



MAZZONE HOSPITALITY

WINE DINNER

AT LOFT 433

JOIN US FOR A CUSTOM 6-COURSE MENU

*perfectly paired with Joseph Carr Wines**

J O S E P H
Carr

FRIDAY, NOVEMBER 13, 2020 - 6:00PM

\$125 PER PERSON (GRATUITY AND SALES TAX NOT INCLUDED)

*JOSEPH CARR WILL ATTEND VIRTUALLY

MENU

SMOKE

Ash and Salt Roasted Beetroots,
Rocky Mountain Ash Ripened Goat's Milk, Winter Lettuces

Josh Cellars Prosecco, Italy

DUMPLING

Hudson Valley Foie Gras, Purple Dragon Heirloom
Carrot-Coriander Gastrique, Oxtail Fond De Veau, Porcini

Joseph Carr Cabernet Sauvignon, Paso Robles 2017

CURE

Norwegian Cask Aged Aquavit Cured Faroe Island
Salmon & Fennel Cured Alaskan Halibut,
Preserved Quail Egg, Tahini Flatbread

Joseph Carr Chardonnay, Carneros 2018

RAVIOLI

Whole Wheat Cappellacci, Local Mushrooms,
Concentrate Tomatoes, Duck Prosciutto,
Robiola Besciamella

Joseph Carr Cabernet Sauvignon, Napa 2017

SWEETBREAD

Milanese, Corn Pudding, Rainbow Chard,
Lemon Beurre Noisette

Joseph Carr Cabernet Sauvignon, Rutherford 2016

APPLE

Apple & Pear Crostata, Cider Anglaise, Caramel Gelato

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

mazzone hospitality



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