



Chers Confreres et Consoeurs,

The 2009-2010 Philadelphia Chaîne dining season has already generated a tremendous buzz amongst the membership and affiliates of our bailliage. From our momentous return to the Fountain Restaurant to our electrifying holiday dinner at 1862 by Martin Hamann, we have built up a remarkable momentum which we plan to carry over into the New Year. Not only should we be thankful for all our blessings this holiday season, but moreover we should also take stock in the great city in which we reside. Philadelphia boasts an amazingly rich culinary arts scene, affording us countless unforgettable dinners.

I'm quite proud to announce that we will be having our first dinner of the New Year at what is expected to be one of the hottest restaurants in the city. In fact, I highly recommend you clear your calendars for the evening of Friday, January 15th. On this night, you are invited to an ultra exclusive pre-opening private dinner at R2L, Chef Daniel Stern's dazzling new dining paradise perched high in the sky on the 37th Floor of Two Liberty Place. For those of you not familiar with Chef Stern, he served as executive chef at Le Bec-Fin for several years and currently owns such acclaimed restaurants as Gayle and Midatlantic Restaurant. His former restaurant at the Cira Center, Rae, garnered rave reviews and could be considered the predecessor to the spectacular R2L, which signifies "Rae at Two Liberty". R2L is slated to officially open its doors on January 21st. As a matter of fact, I held my office holiday party at R2L and my guests were utterly enamored by the panoramic views and innovative cuisine. It's an unrivaled experience beginning the moment you set foot in Two Liberty.

You will slip into an inconspicuous, sleek glass private entrance emblematic of a swank nightclub. An express elevator briskly escorts you to the enthralling space, a 1930's art-deco sanctuary shimmering with stainless steel, beveled glass and city lights enveloping the perimeter much like a planetarium. It's quite breathtaking, I must say.

I reckon you're probably waiting with bated breath to hear what Chef Stern has in store for us on this enchanted evening. He'll be crafting his signature crispy, Overstuffed Crab Cakes, Guinea Hen Daube, Venison Loin Osso Bucco and Oysters Rockefeller, just to give you a scintillating sampling. As always, our wine chair, Paul Schulze, will devote painstaking attention to the wine pairings over the next several weeks.

Treat yourself at the end of a taxing workweek to a delightful Chaîne dinner in the sky. Just make sure to leave your acrophobia and stresses behind. Space is very limited, so I suggest you make haste and reply. You surely won't want this great dinner to pass you by.

Vive La Chaîne,

Thomas J. Knox
Dinner Chair

Paul Schulze
Wine Chair

R2L
Two Liberty Place
50 South 16th Street, 37th Fl.
Philadelphia, PA 19102
(215) 564-5337

Friday, January 15, 2009
Reception: 7pm
Dinner: 8pm
Members: \$180, Guests: \$195
Attire: Business with decorations (Jacket & Tie)