



MAZZONE HOSPITALITY

WINE DINNER

AT LOFT 433

JOIN US FOR A 6-COURSE GAME MENU

perfectly paired with Siduri Wines



SIDURI

A STUDY OF PINOT NOIR
SATURDAY, OCTOBER 17, 2020 - 6:00PM

\$110 PER PERSON (GRATUITY AND SALES TAX NOT INCLUDED)

MENU

BOAR

Clipped, 72% Dark Chocolate Cacao, Quince,
Toasted Coconut

Pinot Noir, Siduri, Willamette Valley, 2018

DUCK

14 Day Cured Breast, Minus 14 Degree Blanched
Asparagus, Yolk, Anise

Pinot Noir, Siduri, Russian River, 2018

GNUDI

Goat's Milk Kunik, Sage, Spaghetti Squash, Pepita

Pinot Noir, Siduri, Santa Lucia Highlands, 2017

ROSE WATER

Citrus Gelee, Iced Fruits

VENISON

Foraged Sour Dough Panini, Alpine Raclette,
Elderberry, Port

Pinot Noir, Siduri, Santa Barbara, 2017

SMOKED COBBLER

Apple, Wood, Cider

Pinot Noir, Siduri, Santa Rita Hills, 2014

RESERVE YOUR SEAT TODAY!
CONTACT KATELYN DESIENO AT 518-375-2306
OR KATELYND@MAZZONEHOSPITALITY.COM

mazzone hospitality



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