



WINE PAIRING DINNER AT MACARI VINEYARD

Local Long Island Winery

SAMPLE MENU ONLY!
(ALL MENUS AND WINE PAIRING CHOICES ARE DONE WITH THE EXECUTIVE CHEF & MACARI VINEYARD)

Amuse

Air dried bresola, goat ricotta, blood orange gastrique

Soup

Shellfish Brodo

Cioppino ravioli, brunoise root vegetable

~Paired with Collina Chardonnay~

Salad

Impersonation of Eggs

Whimsical approach to classic Italian flavors

~Paired with Sauvignon Blanc 2008~

Appetizer

Tuna Tartare

Anchovy-lime aioli, marinated cucumber

~Paired with Early Wine 2008~

Pasta

Shrimp Cannelloni

Olive oil poached shrimp, sea urchin & saffron crème, Osetra caviar

~Paired with Reserve Chardonnay 2007~

Entrée

Macari Braised Veal Cheeks

Ramps, porcini mushroom, creamy polenta, Solo Uno reduction

~Paired with Bergen Road 2004~

Dessert

Deconstructed Tiramisu

~Paired with Reserve Merlot 2004~

Starting price \$75 per person

(Based on Date and size of group)

All Charges are subject to a 20% Service Charge and an 8.625% NY Sales Tax