

# SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

## FISH & GAME

### WINE PAIRING DINNER

Join us on November 7th at 6pm for a 5-course wine pairing dinner featuring local & seasonal wild game. Enjoy a specialty menu, perfectly paired with sommelier selected wines | \$165 per person, plus tax & gratuity.

#### AMUSE BOUCHE

##### OWEN'S FARM QUAIL EGG

*buckwheat, caviar, candied buddha hand lemon, buttermilk, hyssop*

##### WINE PAIRING

*Domaine Huet Vouvray Petillant, Loire, France*

#### FIRST COURSE

##### LAKE ONTARIO WALLEYE PIKE

*white bean, chorizo, chanterelle, sauce bouillabaisse*

##### WINE PAIRING

*Chenin Blanc, Leo Steen, Saini Farms, 2023, Dry Creek Valley, Sonoma County, California*

#### SECOND COURSE

##### HUDSON VALLEY SQUAB POT AU FEU

*buhrmaster farms root vegetables, spiced consomme*

##### WINE PAIRING

*Domaine Trapet, "Le Meix Fringuet," 2021, Côtes de Nuits-Villages, Burgundy, France*

#### THIRD COURSE

##### BOAR SAUSAGE RAGOUT

*cavatelli, parmesan, fennel pollen*

##### WINE PAIRING

*Nebbiolo, Barbaresco Paitin, "Serraboella," 2020, Piedmont, Italy*

#### FOURTH COURSE

##### JUNIPER DUSTED PENNSYLVANIA VENISON LOIN

*sweet potato, tiny gnocchi, black apple, rosemary jus*

##### WINE PAIRING

*Cabernet Sauvignon, Maître de Chai, "Gala Mountain," 2021, Napa Valley, California*

#### DESSERT

##### "THE DUCK HUNTER"

*duck egg meringue, poached pear puree, cardamom sponge, candied hazelnut, juniper-smoked vanilla bean cremeux, 24k gilded pear crisp, blackcurrant coulis*

##### WINE PAIRING

*Moulin Touchais, Coteaux du Layon, 1998, Loire, France*