



MAZZONE HOSPITALITY

# WINE DINNER

AT GLEN SANDERS MANSION

JOIN US FOR A 6-COURSE CUSTOM MENU

*featuring perfectly paired wines from Jackson Family Wines*



SEPTEMBER 18, 2020 - 6:00PM

\$95 PER PERSON (GRATUITY AND SALES TAX NOT INCLUDED)

## MENU

### OXTAIL

Feuille de brick "egg roll", fennel kraut,  
caraway carrot pommes aligot

*Sauvignon Blanc, Freemark Abbey, Napa*

### SHRIMP

Yellowhammer royal red pain de mie toasts,  
Cantonese broth, fried sorrel leaves

*Sparkling Rose NV, LaCrema, Russian River*

### FIGS

Rosemary ponentine skillet focaccia, mission fig  
gorgonzola brulee, Jamon ilberico

*Pinot Noir, Siduri, Willamette Valley, 2017*

### OCTOPUS

Preserved tomato, light pickled giardiniera, pink  
peppercorn terrine, lemon, olive oil powder

*Chardonnay, Katherine's Vineyard, Santa Maria Valley, 2018*

### PORK



Cloonybreen farm heritage black Okinawa  
braised pork belly, ramen, local egg,  
scallion gochujang pesto, sesame frico

*Merlot, Matanzas Creek, Bennett Valley, 2014*

### BANANA

Banana walnut bread pudding Adirondack boot  
Leggier syrup, house dried banana chips,  
banana chocolate swirl gelato

*Late Harvest Riesling, Arrowood, Alexandra Valley*

RESERVE YOUR SEAT TODAY!

CALL - 518-688-2122

EMAIL - [GABRIELAC@MAZZONEHOSPITALITY.COM](mailto:GABRIELAC@MAZZONEHOSPITALITY.COM)

mazzone hospitality



[GLENSANDERSMANSION.COM](http://GLENSANDERSMANSION.COM)