



# LONG ISLAND RESTAURANT NEWS



<http://bit.ly/2nfl81U>

March 1, 2017

## FOOD NEWS

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### Warwick Estate Wine Dinner with a VIEW!

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 puree, Bartlett pear  
Warwick Estate "First Lady" Unoaked Chardonnay 2013

#### Second Course

Lobster-Foie Gras Raviolo  
Wild mushrooms, Perigord truffle, saffron-brown butter  
emulsion  
Warwick Estate "Old Blush" Vines Pinotage 2012

#### Third Course

Wild Sockeye Salmon  
Bouillabaisse consomme, 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, puree, 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