

SALT & CHAR

SARATOGAS FARM TO TABLE STEAKHOUSE

Battle Of The Wines Dinner CALIFORNIA VS BORDEAUX

Join us on April 14th at 6pm for a 4-course wine pairing featuring Bordeaux vs California wine selections, perfectly paired with our Executive Chef's customized dishes!
\$125++ per person, call (518) 450-7500 for reservations.

Welcome

HORS D'OEUVRES
chef selected

PAIRING
Scharffenberger "Brut Excellence" Methode Traditionelle,
Mendocino County, California

First Course

BURRATA
bottarga, snow pea, asparagus, pomegranate

PAIRING
Le Petits Haut Lafitte by Smith Haut Lafitte, Sauvignon Blanc,
2019, Pessac Leognan, Bordeaux
VS
Cade Winery, Sauvignon Blanc, 2020, Napa Valley

Second Course

BOMBOLOTTI "ALLA GRICIA"
duck breast, fava bean, currant jus

PAIRING
Chateau du Pont de Guitres, Lalande Pomerol, Merlot Blend, 2018 Bordeaux
VS
Gundlach Bundschu, Merlot Blend, 2018, Sonoma Valley

Third Course

DRY-AGED SHORT RIB WELLINGTON
porcini, sunchoke, confit potato

PAIRING
Chateau Carbonnieux, Pessac Leognan Grand Cru Classe de Graves,
Cabernet Blend, 2015, Bordeaux
VS
Hall Wines, Cabernet Blend, 2018, Napa Valley

Fourth Course choice of

CARAMELIZED PEAR TART
spiced foie gras ice cream, oat streusel

ROQUEFORT CHEESE BY PUTNAM MARKET

PAIRING
Castelnau de suduiraut Sauternes from Chateau Suduiraut, 2016, Bordeaux