



GUILTY PLEASURES ENTERTAINING



Margaret Zakarian and Michael Aram

Café Society

Serving mouthwatering courses and scintillating discourse, The Lambs Club is reviving the classic dinner party.

PAIRING SCRUMPTIOUS FOOD with rare vintage Champagne and artisanal Scotch whiskey is pretty enticing. Adding the element of scintillating conversation? Now that's irresistible. Much like the fabled artists' salons of Paris, The Lambs Club's epic dinner parties are designed to bring great minds together for an evening of inspired dialogue, delectable cuisine and exquisite libations. "The idea is to get creative people together to experience a creative brand," says The Lambs Club partner Margaret Zakarian, who hosts the dinner series along with director of events Celia Chen. "We compile a guest list of our most inspiring friends and colleagues and then partner with a brand that's doing something we're passionate about."

The first dinner party featured Compass Box, a specialty Scotch whiskey maker. Geoffrey Zakarian, Margaret's husband and the Michelin-starred chef of The Lambs Club, met the challenge of designing a menu that could stand up to whiskey pairings. Among the four courses was a spice roast duck, which perfectly complemented the Spice Tree Malt Scotch Whisky. "Throughout the dinner, guests could interact with John Glaser, the whiskey maker, and Geoffrey talked about how he designed the menu," says Margaret. "We've all been to parties where they serve fabulous food and wine, but to hear someone speak about why it's so special while you actually taste it is amazing."

The second dinner featured Moët Hennessy; Seth Box, the director of education from Moët, spoke about each wine that was featured. "We tasted three to four Champagnes per course," says Margaret. "I was the host, and even I was blown away!"

A highlight of the evening was the foie gras tortellini with black winter truffles paired with a flight of three Champagnes, including a Krug Rosé. For dessert an Alsatian tart made with pears poached in Sauternes accompanied by blue cheese custard was served alongside the 2001 Chateau d'Yquem. The combination was such a success that one dinner guest asked for the pastry chef to come out for a standing ovation.

While opulent, The Stanford White Library, where the dinners take place, is intimate and seating is limited. These luxurious soirées are not ticketed events, so the only way to get in is with a personal invitation. After all, access to such stimulating discourse and delectable food is never easy. 132 W. 44th St., 212-997-5262; thelambsclub.com—TRACEY TOOMEY



Foie gras tortellini with black truffles



Geoffrey Zakarian sampling some Krug



A bottle of Moët & Chandon's Dom Pérignon



Chilled scallops and caviar with watercress and brown butter bouillon



A flight of three Champagnes was placed at each seat, to pair with each course.



Marcy Blum with Euan Rellie and Lucy Sykes Rellie

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