

pera

MEDITERRANEAN BRASSERIE

TUESDAY MARCH 7

AT 8:00 PM

De Tierra

VINEYARDS

MONTEREY BY THE SEA
DE TIERRA VINEYARDS PAIRING WINE DINNER

MEET AND GREET WITH
THE PRODUCER ANNA RUSSELL
AT 7:30 PM

1ST COURSE

Grilled Aegean Octopus | parsnip puree, sauté kale,
marash infused EVOO

2013 Chardonnay, Vindegard Vineyard

2ND COURSE

Swordfish | cubes of citrus marinated swordfish, sautéed salicorne

2014 Pinot Noir, Holman Ranch Vineyard

3RD COURSE

Cornish Hen | pan seared Long Island Cornish hen,
Israeli couscous with bell pepper, red onions, parsley

2014 Syrah, Coastview Vineyard

4TH COURSE

Lamb | 72 hours Mediterranean herb and spice marinated,
eggplant and tahini puree

2009 Merlot, Russell Estate Vineyard

DESSERT

Chef's Dessert Creation

2011 Chenin Blanc, 'Les Clos'

\$85 (not including tax and gratuity)

For reservations and more information please contact
Michael Florea at 212.878.6301 or michael@peranyc.com