

LONG ISLAND
PULSE

<http://bit.ly/2mSRdCF>

March 24, 2017

Wine Pairing Dinner with Warwick Estate at VIEW

FRIDAY, MARCH 24, 2017 | %TIME

FOOD & DRINKS

3 Consuelo Place
Oakdale, New York 11769
6313290050



VIEW, a riverfront destination overlooking the Great South Bay, will host a special wine pairing dinner with Warwick Estate on Friday, March 24 beginning at 7 p.m. For guests observing Lent, non-meat items will be available as substitution. Cost is \$95 per person, plus tax and gratuity. Menu selection, subject to change, includes:

Hors D'Oeuvres Reception

Chef Muzio's Selection of Tapas

Warwick Estate Sauvignon Blanc 2015

First Course

Seared Jumbo Prawn

Spiced pineapple sambal, chayote purée, Bartlett pear

Warwick Estate "First Lady" Unoaked Chardonnay 2013

Second Course

Lobster-Foie Gras Raviolo

Wild mushrooms, Périgord truffle, saffron-brown butter emulsion

Warwick Estate "Old Blush" Vines Pinotage 2012

Third Course

Wild Sockeye Salmon

Bouillabaisse consommé, Chakalaka "Capetown Chutney," snow peas

Warwick Estate "The First Lady" Cabernet Sauvignon 2014

Fourth Course

Duet of Beef

Dry-aged strip steak and 48-hour braised short rib

Fennel, celery root, purée, spring peas, star anise

Warwick Estate "Reserve" Red 2010

Warwick Estate, Simonsberg-Stellenbosch "Three Cape Ladies" Red 2012

Fifth Course

MELKTERT

Classic vanilla custard with blackberries in the style of the Western Cape

Sommelier's port selection