North Plank Road Tavern

Women in Wine Pairing Dinner

Limited to 36 quests Reservations Required: 845-562-5031



Women in Wine, presented by Kristi DeVita, Business Development Manager - On Premise Wines, Upstate NY, E & J Gallo Winery Wednesday, June 18, 2025

6:30 PM Dinner First Course

Salmon & Caviar Crudo

w/ caviar, endive, pickled onion, and lychee juice w/ J Vineyards California Cuvee, Sonoma, CA

<u>Second Course</u> Crab Pomme Salad

lump crab meat, w/ granny smith apple, frisee, green onion, shallot, & meyer lemon vinaigrette w/ White Haven Sauvignon Blanc, Marlborough, New Zealand 2020

<u>Third Course</u> Tuscan Lamb Lollipop

w/ cherry gastrique and smoky sherry mini potatoes
w/ Hahn Santa Lucia Highlands Pinot Noir, Monterey County, CA 2021

Entrée Course

Mediterranean Seasoned & Stuffed Teres Major Beef Roast spinach, goat cheese, shallot, green onion, garlic & kalamata olives, w/ potatoes galette w/ Martis Alexander Valley Cabernet Sauvignon, Sonoma, CA 2022

Dessert Course

Cherry Clafoutis, a traditional french dessert

w/ fresh cherries in a rich, dense custard, with slivered almonds & powdered sugar w/ La Marco Prosecco Rose Millesmato, Italy 2024

WEDNESDAY JUNE 18, 2025 6:30 PM



\$120 PER PERSON PLUS TAX & GRATUITY

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