

Paul

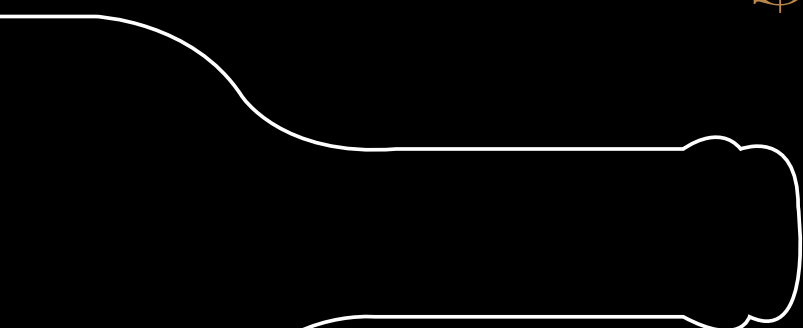
PAUL HOBBS  
WINES



SOLD OUT

# Wine Dinner

\$85++ | per person



Thursday  
10.26.17

**FIVE COURSES | SIX WINES**

Saratoga National Golf Club  
458 Union Avenue | Saratoga Springs

6:30pm - 7:00pm | Cocktail Hour  
7:00pm | Sit Down Dinner

Reserve your space | 518.306.2330  
Menu | [www.PrimeatSaratogaNational.com](http://www.PrimeatSaratogaNational.com)

*prime*  
At Saratoga National

518.583.4653 | [www.primeatsaratoganational.com](http://www.primeatsaratoganational.com) | 458 Union Avenue, Saratoga Springs

Paul

PAUL HOBBS  
WINES



**Greeting Wine**

**2016 Sauvignon Blanc, Paul Hobbs,  
“Crossbarn” (Sonoma Coast)**

**1<sup>ST</sup> COURSE**

Sweet Red Crab Salad  
Asian Pear,

Toasted Marcona Almond Crumble,  
Frisee, Ginger Vinaigrette

**2015 Chardonnay, Paul Hobbs  
(Russian River Valley)**

**2<sup>ND</sup> COURSE**

Essence Of Mushroom

Roasted Chanterelles, Chervil, Truffle Oil,  
Goat Cheese Cream

**2014 Pinot Noir, Paul Hobbs, “Crossbarn”  
(Sonoma Coast)**

**3<sup>RD</sup> COURSE**

Icelandic Lamb Loin

Mint Pea Puree, Spiced Carrot,  
Dry Cherry Lamb Glace

**2014 Pinot Noir, Paul Hobbs  
(Russian River Valley)**

**4<sup>TH</sup> COURSE**

Filet Mignon

Cipollini Onion,

Roasted Sweet Fingerling Potato,  
Plum Reduction

**2013 Cabernet Sauvignon, Paul Hobbs  
(Napa Valley)**

**5<sup>TH</sup> COURSE**

Dark Chocolate Flourless Cake

Amerana Cherries, Roasted Pistachio,  
Vanilla Chantilly Cream, Chocolate Soil

**2014 Cabernet Sauvignon, Paul Hobbs,  
“Crossbarn” (Napa Valley)**