

café selmarie & heritage wine cellars
present

a most unusual wine dinner

monday, november 5, 2018 ~ 6:30pm

MENU

amuse-bouche & welcome wine

PROSCIUTTO WRAPPED CAMBOZOLA AND MELON
BAKED PESTO CROSTINI
NV Villa Sparina Blanc de Blancs Brut, Italy

1st course

KAMPACHI CRUDO, CUCUMBER, LEMON, EVOO, CHILI OIL, CHIVE
Domaine Skouras Moscofilero, (2017), Peleponnese, Greece

2nd course

SNAKE RIVER FARMS AMERICAN WAGYU ZABUTON, CAULIFLOWER PUREE,
RED ONION, SAUCE GRAND VENEUR, CRESS
Envinate Albahra, (2017), Almansa, Spain

3rd course

POTATO GNOCCHI, BRAISED OCTOPUS, MUSHROOM BOLOGNESE,
KEFALOTYRI CHEESE, GREMOLATA
Kir Yianni Yianakohori, (2014), Naoussa, Greece

dessert

TO BE ANNOUNCED
La Cappuccina Recioto di Soave 'Arzimo', (2013), Veneto, Italy

\$75 per person (includes tax & gratuity)

NO SUBSTITUTIONS. MENU SUBJECT TO CHANGE.

executive chef ~ ricky sakoda