

Flavor[®]

Bistro

Wine Shop Presents

Wine Pairing Dinner

Thursday, November 17, 2016

7:00 pm

Menu

Guazzetto

Day Boat Scallops, Jumbo Prawns,
Mussels & Calamari Served in Heirloom
Tomato Brodetto Di Vino Bianco, Sweet Basil,
Garnished with Petite Flatbreads & Saffron Aioli
2014 Donnafugata Anthilia D.O.C.
Sicily

Risotto Di Ruspante

Carnaroli Rice Cooked with Homemade
Country Style Chicken Sausage, Sweet Leeks,
Organic Treviso & Parmigiano-Reggiano
2014 d'Arenberg "The Stump Jump" Shiraz
McLaren Vale, Australia

Agnello Alla Griglia

Grilled Lavender Lamb Garnished with
Ragoût of Fingerling Potatoes, Baby
Spinach, Oven Dried Tomatoes &
Eggplant Served in Barolo Reduction
2013 Clayhouse Wines Cabernet Sauvignon, Estate, Red Cedar Vineyard
(Certified Sustainable)
Paso Robles

Bomba

Italian Style Ice Cream Float, Homemade
Vanilla & Chocolate Gelato, Espresso,
Chantilly Cream & Toasted Almonds
2012 Bonterra Vineyards Late Harvest Muscat, Bartolucci Vineyard (Organic)
Lake County

RSVP by Noon Thursday, November 17th

Email: info@flavorbistro.com

Phone: (707) 573-9600

\$24.95 Per Person

(Tax & Gratuity Not Included)

All Wines Available for Purchase At Special "To-Go" Pricing