

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

"The Battle Of The Wines" Dinner

Toast From The New World

House-Made Hors D'Oeuvres
chefs seasonal selection

Wine Pairing
Delta, Sparkling Brut Rose, California

First Course

Sea Urchin & Tuna Crudo
crispy sticky rice, white soy, green apple, scallion

Battle Of Sauvignon Blanc
Sancerre "Cuvee Marnes & Caillottes" 2019 Jean-Max Roger, Loire France "Old World"
VS
Zephyr 2021, Glover Family Vineyard, Marlborough New Zealand "New World"

Second Course

Whole Wheat Tagliatelle
venison ragu, cacao, pine nut

Battle Of Pinot Noir
Maranges, Domaine Bertrand Bachelet 2018, Burgundy, France "Old World"
VS
Estate McMinnville 2018, Brittan Vineyard, Oregon, USA "New World"

Third Course

Osso Bucco
blue cheese risotto/gorgonzola, bone marrow, currants, treviso

Battle Of Cabernet Sauvignon
Marema Il Cucchetto, Pepi Lignana, 2013, Tuscany, Italy "Old World"
VS
2017, Santa Cruz Mountains Bates Ranch, Vocal Vineyards "New World"

Fourth Course

Mango Souffle
salty caramel anglaise, shaved chocolate

Wine Pairing
Riesling, 2018, Wehlener Sonnenuhr Auslese, Max Ferdinand Richter, "Old World"

