# QUINTESSA
AND FAMILY
# *Wine* DINNER

## FIRST COURSE

**SCALLOP CRUDO**
lemon oil, red pepper flakes, lemon zest, thinly sliced radish
*wine pairing: Illumination by Quintessa Sauvignon Blanc '25*

## SECOND COURSE

**TRUFFLE & SHIITAKE MUSHROOM RISOTTO**
roasted shiitake mushrooms, truffles, and parmigiano risotto, finished tableside in a parmigiano wheel
*wine pairing: Faust Cabernet Sauvignon '23*

## THIRD COURSE

**PUMPKIN GNOCCHI**
brown butter sauce, toasted sage, pepitas
*wine pairing: Leviathan Red Blend '22*

## FOURTH COURSE

**BEEF BRACIOLE**
fontina and prosciutto, braised in san marzano sauce, served with broccolini
*wine pairing: Faust 'The Pact' Cabernet Sauvignon '22*

## INTERLUDE

**QUINTESSA WINE SERVICE**
*Quintessa Bordeaux-Style Red Blend '23*

## FIFTH COURSE

**DARK CHOCOLATE TORTE**
oreo crumb crust
*wine pairing: Graham's Late Bottled Vintage Port '19*

STEFANI
PRIME
Italian