

Tellers®

AN AMERICAN CHOPHOUSE

GARY FARRELL

VINEYARDS & WINERY

WINE DINNER

Tuesday, May 16th, 2017

\$85 Three-Course
Price Fixed Dinner

FIRST COURSE

Hudson Valley Foie Gras

Apple Bread Pudding, Raspberry Jam

Wine Pairing: Chardonnay, Olivet Lane, Gary Farrell, Russian River, California

SECOND COURSE

Bone In Filet Mignon

Broiled Oyster Mushrooms, English Peas,
Grilled Polenta Cake, Herb Emulsion

Wine Pairing: Pinot Noir, Halberg, Gary Farrell, Russian River, California

THIRD COURSE

Molton Lava Cake

Blackberry Couli

Wine Pairing: Zinfandel, Gary Farrell, Russian River, California

*Does not include tax and gratuity. Please note these specials cannot be combined with any other promotions or complimentary cards.