

North Plank Road Tavern

Tavern Wine Pairing Dinner

Limited to 30 guests

Reservations Required: 845-562-5031



**Presented by Thomas Costa, owner of North Plank Road Tavern
Thursday, April 9, 2026**

6:30 PM Dinner

First Course

Tartine Caesar de Focaccia

House Rosemary-Parmigiano Focaccia, emulsified Caesar,
Micro Greens, Pickled Quail Egg, Cured Egg Yolk and Basil Oil
w/ **Cakebread Cellars Sauvignon Blanc, North Coast, CA 2022**

Second Course:

Triple Cream Brie Truffle

Triple Cream Brie Mousse, Cherry Fig Jam Center, w/ a Thyme and Herb Shell
w/ **Terre del Fohn Muller Thurgau, Vigneti Delle Dolomiti, Italy 2020**

Third Course:

Twin Soup Dumplings

*Thai Basil Wonton Dumpling w/ Scallions, Garlic, Cilantro, & Ginger in Shoyu Broth
&

*Chili Wonton Dumpling w/ Braised Pork Shank, Basil, & Katsu Broth
w/ **Orin Swift Mannequin Chardonnay, St. Helena, CA**

Entrée Course:

Cocoa Rubbed Chateaubriand

Mexican Cocoa & Coffee Roasted Tenderloin,
w/ Grilled Asparagus, & Brie Gratin, finished with Dark Cocoa Demi-Glace
paired w/ **both Decoy Cab (Hopland, CA) & Duckhorn Cab, (Napa, CA) 2022**

Dessert:

**Candy Cap Mushroom & Dark Chocolate Roulade, w/ Raspberry Gelée
w/ Golden Eye Pinot Noir, Duckhorn Vineyards, Alexander Valley, CA 2022**

THURSDAY
APRIL 9, 2026
6:30 PM



\$125 PER PERSON
PLUS TAX & GRATUITY