



## **Dono dal Cielo Wine Dinner**

**Thursday, April 27th – 6:30 p.m.**

*[reservations available only by calling 916-789-2002]*

### **Amuse-Bouche**

#### **Fizzy Fruit Kusshi Oyster**

*Strawberry, kiwi, honeydew, watermelon and grape, mignonette*

**Sauvignon Blanc – 2016**

### **First Course**

#### **Trio of Duroc Pork**

*Pork belly, sausage and rillettes croustillant, micro arugula,  
pickled mustard seeds, pistachio and cranberry*

**Viognier – 2016**

### **Second Course**

#### **Zinfandel Braised Buffalo Short Rib**

*Caramelized cippolini onions, Gruyère, black truffle*

**Zinfandel – 2015**

### **Entrée Course**

#### **Herb Crusted Smoked Loin of Venison**

*Spiced potato fondant, pickled asparagus, huckleberry gastrique*

**Petite Syrah – 2015**

### **Dessert**

#### **Honey Vanilla Gelato Profiterole**

*Milk chocolate, pastry cream, crushed macadamia nuts*

**Davenport – 2009**

**\$75 per person**

*plus tax and 20% gratuity*

**Executive Chef**

**Roderick Williams**

\*04-13-17