



**The Winemakers Dinner:
Opus One**

Please join us Monday, October 5th for an evening of sumptuous cuisine perfectly paired with the wines of Opus One featuring the New York City 2006 vintage debut.

Monday, October 5, 2009

The Upstairs at '21'

6:30pm

\$250 per person (*inclusive of tax and gratuity*)

For reservations, please call **212.582.7200**

Menu

(subject to change)

Canapés

Robert Mondavi Fume Blanc 2007

Foie Gras Terrine

spiked with black truffles, smoked duck leg, frisée, blackberry compote

Opus One 2006

Char-Grilled Grass-Fed Beef Tenderloin

Bloomsdale spinach, organic wheat berries,
roasted root vegetables, crispy sweet onions, red wine-marrow sauce

Opus One 2005

Cheese Course

Roncal, Mondegueiro, Willow Hill with appropriate condiments

Opus One 2003

Pumpkin and Ginger Torte

with white chocolate and spiced pecans

Château Coutet 2004

Selection of Mignardises

Coffee Service