



HOLIDAY WINE DINNER

Babcock Winery

Hosted with Special Guest: Scott Farrar

December 12th, 2017 • 6:30pm Reception • 7:00pm Dinner

Executive Chef Robert Chaidez • Sous Chef Gustavo Salazar

PRIMI

Wine: 2015 Babcock Simpatico Sauvignon Blanc

Butternut & Kabocha Squash Bruschetta

Ricotta Cheese & Maple Syrup

ZUPPA

Wine: 2015 Babcock Santa Rita Hills Chardonnay

Lobster Bisque

Tomato White Wine Cream, Lobster Meat

INSALATA

Wine: 2014 Babcock Santa Rita Hills Pinot Noir

Spigerello & Baby Kale Fried Quail Egg Salad

*Dry Currants, Parmesan Cheese, tossed in a Lemon Zest White Balsamic,
topped with a Fried Quail Egg*

PASTA

Wine: 2015 Babcock Ocean's Ghost Pinot Noir

Vegetable Lasagna

*Butternut Squash, Yellow Squash, Zucchini, Carrots, Eggplant, Ricotta Cheese,
Shredded Mozzarella, Fresh Mozzarella, with a Butternut Squash Purée*

BISTECA

Wine: 2014 "Block 15" Cabernet Sauvignon, Estelle Vineyard, Santa Ynez Valley

Pan Seared New York Steak & Stuffed Risotto Lobster Tail

*Pan Seared New York Steak topped with Salsa Verde, Sweet Potato Yam Purée,
Roasted Brussels Sprouts & Blue Lake Beans with a Stuffed Lobster Tail,
Lobster Meat White Wine Creamy Risotto*

DOLCI

Wine: 2014 Babcock "Naughty Little Nectar" Late Harvest Pinot Gris, Santa Rita Hills

Leed Honey Mascarpone Almond Cake

Marinated in Honey Amaretto with a Currants & Pomegranate Seed Salad

\$96 per guest plus tax and service fee

Reservations Required – Seating is Limited

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Or Email Sean Wilson: SWilson@marketcityburbank.com

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