

TUESDAY NIGHT WINE DINNER

THREE COURSE PRICE FIXED DINNER AT \$40,
\$50 WITH PAIRED WINES

September 1st, 2015

First Course

Sexton Island True Blue Point Oysters

on the half shell, mignonette

Wine Pairing: Sauvignon Blanc, Bedell, North Fork

Second Course

Skirt Steak

miso marinade

Wine Pairing: Cabernet Sauvignon, Souverain, North Coast, California

Third Course

Brooklyn Cheesecake

crème anglaise, berries

Wine Pairing: Muscat, Samos, Greece