

Taub Family Wine Dinner

FEBRUARY 21, 2024

First Course

BEEF TARTARE + YUKON GOLD POTATO

extra virgin olive oil poached potato, filet mignon, red onion, capers, basil, truffle aioli, balsamic reduction

Paired with...

FERRARI BRUT TRENTO DOC

Second Course

SPICED GRILLED TIGER SHRIMP

calabrian chili, orange basil remoulade, everything spiced cracker, micro radish + herb salad

Paired with...

SELLA + MOSCA "LA CALA" VERMENTINO

Third Course

DUCK BREAST + CAPONATA

seared pennsylvania duck breast, squash, eggplant, capers, tomatoes, castelvetro olives, golden raisin chutney

Paired with...

SELLA + MOSCA CANNONAU DI SARDEGNA RISERVA

Fourth Course

SOUS VIDE BISON RIBEYE

leek + mushroom couscous custard, confit baby carrots, marinated + grilled mushrooms, red wine demi-glace

Paired with...

COL D'ORCIA BRUNELLO DI MONTALCINO

Fifth Course

SICILIAN ALMOND TART

almond paste, cherry jam, sliced almonds, bourbon vanilla whipped cream, powdered sugar, luxardo cherries

Paired with...

PLANETA CERASUOLO DI VITTORIA

** consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*