Old World Vs. New World Wine Dinner

Thursday, February 9th, 2023 6:30 PM
Sponsored by: Cellar XV & Mark Ancona with Golden Vines
135.00 Per Person / www.BaileysBackyard.com 203-431-0796
23 Bailey Ave. Ridgefield, CT 06877

Amuse

Domaine des Sanzay, Chenin, Petillant Naturel, Loire Valley, FR **NV**

Butter Poached Maine Lobster & Saffron Cappuccino
Thai Basil/Frisee/Citrus & Tempura Root Vegetable Salad

First

Old World
Natalie & David Drusse, Sauvignon Blanc, Loire, Touraine, FR **2020**

New World
Preston Farm & Winery, Sauvignon Blanc, Sonoma, Dry Creek Valley, CA **2021**

The Chicken & The Snowy Farm
Snow Hill Farm Crispy Poached Egg/Rye Crumb Soil
Walnut Vinaigrette/Sunchoke-Carrot Confit & White Truffle Snow

Second

Old World
Domaine De l'echelette, La Belouse, Pinot Noir, Burgundy, FR **2020**

New World
Timothy Malone, Pinot Noir, Willamette Valley, OR **2019**

Pan Seared Nantucket, MA Diver Scallops
Fennel/Baby Beets & Tops/Lemon Infused Olive Oil
Organic Red Quinoa/Beet Puree & Snow Hill Squash Fritters

Third

Old World
Storchi, Perivana, Cabernet Sauvignon, Emilia Romagna, IT **2017**

New World
Noble Hill, Cabernet Sauvignon, Simonsberg-Paarl, SA **2018**

Mosner Farms Lamb Osso Bucco
Parsnips/Stewart-Watson Farm Mushroom Risotto
Thyme & Medjool Date Emulsion

Dessert

L'Armangia, Moscato D'Asti, Piedmont, IT 2021

Chestnut & Mandarin Orange Mont Blanc
Aged Balsamic/Sage Ice Cream & Crispy Sage