

BISTRO 90 FALL WINE DINNER

Single Vineyard & Reserve Wines

Monday, October 30, 2017



RODNEY STRONG

Vineyards

RECEPTION AT THE BAR

6:00 pm -6:30 pm

HOUSE SMOKED CHICKEN BREAST PÂTÉ,
ASSORTED CHARCUTERIE, STUFFED ZUCCHINI
RODNEY STRONG - ROSE OF PINOT NOIR, 2016
DAVIS BYNUM - JANE'S VINEYARD, PINOT NOIR, 2015

DINNER

6:30 pm

first course

SEARED SASHIMI TUNA

CHIPOTLE HOLLANDAISE, LEMONGRASS MICROGREENS
DAVIS BYNUM - VIRGINIA'S BLOCK, SAUVIGNON BLANC, 2014, 90pts RP

second course

CHEF BRAD'S SIGNATURE SEAFOOD LASAGNA

SHRIMP, LUMP CRAB, SCALLOPS, GROUPER, HOMEMADE PASTA,
OLD BAY & LEMON CREAM
RODNEY STRONG - "RESERVE" CHARDONNAY, 2014, 92pts WS

third course

DUCK 3 WAYS...

PULLED DUCK CONFIT "BBQ", SEARED LONG ISLAND DUCK BREAST,
DUCK & FOIE GRAS SAUSAGE, SMOKED SEASONAL BERRY BBQ SAUCE, SWEET POTATO RISOTTO
RODNEY STRONG - SINGLE VINEYARD "BROTHERS", CABERNET SAUVIGNON, 2013, 92 pts RP

fourth course

MASAMI RANCH, CERTIFIED WAGYU BEEF SHORT RIB STEW

BRAISED SHORT RIB, ROOT VEGETABLES, AGED BLUEBERRY BALSAMIC,
SAGE & BROWN BUTTER PURPLE POTATO MASH
RODNEY STRONG - SINGLE VINEYARD "ROCKAWAY", CABERNET SAUVIGNON, 2013, 92 pts RP

dessert

HOMEMADE APPLE & PEAR CARAMEL TART

FRESH APPLE & PEAR BAKED IN HAND FORMED CRUST,
CARAMEL SAUCE & CRUMBLE
BARREL AGED DESSERT COCKTAIL

\$119 PER PERSON*

RESERVATIONS REQUIRED