



WEDNESDAY, JULY 26TH, 2017

FOUR-COURSE
PRICE FIXED DINNER \$95*

Champagne Reception 6:30PM | Sit-down Dinner 7PM

amuse bouche

wine pairing: sparkling lenz cuvee, north fork 2012

FIRST COURSE

homemade potato gnocchi
parmesan, fresh summer truffles

wine pairing: sauvignon blanc, lenz, north fork 2015

SECOND COURSE

line caught wild stripe bass
crushed potatoes, malbec reduction

wine pairing: malbec, estate selection, lenz, north fork 2013

THIRD COURSE

21 day dry aged black angus ny strip
fingerling potato puree, wild mushroom ragout, bordelaise

wine pairing: merlot estate selection, lenz, north fork 2013

FOURTH COURSE

chef's selection local cheeses

wine pairing: free art labeled rose, lenz, north fork 2016

*Does not include tax and gratuity. Please note these specials cannot be combined with any other promotions or complimentary cards.