

FOR IMMEDIATE RELEASE
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COMPANY

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SD26 RESTAURANT & WINE BAR PRESENTS MILLENNIUM WINE DINNER

Celebrate Wine Through The Ages with NYC Italian Wine Weekend Dinner on Nov. 14

NEW YORK, NY, October 28, 2009 – In celebration of *NYC Italian Wine Weekend*, benefiting Slow Food University, SD26 Restaurant and Wine Bar is proud to host a **Millennium Wine Dinner** with wine scholar Stefano Milioni on Saturday, November 14th. Guests will be guided by Milioni as they taste their way through centuries of classic to modern varietals, from Caesar's favored wines of Barolo to the discovery of Barbaresco in second century B.C. and into the rising popularity of Brunello in the 1960's.

Executive Chef Odette Fada and Chef de Cuisine Matteo Bergamini will prepare hors d'oeuvres and a seven-course dinner featuring a side-by-side tasting of 15 historical wines, hand-selected and narrated by Milioni, who consulted with Tony May to compile the expansive SD26 wine list. As a complement to the featured wines, the menu will progress from traditional to innovative flavors, inspired by simple, seasonal and regional ingredients. See below for the complete menu and to learn more about Stefano Milioni, please visit www.SD26NY.com.

SD26 Millennium Wine Dinner With Stefano Milioni

Saturday, November 14th, 2009
7pm, \$250 per person, all inclusive
19 East 26th St, www.SD26NY.com
For reservations please call 212.265.5959

Passed Hors d' Oeuvres

Spinisini, Pecorino cheese & black pepper
Veal with tuna sauce on crispy focaccia
Tuna tartare on toast
Chick pea fritters with peperonata
Grana chips, honey & walnuts

***Paired with Est! Est!! Est!!! Doc, Falesco
Vernaccia di San Gimignano Docg Vinea Doni, Casale Falchini***

1st Course

Hiramasa cured in citrus on black squid ink oil, chervil and radish salad
***Paired with Orvieto Classico Superiore Doc Calcaia, Barberani
Verdicchio dei Castelli di Jesi Classico Doc Plenio Riserva, Umani Ronchi***

2nd Course

Goose liver with tropea onion purée and balsamic vinegar
Paired with Marsala Vergine Doc Baglio Florio

3rd Course

Ravioli del plin with butter and sage
Paired with Refosco Colli Orientali del Friuli Doc, La Tunella

Falerno del Massico Doc, Villa Matilde

4th Course

Golden seared scallops with veal jus and parsley
**Paired with Chianti Classico Docg Il Grigio, San Felice
Cirò Doc Gravello, Librandi**

5th Course

Venison saddle with a wild mushroom ragu
**Paired with Barolo Docg "Ginestra", Paolo Conterno
Sassella, Valtellina Superiore Docg "Le Tense", Nino Negri**

6th Course

Castelmagno with cugna
**Paired with Brunello di Montalcino Docg, Castello Romitorio
Bolgheri Doc Superiore, Argentiera**

7th Course

Extra bitter chocolate and almond cake
**Paired with Moscadello di Montalcino Passito Docg Florus, Banfi
Albana di Romagna Passito Docg Colle del Re, Umberto Cesari**

FOR MORE INFORMATION ABOUT SD26 PLEASE CONTACT CHLOE MATA CRANE (CMCRANE@BALZCO.COM) OR
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