

CRAFTED ITALIA

freemark abbey wine dinner

wednesday, february 18 | 6pm

sesame crusted ahi tuna salad

wakame salad / pickled daikon / yuzu vinaigrette / micro cilantro / wasabi pea purée

wine pairing: Freemark Abbey Sauvignon Blanc

pork loin katsu

panko-crusted pork loin / apple-fennel slaw / dijon-lemon soubise.

wine pairing: Freemark Abbey Chardonnay

veal cassoulet

slow-braised veal / white beans / root vegetables / aromatic herbs / veal jus.

wine pairing: Freemark Abbey Merlot

grilled ny strip steak

mushroom duxelles / gorgonzola / blackberry demi-glace / micro herb

wine pairing: Freemark Abbey Napa Valley Cabernet Sauvignon