



## “BATTLE ROYALE” WINE DINNER

October 11, 2017 • 6:30pm Reception • 7:00pm Dinner

French: Executive Chef Martin Garcia | Italian: Executive Chef Robert Chaidez  
Sous Chef Gustavo Salazar

### French

VS

### Italian

#### APÉRITIF

*NV Pierre Sparr Cremant de Loire Alsace Rosé*

**Fried Panko Breaded Goat-Cream Cheese**

Port Wine Poached Pear, Crispy San Danielle  
Prosciutto, Reduction Balsamic, Basil Leave

#### SALADE

*2014 Cave St Cyr Beaujolais*

**Roasted Organic Baby Beets**

Micro Arugula Salad, Pomegranate Vinaigrette,  
Toasted Hazelnut, Smoked Chevre Cheese

#### PÂTES

*Domaine Chanson Bourgogne Rouge*

**Fall Squash Ravioli**

Roasted Kabocha Squash Filling, Brown Butter  
And Sage Sauce, Graine De Grenada, Balsamic  
Reduction

#### ENTRÉE

*2014 Chateau De Raux Haut-Medoc  
Bordeaux*

**Prime Beef Tenderloin**

Parmesan-Garlic Ecrasee De Pommes De Terre,  
Roasted Baby Carrots, Morel Mushroom Sauce

#### DESSERT

*Gerard Bertrand Banyuls*

**Gateau Au Chocolate A La Vanille**

Vanilla Infused Chocolate Cake, Cinnamon  
Whipped Cream, Raspberry Sauce, Fresh Berries

#### ANTIPASTI

*NV Villa Sandi Prosecco Valdobbiadne*

**Housemade Bresaola Wrapped Melon**

Baby Wild Arugula, Black Pepper, Extra  
Virgin Olive Oil, Cacio Romano Cheese

#### INSALATA

*2016 Bruno Giacosa Roero Arneis*

**Farro Honey Crisp Apple & Burratta Salad**

Pea Shoots, Lemon Basil Vinaigrette,  
Sunflower Seeds

#### PASTA

*2014 Coppo Barbera d'Asti L'Avvocata*

**Stuffed Baked Rigatoni**

Tuscan Kale, Three Cheeses (Mozzarella,  
Ricotta, Grana Cheese) Roasted Baby Fennel,  
Finished with a Short Rib Beef Sauce

#### ENTRATA

*2015 Donnafugata Sedara Sicilia Nero  
d'Avola*

**Marinated Pan Seared Pork Tenderloin**

Marinated in Pergola Monferrato Rosso,  
Served With Risotto Con Zucca & Zucchini  
Blossoms, Arrosto Finocchio Cacio Romano  
Fromage

#### DOLCE

*2015 Coppo Moscato d'Asti*

**Biscotto Faciti Con Gelato**

Amaretti Biscotto Stuffed with Pistachio  
Vanilla Bean Gelato

*\$89 per guest plus tax & service fee*

*Reservations Required ~ Seating is Limited*

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Love