

# SALT & CHAR

SARATOGA'S FARM TO TABLE STEAKHOUSE

# QUINTESSA

## WINE DINNER

FEBRUARY 1ST AT 6PM | \$150++ PER PERSON

### FIRST COURSE

CIPOLLINI ONION TART  
*jamon, chevre, pine nut, cranberry*

#### PAIRING

*Illumination, Sauvignon Blanc, North Coast, 2021*

### SECOND COURSE

LOBSTER RAVIOLO  
*porcini, burrata, green apple*

#### PAIRING

*Flowers, Chardonnay, Sonoma Coast, 2021*

### THIRD COURSE

LAMB CHOP & SHANK  
*buckwheat polenta, sunchoke, gremolata, lamb jus*

#### PAIRING

*Leviathan Cabernet Sauvignon Blend, California, 2019*

### FOURTH COURSE

WAGYU  
*foie gras, black truffle, pommes anna*

#### PAIRING

*Quintessa, California, 2018*