



SOBO WINE DINNER

SOMMELIER SHOWDOWN

Tuesday, February 6th

6:30 pm Reception 7 pm Dinner

@ SoBo Café - 6 W Cross St

Five courses with wine pairings.

\$65 + gratuity & tax.

Advance ticket purchase required.

Chef: Alex Thacker

Sommeliers: Bryan Coates & Mandy Nash

RECEPTION / HORS D'OEUVRES

Ricotta Crostini *house made ricotta, grilled rustic bread, fennel pollen, dried apricots, sage oil*

Venison Flatbread *smoked pulled venison, sweet cherry BBQ sauce, shaved pickled sun chokes*

Belgian Endive *house smoked salmon, dill sauce, capers*

Winter Vegetable Latkes *parsnips, potatoes, Brussels sprouts, crème fraiche*

Bryan's Wine Selection: TBA

Mandy's Wine Selection: TBA

FIRST COURSE

Sous Vide Octopus

pomegranate glaze, roasted yellow tomato coulis, rice cake, baby cilantro, roasted pepitas, pomegranate

Bryan's Wine Selection: TBA

Mandy's Wine Selection: TBA

SECOND COURSE

Duck Carpaccio

watercress salad, spiced orange vinaigrette, black sesame, crostini

Bryan's Wine Selection: TBA

Mandy's Wine Selection: TBA

THIRD COURSE

Braised Short Ribs

red wine reduction, parsnip puree, root vegetable salad, baby kale, smoked cherry vinaigrette

Bryan's Wine Selection: TBA

Mandy's Wine Selection: TBA

FOURTH COURSE

Buttermilk Pie

rosewater macerated dates

Bryan's Wine Selection: TBA

Mandy's Wine Selection: TBA