HOLIDAY WINE DINNER WITH PIO CESARE

Join us for a delicious five course dinner with wine featured from Pio Cesare Vineyard

MENU

1st Course
Drunken Oysters
Prosecco, caviar, and crisp shallot
Pairing – Pio Prosecco

2nd Course
Manchego Cheese 'Salad'
Smoked almonds, dried cranberries, and peeled brussel sprouts,
in a Pio Cesare L'altro Chardonnay infused vinaigrette
Pairing – Pio Cesare L'altro Chardonnay

3rd Course
Poached Shrimp on Toast
Olive oil poached Laughing Bird shrimp, fresh herbs, chili flakes, toasted garlic
Pairing – Pio Cesare Arneis

4th Course
Short Rib & Tuna
Twenty four hour braised short rib, in rib jus with crisp potato peels
Pairing – Pio Cesare Barbera d'Alba
Big Eye tuna with furikake spice, carrot puree and red wine reduction
Pairing – Pio Cesare Dolcetto d'Alba

Dessert
Frozen Chocolate Souffle
Garnished with crushed candy canes
Pairing – Pio Cesare Oltre

Price: $50
Plus tax & gratuity

Reservations Required