

# California Central Coast WINE DINNER

FIVE-COURSE ITALIAN MENU  
WITH WINE PAIRINGS FROM  
THE CALIFORNIA CENTRAL COAST

WED | **SEPT 11** | 6:30 PM

\$75 PER PERSON + TAX AND GRATUITY  
MAKE YOUR RESERVATION TODAY!

SALT & PEPPER  
FRESHWATER PRAWNS

amalfi lemon butter +  
bitter herbs + fresno chili

**BIRICHINO VIN GRIS ROSÉ**

SMOKED SALMON TARTARE

cucumber + avocado +  
charred scallion + preserved lemon

**COSTA DE ORO CHARDONNAY**

PORCHETTA & PROSCIUTTO  
“CUBANO”

jersey duroc pork shoulder +  
folizano prosciutto + filone bread +  
pickled white asparagus +  
chevre curd + spring pea shoots

**COSTA DE ORO PINOT NOIR**

SEARED HUDSON VALLEY  
DUCK BREAST

salsify + hen of the woods  
mushrooms + dry cherry demi-glace

**CLENDENEN FAMILY VINEYARDS  
“THE PIP” PINOT NOIR**

FOIE GRAS GELATO

bee pollen + truffle honey +  
gorgonzola dolce tuille

**DOMAINE DE LE L'ANCIENNE CURE**

*Francesca's*  
by the River

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