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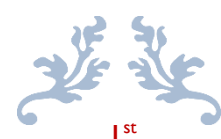


# FAUSTINI

Join us for  
 a night to remember  
 with an exquisite  
 four-course wine  
 pairing celebrating  
 the Art of the Meal

Thursday September 26<sup>th</sup>  
 The Main Dining Room  
 6:30pm Reception 7pm Seating  
 100pp++

DRIFTHOUSE by David Burke  
 1485 Ocean Avenue Sea Bright NJ  
 732-530-9760 info@drifthousedb.com  
 @drifthousedb @chefdavidburke  
 @faustiniwines



1<sup>st</sup>

APPLEWOOD SMOKED DIVER SCALLOP  
*grilled & pickled peach | passion fruit | caviar*  
 'Haynes Vineyard' Chardonnay 2015

2<sup>nd</sup>

HOUSE-MADE CAMPANELLE PASTA  
*wild boar ragu | black cherry gastrique*  
 'Mueller Vineyard' Malbec 2015

3<sup>rd</sup>

PEPPER SEARED FILET MIGNON  
*hen of the woods | cabernet reduction*  
 'Napa Valley' Cabernet Sauvignon 2016  
 unreleased

4<sup>th</sup>

ROASTED RED PLUM ALMOND TART  
*sweet creme fraiche | rosemary plum coulis*  
 'Charm & Hammer' Rosé 2016

