

MR. & MRS. DINO TANTAWI

TABLE # 18

CJ FOUNDATION FOR SIDS

PRESENTS

A TASTE OF THE  
*Holidays*

SUNDAY, DECEMBER 5, 2010

5:30 PM

MARITIME PARC

THE CJ FOUNDATION  
FOR SIDS

REDUCING THE  
RISK OF FUTURE  
INFANT DEATHS,  
SUPPORTING  
FAMILIES  
WHO HAVE  
SUFFERED A  
LOSS, AND  
FUNDING MEDICAL  
RESEARCH SO  
THAT NO NEW  
FAMILIES HAVE TO  
ENDURE THE PAIN  
OF LOSING AN  
INFANT.



[WWW.CJSIDS.ORG](http://WWW.CJSIDS.ORG)

**HONORARY CO-CHAIRS**

RAEGAN MOYA-JONES

ADEN + ANAIS

THE HONORABLE FRANK R. LAUTENBERG

**FOUNDERS**

JOEL AND SUSAN HOLLANDER

**CO-CHAIRS**

DAVID AND CHRISTINA LIBERATORE

**VICE CHAIRS**

BRIAN CLARK

NOEL FIRTH

MISSY AND ROB KOSSAR

**SPONSORS**

ADEN + ANAIS

BLUE DONKEY FOUNDATION

CUSHMAN & WAKEFIELD

DELLA FEMINA

DONNA AND PETER FIGLIOZZI

ROBIN AND IRWIN NACK

OGILVY ACTION

ST. THOMAS AQUINAS COLLEGE

WPH ACCOUNTING

## **EVENING'S PROGRAM**

**5:30PM**

COCKTAIL HOUR

SILENT AUCTION

MUSIC BY ADAM HOLLANDER & FRIENDS

**6:30PM**

DINNER

**8:00PM**

PROGRAM AND LIVE AUCTION

### **REMARKS**

STEVE SCULLY, POLITICAL EDITOR, C-SPAN  
BOARD MEMBER, CJ FOUNDATION FOR SIDS  
JOEL HOLLANDER, CHAIRMAN AND FOUNDER,  
CJ FOUNDATION FOR SIDS

SILENT AUCTION CLOSING AT 8PM

### **SPECIAL THANKS TO....**

- ADEN + ANAIS
- CHRISTINA  
LIBERATORE
- MARIE  
CACCIATO & JB  
CUMBERLAND  
PR
- ISI BASICS
- CHRISANN  
GASPARRO &  
MARITIME PARC
- PLUM  
ORGANICS
- JUDITH RIPKA  
JEWELRY
- DINO TANTAWI  
& VIGNAIOLI  
SELECTION
- LYNN  
RAYNAULT &  
WILLIAM GRANT  
AND SONS

## *Appetizers*

**DELLA FEMINA, CHEF MICHAEL ROZZI**

*Lobster mango salad*

**DUE MARI VINOTECA, CHEF ALEX SLOTLER**

*Octopus salad with ceci beans, raddichio, endive and capers*

**NISI, CHEF JOHN PILIOURAS**

*Ouzo-cured Scottish Grawlax*

**SD26, CHEF MATTEO BERGAMINI**

*Pappa col pomodoro - Tuscan bread, tomato & basil soup*

**TOWNHOUSE, CHEF DAVID BURKE**

*Butternut squash risotto, pecan creme fraiche, and gingerbread croutons*

## *Entrées*

**BAROLO, PAOLO SECONDO**

*Polpette di vitello e ricotta*

**BRASSERIE 8 1/2, CHEF JULIAN ALONZO**

*Ash crusted venison with chestnut stuffing and venison jus*

**DUE TERRE ENOTECA, CHEF JEFF ORTMANN**

*Butternut squash agnolotti with braised short ribs in mushroom ragu*

**IL GATTOPARDO/THE LEOPARD, CHEF VITO GNAZZO**

*Farro salad with roasted vegetables*

**MARITIME PARC, CHEF CHRIS SIVERSEN**

*Pancetta wrapped pork with ragout of winter vegetables*

**SAVORE, CHEF EDIBERTO SORIANO**

*Risotto with truffle*

## *Desserts*

**LEGENDS NYC, CHEF NICK RIZZO**

*Pumpkin bread pudding featuring Root Liquor*



**ART IN  
THE AGE™**





**WINES BY  
VIGNAIOLI SELECTION**