

Caffé Gelato
RESTAURANT
+ CATERING



**Cakebread
Cellars**
Wine Dinner

F r i d a y
J a n u a r y 1 0
7 p m
\$ 1 1 9

Reserve Today!

302.738.5811 • www.caffegelato.net

Reception

St. Francis Sauvignon Blanc

Appetizer

Pan seared day-boat diver-caught sea scallop served with house-crafted caramelized lemon-polenta gnocchi, saffron and butter braised leeks, thyme scented, lemon vermouth beurre blanc and our tomato and crisp pancetta relish

St. Francis Sauvignon Blanc

Salad

Frisee, arugula, mizuna, and radicchio salad, jumbo sautéed shrimp, pickled cherries, toasted pistachios, spiced cherry vinaigrette, cambozola and raisin-bread croutons

Cakebread Cellars Chardonnay 2017

Small Plate

Merlot braised beef short rib served with fava bean and chevre puree, butter pan sauce, roasted pearl onions, pear and apple slaw garnish

Cakebread Cellars Merlot 2015

Intermezzo

lemon verbena sorbetto

Entrée

Herb roasted center cut filet mignon, parmigiano-reggiano roasted fingerling potatoes; sherried truffle butter sauce, fried Brussels sprouts with garlic and chili and foie gras espuma for garnish

Cakebread Cellars Pinot Noir 2017

Dessert

Chocolate-espresso cannoli; strawberry white-chocolate gelato; raspberry coulis and chocolate shavings

St. Francis Zinfadel