

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

Aldo Conterno Wine Dinner

AN EVENING IN PIEDMONT

Join us on March 7th at 6pm for a 4-course wine pairing dinner featuring specialty wine selections from Italy, perfectly paired with our executive chef's customized menu.

\$145++ per person. Call (518) 450-7500 for reservations!

Amuse Bouche

ITALIAN CHEESE SELECTION

WINE PAIRING

The Lini Lambrusco, Rose, NV

First Course

CHARRED OCTOPUS

punterelle, pine nut, artichoke, anchovy

WINE PAIRING

Marco Porello, Roero Arneis, 2022, Piedmont, Italy

Second Course

FONTINA AGNLOTTI

porcini mushroom, prosciutto, brown butter

WINE PAIRING

Poderi Aldo Conterno "Il Favot", 2019, Langhe, Italy

Third Course

GNOCCHI

wild boar ragu, fava bean, vacca rose

WINE PAIRING

Poderi Aldo Conterno "Quartetto", 2020, Langhe, Italy

Fourth Course

FIorentina

treviso, guanciale, rapini, gorgonzola bordelaise

WINE PAIRING

Poderi Aldo Conterno, Barolo "Bussia", 2018, Monforte D'alba, Italy