



CHEF NOAH'S HARVEST WINE DINNER SERIES

Join us this Saturday, October 28th at 6PM
for a seasonal culinary celebration presented by
Executive Chef Noah Schwartz

BORGHESE



631-734-5158

Amuse Bouche

Karen's Peconic Bay Scallops Ceviche
(2016 Castello Di Borghese Sauvignon Blanc)

First Course

Latham's White Cauliflower Soup
Spiced Purple Cauliflower Florets
(2015 Macari Dos Aguas White)

MACARI
VINEYARDS
NORTH FORK OF LONG ISLAND, NEW YORK

Second Course

Roasted Orient Organic's Beets
Ira's Spicy Greens, Catapano Goat Cheese,
Candied Walnuts
(2015 Kontokosta Viognier)



[kon•to•KOS•ta]

Third Course

Grilled Local Stripped Bass
Late Season Corn Soufflé, Sautéed Chanterelle
Mushrooms, Crispy Leeks
(2015 Raphael Cabernet Franc)

Raphael

Fourth Course

Slow Roasted Crescent Farm Duck Breast
Autumn Squash Puree, Frisee, Radicchio,
Apple, Tart Cherry Duck Demi
(2015 Bedell Malbec)

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BEDELL

Dessert

Wickham's Poached Pear Crostata
Oyster Ponds Berries, Lavender Farm
Whipped Crème Fraiche
(2016 Influence Riesling)

influence
wines

5-Course Pairing Dinner Served at 6PM in our Private Dining Room - \$95/pp*
To reserve your place at this special table, please call us at 631.477.6720.

*Due to the high popularity of this series, a credit card will be required to hold your reservation. Guests that cancel or decrease the number in their party less than 24 hours in advance, will be charged \$50 per person.



136 Front Street | Greenport, New York 11944
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