

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.