

CAFE  
**delREY**<sup>TM</sup>

**ZENATO WINE PAIRING DINNER**

**Wednesday, March 11 | 6:30 p.m.**

*Welcome reception in the lounge*

**FIRST COURSE**

**CARPACCIO DI POLPO**

charred octopus, crisp porcini mushrooms, cerignola olives, trout roe,  
blood orange purée, olive oil  
*Lugana San Benedetto 2018*

**SECOND COURSE**

**CACCIUCCO ALLA LIVORNESE**

snow crab legs, Salt Springs mussels, venus clams, monkfish, red snapper,  
gurnard, tomato broth  
*Ripassa Valpolicella Superiore 2017*

**THIRD COURSE**

**CONIGLIO ALLA CACCIATORA**

red wine braised rabbit, cipollini onion, baby carrots, cremini mushrooms,  
grana padano polenta, shaved truffle  
*Cormi 2013*

**FOURTH COURSE**

**COSTOLETTE D'AGNELLO ALLA CALABRESE**

Sonoma lamb chops, red peppers, Calabrian chili, cassanese olives, grilled artichoke girella pasta  
*Amarone 2015*

**DESSERT**

**SEMIFREDDO**

*Cresasso 2012*

\$125 per person

**Please call (310) 823-6395 to reserve your seat.**

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.