



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

OCTOPUS

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

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

SHRIMP

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

Sparkling Rose NV, LaCrema, Russian River

PORK

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

Merlot, Matanzas Creek, Bennett Valley, 2014



FIGS

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

Pinot Noir, Siduri, Willamette Valley, 2017

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 518-374-7262

mazzone hospitality



GLENSANDERSMANSION.COM