

7 COURSE WINE PAIRING DINNER

NORTH FORK WINE PAIRING DINING SERIES

COURSE ONE

Caviar Bump

Golden Osetra Caviar, Caramelized Milk Foam,
Crunchy Tropea Onions

COURSE TWO

Octopus al Gallega

Ember Roasted Baby Octopus
100 Layer Duck Fat Potato, Piquillo Aioli

COURSE THREE

Ember Roasted Beets

Hearth Roasted Baby Beets, Pecans,
Pickled Shallot, Catapano Feta, Yuzu Vinaigrette

COURSE FOUR

Arancini Cacio e Pepe

Nan's Arancini, Straciatella, Pecorino Crema,
Herb Gremolata

COURSE FIVE

Short Rib Wellington

Chateaubriand, Spinach Crêpe, Jamón,
Bone Marrow Bordelaise

COURSE SIX

Lobster and Pearls

Maine Lobster, Cognac Cream,
Comté Cheese Brûlée, Osetra Caviar

COURSE SEVEN

Pavlova X Ube

Meringue, Diplomat Cream, Lemon Curd,
Bee Pollen Brittle

SPARKLING POINTE

2020 Blanc de Blanc

Sparkling Pointe, North Fork, LI

COREY CREEK

2022 Syrah Rosé

Corey Creek Vineyard, North Fork, LI

LENZ

2021 Chardonnay

Lenz Winery, North Fork, LI

PELLIGRINI

2017 Merlot

Pelligrini Vineyards, North Fork, LI

ONE WOMAN

2018 Cabernet Franc

One Woman Vineyards, North Fork, LI

RGNY

2021 Viognier

RGNY Vineyards, North Fork, LI

MACARI

2018 Block E

Macari Vineyards, North Fork, LI

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