

CAFE
delREY™

ITALIAN WINE DINNER

curated by Laura Donadoni

THURSDAY, OCTOBER 12, 2017, 7 P.M.

1ST COURSE

FLATBREAD WITH SUNDRIED TOMATO, BUFFALO MOZZARELLA AND BASIL

Franciacorta, Ca'del Bosco, Brut, Cuvee' Prestige, Lombardy, NV
(75% Chardonnay | 10% Pinot Bianco | 15% Pinot Nero)

2ND COURSE

SQUID INK PASTA WITH SALT SPRING MUSSELS, ROCK SHRIMP, OREGANO NAGE AND TUMERIC OIL

2015 Puiatti Cur Emozioni Traminer Aromatico, Friuli-Venezia Giulia

3RD COURSE

SEARED SEA SCALLOP, KABOCHA SQUASH ROASTED IN SAGE, HONEY, LAVENDER AND TOASTED ALMONDS

2015 Montalbera La Tradizione Ruché di Castagnole, Monferrato, Piedmont DOCG

4TH COURSE

PORK TENDERLOIN WITH PORCINI MUSHROOMS AND CHARRED CAULIFLOWER

2012 Roggio del Filare, Velenosi, Marche
(70% Montepulciano | 30% Sangiovese blend)

5TH COURSE

NEW ZEALAND RACK OF VENISON, FENNEL, FIGS, PINE NUTS WITH A VANILLA BEAN AND COFFEE JUS

2007 Amarone della Valpolicella Classico DOCG, Bertani, Veneto
(70% Corvina Veronese | 30% Rondinella)

DESSERT

GOAT CHEESE ICE CREAM, HONEY OREGANO WITH PISTACHIO CRANBERRY BISCOTTI

Vernaccia di Serrapetrona, Spumante Dolce DOCG, Marche

\$125 per person

Excluding tax & gratuity

Please call (310) 823-6395 for reservations.

Before placing your order, please inform your server if a person in your party has a food allergy. While we attempt to use reasonable efforts to prevent the introduction of the allergen of concern into the food we serve, we cannot guarantee that the allergen was not introduced during another stage of the food chain process or involuntarily by us. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.