

A MANO & MACARI
Wine Dinner

SUNDAY APRIL 7TH 6PM

Peconic Bay Clam Fritters Roasted Garlic-Lemon Aioli
2018 Sauvignon Blanc

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Seared Cox's Ledge Cod Roasted Tomato-Olive Relish/
Arugula Pesto
2016 Estate Chardonnay

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Goat Cheese Ravioli Slowly Braised Lamb/
San Marzano Tomato/Reggiano
Sette

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Roasted Filet Mignon Parmesan Risotto/Baby Carrots/
Grilled Oyster Mushrooms/Red Wine Glaze
2010 Bergen Road

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Limoncello Napoleon Whipped Lemon Ganache/
Salted Honey-Cashew Brittle
2012 Block E

\$90.

W.C. Members \$80