

BRESCOME & BARTON

WINE DINNER

THURSDAY, APRIL 18TH

\$49/PERSON + TAX & GRATUITY

COURSE 1

Chick Pea Hummus Bruschetta

-Grilled focaccia, pomegranates, aged balsamic

Paired with: *The Calling Chardonnay, Russian River Valley, 2016*

COURSE 2

Lobster Pasta

-Fresh fettuccine, whipped ricotta, basil

Paired with: *Lincourt, Pinot Noir, Sta. Rita Hills, 2016*

COURSE 3

Braised Beef Short Rib Risotto

-Spring peas, grilled mixed mushrooms

Paired with: *The Federalist, bourbon barrel aged Zinfandel, Mendocino, 2015*

COURSE 4

Strawberry Shortcake

-Whipped cream, local honey

Paired with: *Poema, Cava Rose, Spain*



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& BARTON INC.

