

SALT & CHAR

SARATOGAS FARM TO TABLE STEAKHOUSE

Battle Of The Wines Dinner NAPA VALLEY VS WASHINGTON STATE

Join us on May 26th at 6pm for a 4-course wine pairing featuring Napa Valley vs Washington State wine selections, perfectly paired with our Executive Chef's customized dishes!
\$150++ per person, call (518) 450-7500 for reservations.

Welcome

HORS D'OEUVRES
chef selected

PAIRING

Mark Ryan Winery, Viognier, 2020, Yakima Valley, Washington State

First Course

KOMBU CURED SALMON CARPACCIO
puntarelle, fennel, olives, pine nut

PAIRING

Trefethen Family Vineyards, Chardonnay 2019, Oak knoll District, Napa Valley

VS

L'ecole N 41, Chardonnay, 2020, Columbia Valley, Washington State

Second Course

DUCK & FOIE GRAS EN CROUTE
gooseberry jam, asparagus

PAIRING

Textbook, Merlot 2019, Napa Valley

VS

Novelty Hill, Merlot, 2019, Columbia Valley, Washington State

Third Course

DRY SIRLOIN
fava bean, fig, gorgonzola

PAIRING

Turnbull Wine Cellars, Cabernet Sauvignon 2019, Napa Valley

VS

Abeja, Cabernet Sauvignon, 2017, Columbia Valley, Washington State

Fourth Course choice of

BAKED ALASKA
strawberry rhubarb, almond, brown sugar meringue

CHEESE SELECTION BY PUTNAM MARKET

PAIRING

Ghost Block, Zinfandel, 2019, Pelissa Vineyard, Oakville, Napa Valley

