



FALL FOOD PAIRING
at
EQUUS

Thursday, November 13 at 7:30 PM
Four-Course Dinner Pairing with Wine Maker James MacPhail

Special Guest, James MacPhail will showcase some of his celebrated small-batch, food-friendly wines from California's Sonoma Coast, Anderson & Russian River Valleys.

Appetizer

Smoked Duck Salad

Sesame Phyllo Sheets, Poached Pears, Frisée Lettuce, Apple and Cinnamon Dressing

Gap's Crown Chardonnay 2012

Second Course

Cream of Mushroom Soup

Truffle Crème, Parmesan Crisp

Dutton Ranch Pinot Noir 2011

Entrée

Pan Seared Tenderloin

Potato Purée, Balsamic Glazed Pear Onion, Grape Compote, Sauce Bordelaise

Toulouse Vineyard Pinot Noir 2012 and Gap's Crown Pinot Noir 2010

Dessert

Apple, Pecan and Rosemary Crumble

Vanilla and White Chocolate Mousse

Rosé of Pinot Noir 2011

*Four-Course Dinner with Pairing at \$125.00++ per person.
7:30 PM. Limited seating is available. Please call 914.631.3646 to make your reservation.*

Castle HOTEL & SPA

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