

ANDREI'S & BANFI WINE DINNER

TUESDAY JANUARY 19, 2010

7:00PM



Menu

First course

DI STEFANO BURRATA MOZZARELLA, TOMATO CONFIT,
WILD BABY ARUGULA, GRANA PARMESAN CHEESE CRISP, BASIL OIL

Wine: CENTINE 2006

(SANGIOVESE, CABERNET SAUVIGNON & MERLOT)

Second course

PAN-SEARED MONTEREY CALAMARI, DUNGENESS CRAB,
RED BELL PEPPER, FENNEL, MEYER LEMON VINAIGRETTE

Wine: SAN ANGELO PINOT GRIGIO 2008

Third course

BRAISED ALL-NATURAL BEEF SHORT RIB & SWEET RED ONION RAVIOLI,
RED KURY SQUASH, MICRO CELERY

Wine: BELNERO MONTALCINO 2005

(PROPRIETOR'S RESERVE RED TABLE WINE)

Fourth course

CHOCOLATE PANNA COTTA & CARAMEL ALMOND POP CORN

Wine: ROSA REGALE 2007

(SPARKLING RED DOLCE WINE)



50.00 PER PERSON (PLUS TAX AND GRATUITY)