

SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

AN EVENING IN RHONE

Join us on October 19th at 6pm for a 4-course wine pairing dinner featuring wine carefully selected from Rhone, perfectly paired with our Executive Chef's customized dishes!
\$125++ per person, call (518) 450-7500 for reservations

WELCOME TOAST

CÔTÉ MAS CRÉMANT DU LIMOUX SPARKLING ROSÉ

FIRST COURSE

CHAR TROUT
herbs, cauliflower, citrus, yogurt

WINE PAIRING

Saint Peray, La belle de Mai, Jean Luc Colombo, Roussane-Marsanne, 2021, Rhone

SECOND COURSE

DUCK
sunchoke, savoy cabbage, olive jus

WINE PAIRING

Crozes-Hermitage, Jean Luc Colombo, "Les Fees Brunes," 2019, Rhone, France

THIRD COURSE

VEAL CHEEK
foie gras, gigande beans, salsify, Kale

WINE PAIRING

Châteauneuf du Pape, Jean Luc Colombo, "Les Bartavelles," 2022, Rhone, France

FOURTH COURSE

LOCAL CHEESE COURSE
seasonal selection

WINE PAIRING

Cornas, Jean Luc Colombo, "Terre Brulées," 2018, Rhone, France