



**The Winemaker's Dinner:  
Opus One**

Please join us Monday, October 4th for an evening of sumptuous cuisine perfectly paired with the wines of Opus One featuring the New York City 2007 vintage debut.

Monday, October 4, 2010

Upstairs at '21'

6:30pm

\$295 per person (*includes tax and gratuity*)

For reservations, please call **212.582.7200**

**Menu**

*(subject to change)*

**Selection of Canapés**

**Duo of Salmon**

grilled king salmon with fava bean purée, bacon, green peppercorn sauce and  
lightly cured smoked salmon with a dill pollen and herb salad

*Robert Mondavi Pinot Noir Reserve 2008*

*Westry Pinot Noir Reserve 2008*

**Wild Mushroom Risotto**

with butternut squash, cepes and leeks

*Opus One 2004 Magnum*

*Opus One 2006*

**Mixed Grill of Mangalitsa Pig**

pork belly, homemade sausage, wild boar chop, corn purée, roasted potatoes,  
baby root vegetables, caramelized onion jus

*Opus One 2007*

**Vertical Tasting of Valrhona Chocolate Tarts**

Jivara Lactee 40%, Equitoreale Mi-Amere 55%, Caraibe Amere 66%, Araguani 72%

**Coffee Service**