



Damoli Wine Dinner January 26, 2021

Amuse-Bouche

2015 Guidobono Segrete Vigne, Piedmont, Italy

Kauai Pacific shrimp escabeche bruschetta with avocado cilantro vinaigrette

1st Course

2018 Damoli 'La Moraria' Valpolicella D.O.C. Classico, Italy

South Texas pheasant raviolo with delicata squash purée

2nd Course

2014 Damoli 'Giago' Valpolicella Ripasso D.O.C. Classico Superiore, Italy

Greek Branzino, curried Israeli couscous, baby bok choy

3rd Course

2012 Damoli 'Checo' Amarone della Valpolicella D.O.G.C. Classico, Italy

**Falcon Lake Farms beef filet with wild mushrooms, potato-spinach custard,
pomegranate bordelaise**

Dessert

2018 Bruliam Late Harvest Sauvignon Blanc, California

**Buckwheat crêpe, chocolate chip mascarpone, roasted Seckel pears, blood
orange brulée**

\$85 per person