

Friday, February 10, 2017
Reception 6:30pm - Dinner 7:15pm

Sau-vi-gnon: (sōvin'yōN, -vē'nyōN) the love of wild and savage sauvignons

SAVAGE LOVE

eat, drink, love like you mean it.

Join us Friday, February 10, 2017 kicking off Valentines Weekend with "Savage Love," a wine and food celebration based on the Sauvignon family of grapes. Our award winning wine dinners are a great way to learn, feast and share the love of sauvignon wines.

The Pines Tavern's Chef Tony Verdream and Michael Busillo of Lauber Fine Wines & Craft Spirits will trace the lineage of these "wild" varieties from around the world as we explore the many expressions of Cabernet Sauvignon, Sauvignon Blanc and Cabernet Franc.

Tony Verdream became The Pines Tavern Executive Chef November 1, 2016. Raised in Youngstown, Ohio, Tony started off in his family business eventually moving on to some of the best country clubs in Eastern Ohio. We look forward to his first execution of a wine dinner at The Pines Tavern.

Our speaker, Michael Busillo is a consultant for Lauber Fine Wine & Craft Spirits. Prior to joining Lauber, Michael managed the front of house and beverage operations for several award winning restaurants including Whitefield at The Ace Hotel Pittsburgh, Steven Starr's Parc in Philadelphia and Chef Jean-Georges ABC Kitchen in New York City winner of the 2011 James Beard Award for Best New Restaurant. Michael holds certifications from the Wine & Spirits Education Trust and currently pursuing a Certified Specialist of Wine designation from the Society of Wine Educators.

MENU

Reception

Verrine of Poached Shrimp, Pear, Kiwi and Pickled Carrot, Champagne & Pomegranate Mousse

Amuse Bouche of Artisan Focaccia Crostini, Smoked Salmon, Avocado, Pickled Daikon Radish, Charred Green Onion and Fermented Orange Peel

Haraszthy Family Cellars, Bearitage, Lodi Sauvignon Blanc, 2015

Arugula and Fennel Salad with Naval Orange, Almonds, Red Onion, Fresh Mint & Goat Cheese, Pheasant Confit, Roasted Garlic, Lemon and Chive Vinaigrette

St. Supery Estate Sauvignon Blanc, Napa Valley, 2015

Artisan Saffron Spaghettini with Crispy Duck Bacon, Sun Dried Tomato, Peas, Fire Roasted Corn, Asiago and Egg Cream Sauce

Faithful Hound, Mulderbosch, South Africa, 2013

Grilled Petite Creekstone Filet Mignon Topped with Gorgonzola Dolce, Dark Cherry Demi-Glace, Brown Butter and Chive Whipped Turnips, Crispy Beets

Buena Vista, Chateau Buena Vista, Napa Valley, 2013

Petite Braised Venison Lasagna: Ragout of Slow Braised Venison Shoulder Duo of Besciamella and Heirloom Tomato Sauce Verde, Imported Reggiano Cheese

Mollydooker, the Maitre D', Cabernet Sauvignon, McLaren Vale, Australia, 2015

Dark Chocolate Panna Cotta, White Chocolate Mousse, Juniper and Blackberry Compote with Red Currant and Fresh Basil

Lambert Estates, Chocolatier Tawny Port, South Australia

Premium Coffee, DeCafe, Tea, Petite Cookies and Chocolates

\$95.00 per person

(price does not include 7% tax and 20% gratuity)

Space is limited and reservations are required: **724.625.3252**

