

CAKEBREAD

Wine

DINNER

FIRST COURSE

SMOKED SALMON CROSTINI

toasted crostini topped with creamy mascarpone cheese, thinly sliced smoked salmon, avocado, and balsamic drizzle

wine pairing: Domaine Carneros Sparkling

SECOND COURSE

CRAB CAKE WITH CHIPOTLE AÏOLI

golden-brown crab cake, served atop a bed of arugula, and drizzled with a chipotle aioli

wine pairing: Cakebread Sauvignon Blanc

THIRD COURSE

HEIRLOOM TOMATO & BURRATA SALAD

juicy heirloom tomatoes paired with creamy burrata cheese, drizzled with basil-infused olive oil and aged balsamic reduction

wine pairing: Bezel Chardonnay

FOURTH COURSE

WILD MUSHROOM RISOTTO

creamy arborio rice infused with wild mushrooms, shaved parmigiano

wine pairing: Cakebread Two Sisters Pinot Noir

FIFTH COURSE

PRIME GRILLED STRIP STEAK

tender prime strip steak, creamy garlic mashed potatoes, and sautéed broccolini, finished with a rich red wine reduction sauce

wine pairing: Cakebread Cabernet Sauvignon

SIXTH COURSE

DARK CHOCOLATE CAKE

pairing: Amaro Montenegro

STEFANI

—PRIME—

Italian