food and restaurant profession. Chef Rosenzweig also supports a wide variety of causes, including City Meals on Wheels (feeding the homebound elderly) and Kids for Kids (assisting pediatric AIDS patients). Rosenzweig helped create the Fresh Start program for New York City prison inmates, and she assisted the U.S. Department of Agriculture School Lunch Program with its menu development. As one of the first chefs to identify her menu as "innovative American," she uses the ever-growing strength of her name to help educate people about the rich food heritage of the United States of America.

## *Les Amis d'Escoffier Society Foundation*

*cordially invites you*

*to the*

### *69th Fall Dinner*

*Honoring*

*Chef Anne Rosenzweig*

*and to support the*

*Natalie Toedter Scholarship Fund*

*The Lighthouse*

*Pier 61 – Chelsea Piers*

*New York City*

*Friday, October 28, 2005*

*Reception: 6:30 P.M.*

*Dinner to follow*

*Black Tie*

*\$225 per person*

*\$175 members only*

*visit: [escoffier-society.com](http://escoffier-society.com)*