



Mauritson Wine Dinner – May 2nd 2017

AMUSE

Vegan Asparagus–Avocado Veloute
Housemade Mandarin Oil

~

2016 Mauritson Rosé

COURSE 1

Sea Scallop Crudo
Duo of English Peas, Thai Basil, Espelette Dusted Rice Chip

~

2016 Mauritson Sauvignon Blanc

COURSE 2

Squid Ink Rigatoni
Frutti di Mare, Parmigiano-Vodka Crema, Olive Oil Crumbs

~

2014 Mauritson Zinfandel

COURSE 3

Crisp Pork Belly
Pickled White Asparagus, Rhubarb Emulsion, Red Veined Sorrel

~

2014 Mauritson Rockpile Cemetery Zinfandel

COURSE 4

Dry Aged Sirloin
Bone Marrow Bread Pudding, Wilted Ramps & Orange Braised Thumbelina Carrots

~

2013 Mauritson Cabernet Sauvignon

COURSE 5

Warm Bittersweet Chocolate Cake & Passion Fruit Mousse
Pignoli-Ginger Biscotti

- Chef/Owner Ryan DePersio -

- Pastry Chef/Owner Cynthia DePersio -