

Backpack through Europe Wine Dinner

Brasserie Persil

\$69.00 per person plus tax and gratuity

Wednesday, May 10th

1st Course

**Baby arugula, fennel, artichoke, endive, and Feta Cheese with
truffle herb vinaigrette**

Antonopoulous Adoli Ghis 2016 – Achaia, Greece

2nd Course

**Black pepper crusted yellow fin tuna over sautéed escarole, with wasabi
ginger glaze**

Zum Riesling 2015 – Mosel, Germany

3rd Course

**Veal meatballs with pignoli nuts and golden raisins over a bed
of mashed potatoes**

Fattoria di Basciano Chianti Rufina 2014 – Tuscany, Italy

4th Course

**Pistachio crusted petit baby rack of lamb with sautéed spinach and
rosemary au jus**

QS2 Cabernet/Tempranillo/ Petite Verdot Blend 2012 – Castilla y Leon, Spain

5th Course

French-style Cheesecake topped with strawberry coulis

Famille La Fage Miraflores Rose 2016 – Cotes du Roussillon, France

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