



# FALL 2012 WINE PAIRING

**SUNDAY, NOVEMBER 11<sup>TH</sup> ARRIVAL 5:30 PM DINNER 6:00  
PM**

## ARRIVAL

Chai Bubble Tea Martini

## APPETIZER

Lamb Carpaccio with micro greens and olive oil ice cream

Masi, Campfiorin "Supervenetian"

## SEAFOOD

Lobster Risotto drizzled with Madagascar vanilla bean infused oil

Hess Collection, Napa Valley Chardonnay

## SALAD

Goat cheese, striped beet, frisee salad with grapefruit segments,  
and red beet vinaigrette

Schloss Vollards Estate, Riesling QBA

## SORBET

Ice Wine

## ENTREES

Pan seared Black Grouper with creamy swiss chard and morel  
beurre blanc

Frei Brothers Reserve, Russian River Chardonnay

Grilled Elk tenderloin atop fried spinach and Asiago risotto  
with gorgonzola red wine demi-glace

Chateau Malmaison, Medoc, Bordeaux

Duck Confit on Housemade pumpkin ravioli with walnuts,  
Marscapone cheese and sage beurre noisette

Andre Brunel, Cote Du Rhone Rouge "Sommelongue"

## DESSERT

Macadamia nut Chocolate Decadence with Caramel, Hawaiian  
black sea salt ice cream  
Chapoutier Banyuls

\$110 inclusive for reservations call 716-372-0123 or e-mail  
michelle@hostageh.com