

# Saratoga Wine & Food and Fall Ferrari Festival 2009

Wine Dinners: THUR, SEPT 10 @ 6:30 PM

**Thank you to our Restaurant Partners!!**

*Proceeds from this night benefit classical programming at SPAC  
and the educational programs of the Auto Museum.*



Owner: Angelo Mazzone

Chef: Jaime Ortiz

[www.onereputation.com](http://www.onereputation.com)

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[www.antinori.it/eng/](http://www.antinori.it/eng/)

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## **COURSE I ▪ Piedmontese Beef Carpaccio**

Arugula, yellow teardrop tomatoes, fried onions, piave cheese,  
black truffles, chanterelle mushrooms, garlic potato aioli

## **COURSE II ▪ Char grilled duck Breast**

Cannellini beans, brussels sprouts, pine nuts and  
pickled red onion, duck liver crostini

## **COURSE III ▪ Striped Bass**

Parm pastene, basil, fresh "puttanesca"

## **COURSE IV ▪ Grilled Rack of Lamb**

Sweet potato gnocchi with blue cheese, Red wine  
poached shallots, lamb jus

## **COURSE I ▪ Lemon Coppetta**

Lemon curd, limoncello lady fingers, olive oil gelato, passion fruit granite,  
basil syrup, sea salt, fresh straw berries, whipped cream

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**\$100 per person** (includes tax and gratuities)

**For reservations call SPAC: 518.584.9330 x122 SPAC.org**