

SMITH & WOLLENSKY

AMERICA'S STEAKHOUSE

20

COW VS PIG

20

INAUGURAL TASTING DINNER: 3 NIGHTS ONLY, DECEMBER 1ST THRU DECEMBER 3RD

FOUR COURSE TASTING MENU

FEATURING COW VS. PIG WINNERS FROM THE GREAT DEBATE

Four Courses - \$85 Four Courses with Beverage Pairings - \$119

FIRST DEBATE WINNERS – FOREIGN POLICY

THE TACO TAKEDOWN



CHAR SU PORK

Kim Chi, Napa Slaw, Flour Tortilla

BEVERAGE PAIRING – BLANCO PRIME -PELTON DE LA MUERTE MEZCAL,
DRY VERMOUTH, COINTREAU, LIME

ALLIED NATIONS SUMMIT



BEEF FILET

Ras el Hanout, Chermoula, Harissa Roasted Butternut Squash

BEVERAGE PAIRING – STARMONT PINOT NOIR CARNEROS

SECOND DEBATE WINNERS - DOMESTIC POLICY

THE RIB RUMBLE



ST LOUIS PORK RIBS

Carolina BBQ with Slaw

BEVERAGE PAIRING – STARMONT CABERNET SAUVIGNON

ENTREE: THE OLD SCHOOL NY KNOCKDOWN



DRY AGED PRIME BEEF NY STRIP “POT ROAST”

Celery Root Puree, Sautéed Carrot and Cippolini, Twice-Baked Yukon Potato

BEVERAGE PAIRING – BODEGA GARZÓN TANNAT RESERVE

IN PARTNERSHIP WITH

PELTON
DE LA
MUERTE

BODEGA
GARZÓN
URUGUAY

STARMONT
WINE & VINEYARDS