
Gilded Age Drawings at The Met

August 21–December 10, 2017
The Erving and Joyce Wolf Gallery
Gallery 746

Throughout the month of September, Executive Chef Fred Sabo invites you to enjoy a creative menu inspired by the exhibition

Add to your enjoyment with a flight of wines chosen to complement your meal.

Reservations are recommended by phone at 212-570-3975.

The exhibition is made possible by the Walton Family Foundation.

Tasting Menu \$72 per person
Wine Pairing \$49 per person

FIRST COURSE

Grilled Spanish Mackerel
Cucumber Pickles, Mustard, Red Wine Gelée

La Cigarrera, Manzanilla Sherry, Andalucía, Spain NV

SECOND COURSE

Braised Pork Belly
Geoduck Chowder

Doug Margerum, "M5" White, Santa Ynez Valley, California 2016

THIRD COURSE

Foie Gras-Stuffed Quail
Spaghetti Squash, Black Trumpets, Gooseberry

Château Clos de la Cure, Saint-Émilion Grand Cru, France 2012

DESSERT

Roasted Fig Tart
Buttermilk Sorbet

Casa de Santa Eufemia, Tawny, Douro, Portugal (NV)