

Blue Note

NEW YORK

NOVEMBER 2005 PROGRAM



WORLD'S FINEST JAZZ CLUB & RESTAURANT



PIANO BY
BARRY SHIFF NEW YORK

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DONNAFUGATA MUSIC & WINE

José Rallo, owner of Donnafugata, like her husband, percussionist Vincenzo Favara, has a great passion for music as well as for wine. Since meeting in 1987, they have been involved in various music projects and in 2002, they created the itinerant "Donnafugata Music & Wine Session." Donnafugata organizes "musical tastings" in Italy and abroad, combining its wines with music and, in particular, with José Rallo's voice. The repertoire ranges from jazz to Brazilian music and the musicians involved in the project are friends of José and Vincenzo as well as great professionals.

MENU & WINE:

First Course:

Foie Gras with Sweet and Sour Eggplant

Served with:

Ben Ryé - Naturally Sweet White - Zibibbo (Moscato d'Alessandria) 100%.

The wine displays its extraordinary personality and depth initially with its bright amber yellow color. After the first, intense notes of apricots and peaches, the bouquet offers sweet sensations of dried figs, honey, herbs and mineral notes. The wine is impressive on the palate with its outstanding complexity due to a fusing of sweetness, sapidity and softness. A prolonged finish.

Second Course:

Smoked Bass with Cous Cous and Vegetables

Served with:

Chiarandà - White - Chardonnay 50%; Ansonica, 50%.

A wine with personality and elegance, it combines power and gentility. Aromas of ripe yellow fruit, especially apples, and notes of peaches and vanilla fused with peanut butter. The flavor is round and mouth-filling. An imposing structure showing a perfect balance of acidity and sapidity.

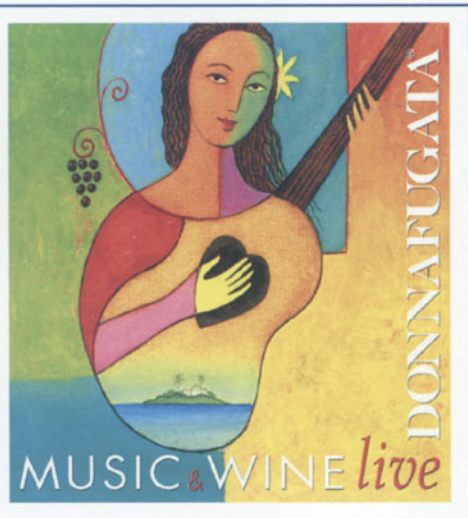
Third Course:

Filet Mignon with Roasted Potatoes and Broccoli

Served with:

Tancredi - Red - Nero d'Avola, 70%; Cabernet Sauvignon, 30%.

The two varieties fuse in fine style. The Cabernet gives the Nero d'Avola a touch of mint, enriching its substantial supply of scents. Notes of licorice, cacao, cherries and bilberries against a sweetish background. The flavors are well-structured, full, absorbing and remarkably persistent.



**MONDAY,
NOV 7**
8pm & 10:30pm

featuring:

**JOSÉ RALLO
GIUSEPPE MILICI
DIEGO SPITALERI
VINCENZO FAVARA
FILIPPO RIZZO
GIUSEPPE MADONIA**

music charge 8PM:
\$50 @ table
\$30 @ bar

music charge 10:30PM:
\$30 @ table
\$20 @ bar