



WINE DINNER
A Taste of Italy
KOBRAND WINE COLLECTION

Guest Speaker Jennifer Kennedy

ON THE GARDEN PATIO

ANTIPASTI

Wine: 2016 Agricola Punica, Samas - SARDINIA

Stuffed Figs

Laura Chenel Goat Cheese & Walnuts served with Honey Balsamic Reduction

INSALATA

Wine: 2016 Masi Agricola, Rosa dei Masi - VENETO

Carpaccio Di Manzo

Capers Mache Salad tossed in Champagne Vinaigrette

FRESH PASTA

Wine: 2012 Tenuta Torcalvano, Vino Nobile di Montepulciano - TUSCANY

Baked Seafood Canelloni

Stuffed with White Fish, Shrimp & Crab Meat, served with Three Sauces:

Pesto, Garlic Cream & Di Napoli Pomodoro Sauce

BISTECCA

Wine: 2014 Campo Al Mare, Bolgheri- TUSCANY

Roasted Filetto Di Manzo

Roasted Baby Summer Squash,

Gratin Yukon Gold Potatoes topped with Pomegranate Demi Glace Reduction

DOLCI

Wine: 2016 Michele Chiarlo, Moscato d'Asti Nivole - PIEDMONT

Zabaglione

Fresh Seasonal Berries & Housemade Pizzelle Cookie

August 23rd, 2017

6:30pm Reception – 7:00pm Dinner

\$74 per guest plus tax and service fee

Reservations Required – Seating is Limited - Served on the Patio

164 E. Palm Ave., Burbank, CA 91502 818.840.7036

Or Email Sean Wilson: swilson@mcchgroup.com

marketcityburbank.com

[@marketcitycaffe](https://www.instagram.com/marketcitycaffe)

[f / marketcitycaffeca](https://www.facebook.com/marketcitycaffeca)

[@marketcitycaffe](https://www.instagram.com/marketcitycaffe)