



Fall Wine Tasting

For our Fall Wine Event, we are pleased to offer a tasting that will pair the following wines with the creative cuisine of Chef Albert Di Meglio.

The wines will be poured throughout the evening and will be accompanied by the Chef's passed hors d'oeuvres.

Nicholas Feuillatte, Premier Cru
Nicholas Feuillatte, Brut Rose
Bleasdale Uncle Dick's, Brute Red Sparkling Shiraz
Acacia Carneros, Chardonnay, 2006
Grgich Hills Napa County, Fume Blanc, 2006
Folie A Deux, Ménage a Trois White, 2006
Yalumba, Shiraz-Viognier, 2005
Domino De Tares, Mencia, 2005
Fess Parker Santa Barbara County, Pinot Noir, 2006
Januik, Merlot, Columbia Valley, 2005
Woodward Canyon Walawala Valley, Cabernet Sauvignon, 2006
Worthy Sophia's, Cuvee Meritage, 2002
Warre's "Optima", 20-year Old Tawny Porto

Crudités of Market Fresh Vegetables, Fresh Fruit, Assorted Dipping Sauces
Imported and Domestic Cheeses, Water Crackers
Mini Chestnut Crespelle with brown butter, mushrooms and crispy sage
Bass Tartar with grapefruit, mint and baby arugula
Mini Croque Monsieur with local ham and gruyere
Sweet Pea Arancini with saffron aioli
Spiced Lamb Carpaccio with pecorino and lavender honey
Crispy Raviolini with spiced tomato sauce
Smoked Salmon mille feuille
Beef Tartar
Oyster with horseradish tomato gelée
Crispy local Artisan Cheese with baby beets
Haricot Vert Vol au vent with Lemon Thyme marmalade
Melon and Faux Gras
Braised Short Rib Gougère
Spiced Pumpkin Crème Brulée
Bitter Chocolate Torte with Pecan Caramel

Monday, October 6th, 6:30 pm—9:30 pm

Olana, 72 Madison Avenue, New York, NY 10016

Please book in advance with a credit card: 212.725.4900

Please plan to join us and our friends for an excellent evening of social mingling and tasting enjoyment, and remember that as with our previous Tasting Parties, this event is sure to sell out quickly, so do not delay!

\$70 per person

SPACE IS LIMITED!

FOR RESERVATIONS PLEASE CALL Olana at 212.725.4900