

NORTH FORK WINE PAIRING FAMILY STYLE DINNER

WELCOME PLATTER

Mezze Platter

Hummus • Baba Ganoush • Spicy Feta •
Lebanese Eggplant Dip • Vegetable
Crudité • Olives • Pita Bread

APPETIZERS

Wagyu Beef Tartare

Wagyu Filet, Yuzu-Koshu Aioli,
Cornichons, Carta de Musica Chips

Crab Cake Esquites

Jumbo Lump Crab Cakes,
Mexican Street Corn, Cilantro Lime Aioli

Octopus A La Gallega

Ember Roasted Baby Octopus, 100 Layer
Pimento N' Duck Fat Potato,
Roasted Piquillo Pepper Aioli

ENTREES

Bucatini Cacio E Pepe

Bucatini Ala Gricia, Guanciale,
Shaved Burgundy Truffles

Falafel Crusted Salmon

Grilled King Salmon, KKS Rainbow
Swisschard, Tahini Buerre Blanc

Strip Steak Crab Oscar

Dry Aged New York Strip Steak, White
Asparagus, King Crab, Bearnaise Sauce

DESSERT

Crème Brûlée

Farm Eggs, Vanilla Bean,
Goodale Farms Cream

Bananas Foster Lava Cake

Chocolate Lava Cake, Bananas Foster,
Italian Meringue, Halva Crumble

WELCOME PLATTER

WINE PAIRING

2018 Sparkling Pointe,
Blanc de Blancs,
North Fork Long Island

APPETIZERS

WINE PAIRING

2019 Chardonnay,
Pelligrini Vineyards,
North Fork Long Island

ENTREES

WINE PAIRING

Lenz Winery 2018,
Cabernet Sauvignon,
North Fork Long Island

DESSERT

WINE PAIRING

Macari 2012 Block E Red,
North Fork Long Island

