Rare Wines Curing Rare Cancers

Dinner Supporting the
Sarcoma Foundation of America

PER SE
10 Columbus Circle, Fourth Floor
New York, NY

Friday, March 2nd, 2018
6:30 - 10:00 p.m.



Chef's Selection of Passed Hors d'oeuvres

1979 Veuve Clicquot Cave Privee Brut Rose Champagne

Gulf Shrimp Mousse
Hen Egg "Crêpe," Hass Avocado Purée, and Pickled Pearl Onions

Mascarpone-Enriched Green Garlic "Agnolotti"
Wilted Pea Shoots, Crispy Shallots, and "Vin Juane" Emulsion

1981 Lopez de Heredia Vina Tondonia Blanco Gran Riserva

Sauteéd Fillet of Mediterranean Lubina
Satsuma Mandarins, Melted Leeks, Ruby Beets, and "Buerre Rouge"

2009 Marcassin Sonoma Coast Pinot Noir

Snake River Farms "Calotte de Bœuf"
"Pommes Duchesse," Hen-of-the-Woods Mushrooms,
Arrowleaf Spinach, and "Sauce Bordelaise"

2000 Soldera Case Basse di Gianfranco Brunella Riserva
1989 Chateau Pichon Baron Bordeaux

Roasted Pineapple "Frangipane"
Pine Nut "Nougat," Cultured Battenkill Cream,
Lime "Pâte de Fruit"

1990 Chateau d'Yquem Sancerre
Macallan 25-Year Single-Malt Scotch