



**FOUR COURSE PRIX FIXE WINE PAIRED DINNER \$95* FEATURING:
CAKEBREAD CELLARS**

ARRIVAL AT THE BAR

- Mini Salmon Cakes • Shrimp Salad of Puff Pastry
- Goat Cheese, Roasted Pepper & Zucchini Crostini
- Watermelon/Ricotta Salata/Mint Bites

paired with: Sauvignon Blanc, Cakebread Cellars, Napa Valley 2016

FIRST COURSE

Octopus

Potato, Celery, Lemon & Grapes

paired with: Chardonnay, Cakebread Cellars, Napa Valley 2015

SECOND COURSE

Risotto ai Funghi

Arborio Rice, Wild Mushrooms, Black Truffle Butter & Parmigiano

*paired with: Pinot Noir, Cakebread Cellars 'Two Creek Vineyards',
Anderson Valley 2015*

THIRD COURSE

Petit Filet Mignon

Potato/Leek Au Gratin & Au Jus

paired with: Cabernet Sauvignon, Cakebread Cellars, Napa 2014

DOLCI

For The Table

Biscotti • Chocolate Brownie Cookies • Mini Canoli's

Coffee / Tea / Espresso / Cappuccino

**does not include tax & gratuity*