

Wine & Dine Menu

Spataro

First Course

Insalata al Caprese

Heirloom tomatoes, house made mozzarella, basil, Arbequina olive oil, sea salt

Uvaggio 2007 Vermentino, Lodi

Second Course

Trenette col pesto

Fresh pasta with basil pesto and green beans

Dry Creek Chenin Blanc 07, Clarksburg

Third Course

Pesce en brodo

California Sea Bass with spicy tomato broth and shell beans

CG DiArie 2007 Rose of Tempranillo and Syrah, Sierra Foothills

Dessert

Torta di Polenta

Polenta cake with fresh berries and mascarpone cream

\$45.00 per person