

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.*

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At Saratoga National

Owner: Angelo Mazzone

Chef: Jason Saunders

www.onereputation.com

&

MAURO SEBASTE / ITALY

www.maurosebaste.it/welcome_eng.lasso

COURSE I ▪ Head on Prawn with Lobster Arancine

Micro arugula salad, salsa verde

COURSE II ▪ Duck Confit Cannelloni

Goat cheese, roasted yellow tomato fonduta,
crispy purple basil, duck reduction

COURSE III ▪ Seared Alaskan Black Cod

Olive oil and rosemary poached fingerling potatoes,
broccoli rabe puree, olive tapenade crostini

COURSE IV ▪ Herb Crusted Rack of Lamb

Fava, cannellini bean, and Italian style venison sausage stew,
mostarda fruits, venison jus

COURSE V ▪ Strawberry Tiramisu

\$100 per person (includes tax and gratuities)

For reservations call SPAC: 518.584.9330 x122 SPAC.org