



# SOMMELIER SHOWDOWN

## Wine Dinner

Tuesday, February 6<sup>th</sup>

6:30 pm Reception

7 pm Dinner

### Five Courses with Wine Pairings

\$65 + gratuity & tax

**advanced ticket purchase required**

Chef: Alex Thacker

Sommeliers: Bryan Coats & Mandi 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*

Pere Ventura Brut Rosé

#### FIRST COURSE

##### Sous Vide Octopus

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

**Bryan's Pairing:** Labet Pinot Noir Ile de Beaute

**Mandi's Pairing:** Jolivet Rose Sancerre 2016

#### SECOND COURSE

##### Duck Carpaccio

*watercress salad, spiced orange vinaigrette, black sesame, crostini*

**Bryan's Pairing:** Valiano Chianti Classico

**Mandi's Pairing:** Marchesi di Barolo Ruvei 2015

#### THIRD COURSE

##### Braised Short Ribs

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

**Bryan's Pairing:** Cote du Rhone Mont Redon

**Mandi's Pairing:** Frescobaldi Nipozzano Rsv 2013

#### FOURTH COURSE

##### Buttermilk Pie

*rosewater macerated dates*

**Bryan's Pairing:** Nederburg Special Late Harvest White Blend

**Mandi's Pairing:** Marchesi di Barolo Moscato d'Asti

SoBo Café follows sustainable practices by composting food waste & recycling glass, metal, plastic & paper products.