

AuburnJames Winery
Wine Dinner
Wednesday, July 19th at 6:30 pm
\$70 per person ++

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Assaggini

Polpettina di Patate E Formaggio, Bruschetta con Melanzane, Spiedini di Prosciutto e Melone
Prosecco

Insalata

Capesante Con Arancia

Seared scallop, micro arugula, orange segments and aioli
AuburnJames Chardonnay, Napa Valley 2016

Primi

Taste of:

Risotto Ladino

Carnaroli rice with beef tenderloin, porcini mushroom, red wine, and parmesan cheese

Casonzei di Pere

Housemade ravioli filled with roasted pear, Grana Padano & mozzarella tossed with thyme beurre rouge
AuburnJames Cabernet Sauvignon, 2015

Secondi

Choice of:

Brasato di Manzo con Parpadelle

Beef short ribs braised with red wine and root vegetables; served with saffron pappardelle pasta

Branzino Arrosto Al Fungo

Pan roasted Chilean seabass with portobella mushrooms served with potato “risotto” and red wine demi-glace
AuburnJames Phaeton, Napa Valley 2012

Dolce

Tronchetto Al Cioccolato

Sponge cake soaked in triple-sec, rolled with chocolate mousse and finished with ganache; served with blackberry
sauce

AuburnJames Artist Series, Napa Valley Meritage, Burst of Beauty 2011

General Manager: Michael Oldham
Chef: Emilio Barajas