

CRAFTED ITALIA

cakebread cellars wine dinner

wednesday, january 21 | 6pm

ahi tuna crudo

mango, avocado, toasted pine nut, sweet chili mayo, fried wonton

wine pairing: Cakebread Cellars Sauvignon Blanc, Napa Valley

asian pear salad

pomegranate, gorgonzola, dehydrated apple, apple cider vinaigrette

wine pairing: Cakebread Cellars Chardonnay, Napa Valley

cherrywood-spiced pork riblet

cherry bacon country greens, pecorino romano polenta cake

wine pairing: Cakebread Cellars Pinot Noir, Two Creeks Vineyards, Anderson Valley

bistecca au poivre *with wild mushrooms*

crispy smashed fingerling potatoes, blistered tomato

wine pairing: Cakebread Cellars Cabernet Sauvignon, Napa Valley

wine add-on: Cakebread Suscol Ranch

mixed berry tart

vanilla cream cheese chantilly, raspberry coulis, oatmeal crumble