

*Caffé Gelato*  
RESTAURANT  
+ CATERING



# JUSTIN WINE DINNER

SPECIAL GUEST JULIO RUIZ

WINE SERVED IN RIEDEL STEMWARE



THURSDAY, APRIL 30

6:30pm

\$89

*Add \$29 for your own set of four Riedel glasses*

**RESERVE TODAY!**

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## RECEPTION

**Justin Rosé**

## APPETIZER

*Pan Seared Day Boat Scallop with pear beurre blanc, arugula-shallot puree, lobster risotto and chive oil drizzle*

**Justin Rosé**

## SMALL PLATE

*House Crafted Meyer Lemon and Fennel Cured Halibut with butter braised artichoke bottoms, celery, apple, & fennel slaw, Roma tomato jam and chervil oil*

**Justin Sauvignon Blanc**

## SALAD

*Baby Mixed Greens and Frisee with Peppercorn Seared Duck Breast, sliced strawberries, toasted pine nuts, crumbled feta, crisp duck prosciutto and honey balsamic vinaigrette with chervil*

**Justin Cabernet 2017**

## INTERMEZZO

*Ginger-Rhubarb Sorbetto*

## ENTRÉE

*Rosemary and Garlic Roasted Beef Tenderloin - caramelized house-crafted gorgonzola gnocchi, pancetta roasted Brussels sprouts with caramelized Vidalia onions, porcini demi glace, artichoke and wild-mushroom ragout and walnut gremolata*

**Justin Justification**

## DESSERT

*Sweet ricotta stuffed doughnuts, powdered sugar, Limoncello-mascarpone cream and fresh berries*