Fleur de Sel

presents

Wine dinner hosted by Ray Walsh

Owner of Capitello wineries in Oregon and New Zealand

George and Mary from the Dinner Party

Amuse Bouche

***2018 Capitello, New Zealand, sauvignon blanc***

Crab rillette over

A celeriac and orange salad

Appetizer course

***2017 Capitello, New Zealand, pinot noir***

Duck tenderloin fries and purple sunchokes chips

FDS mustard dipping sauce and fresh horseradish shavings

Main Course

***2016 Capitello, Oregon, pinot noir***

Black Angus braised short ribs

Italian plum hoisin sauce

Sauerkraut creamy risotto

Cheese course

***2017 Capitello, Oregon, Reserve syrah***

Brush creek blue cheese crumbles over

Armenian flatbread spread with a fig jam and bacon dust

Dessert

***2014 Capitello, Dolcino, late harvest gewurtztraminer***

Cinnamon baked brioche rolls

Fall local pear compote

Cointreau sabayon

Price per person : $ 105 including sales tax and gratuity.

**(each taste of wine is a 4 oz., 3oz for the dessert wine)**

Thursday November 21st, 2019.