

SUNDAY, FEBRUARY 12TH, 5:00PM

JEWEL

by Tom Schaudel

PECONIC BAY WINERY
WINE DINNER
MELVILLE, NEW YORK

JEWEL, WHICH OPENED IN DECEMBER, IS THE STUNNING NEW AMERICAN CREATED BY CELEBRATED CHEF TOM SCHADEL. THE RESTAURANT IS BIG, BOLD AND ABSOLUTELY BEAUTIFUL, FEATURING AN ENORMOUS MARBLE BAR, A GLASS-FLOORED LOUNGE, TWO LEVEL DINING ROOMS, AND PRIVATE ROOMS. THIS CUSTOM MENU BELOW HAS BEEN PAIRED WITH SOME EXCEPTIONAL OLDER VINTAGES OF PECONIC BAY'S RIESLING AND MERLOT, AS WELL AS CURRENT RELEASES OF 2007 LOWERRE FAMILY ESTATE AND 2010 POLARIS DESSERT WINE.

COST: \$85 (\$70 WINE CLUB)

-Menu-

PASSED HORS D'OEUVRES

PAIRED WITH: NAUTIQUE ESPRIT DE BLANC, NAUTIQUE BLANC DE BLANCS

PAN SEARED DIVER SCALLOPS/THAI RED CURRY/
RED RICE/ROASTED PINEAPPLE SAMBAL

PAIRED WITH: 2000, 2006, 2010 PECONIC BAY WINERY ESTATE RIESLING

ROASTED "STUFFED" FILET MIGNON/POMME DAUPHINE/SATUR FARMS
BABY CARROTS/BLACK TRUFFLE-BLACK PEPPER GLAZE

PAIRED WITH: 2001, 2005, 2009 PECONIC BAY WINERY ESTATE MERLOT

COMPOSED CHEESE PLATE/GRAND CANARIA -
RAW MILK MANCHEGO - TALEGGIO - UBRIACONE

2007 PECONIC BAY WINERY LOWERRE FAMILY ESTATE RED BLEND

STICKY TOFFEE PUDDING/CARAMELIZED BANANA/
PECAN BRITTLE/BUTTERSCOTCH

2010 PECONIC BAY WINERY POLARIS, CHARDONNAY, DESSERT WINE

PLEASE CONTACT JEWEL AT (631) 755 5777 TO MAKE YOUR RESERVATION.

FOR MORE INFORMATION, CONTACT KATHERINE AT (631) 734-7361 x 105 OR

KATHERINE @PECONICBAYWINERY.COM.