



Dear Confreres et Consoeurs,

There is little I enjoy more than preparing an invitation for one of our events, particularly when the chef is a great friend. Mat Ito is such a friend. We all know what is going on in Japan right now. I asked Mat if he wanted to postpone this event, but he felt that it was better for it to go forward.

*Spring is a time for rebirth and renewal so I am pleased to announce that we will be returning to **Fuji Japanese Restaurant for an exquisite seasonal Spring dinner on April 10, 2011.** As always, we will commence the festivities with a reception featuring rock shrimp tempura, steamed mussels with vegetable sauce, oysters on the half shell topped with ponzu jelly, and sever other delicacies.*

The courses to be served for the event include tuna tartar topped with caviar, a simmered dish containing king crab meat, mushrooms, and topped with a shark fin sauce and Mat's legendary sashimi. These dishes will be accompanied by fine beers from around the world.

Mat's menus are always defined by the season, and one would be hard-pressed to find a more seasonal dish than shad, which Mat will prepare accompanied by asparagus and pickled ginger. No Spring seasonal menu would be complete without a beautiful lamb course, and Mat has such a dish prepared for us. The shad and lamb will be accompanied by fine red wines from our Chaîne cellar.

If you have ever attended one of our events at Fuji, you already know that they are always spectacular. Mat has won the Dinner of the Year Award in the past, and his events always sell out. I urge you to reserve your spot early!

Vive la Chaîne!

Sam Cohen and Art Brownell

Fuji Japanese Restaurant

116 East Kings Highway

Haddonfield, NJ

856-354-8200

Date: *Sunday, April 10, 2011 at 5:30 PM*

Dress: *Business Casual with Decorations*

Members: *\$145*

Guests: *\$165*