

CAKEBREAD CELLARS WINE DINNER

Evo Bistro is pleased to bring you



Cakebread Cellars

WINE DINNER FEATURING SPEAKER GARY GOLDMAN

Thursday, October 27th 2016 – 6:30pm

\$95 per person – 5 Paired Courses

First Course

West Coast Oyster and Sea Urchin Veloute, finger lime caviar, Moroccan Harissa Cream Fraiche

2014 Cakebread Cellars Sauvignon Blanc

Second Course

Spanish Mackerel, Broccoli Rabe, Oyster Mushrooms, Piquillo Peppers and watercress

2014 Cakebread Cellars Chardonnay

Third Course

Muscovy Duck Breast, Duck Liver Ravioli, Figs, parsnip coulis and Pomegranate Air

2011 Cakebread Cellars Pinot Noir

Fourth Course

Mishyma Farm Wagyu Beef Short Ribs served with Kale braised & Crispy, Cipollini Onion Confit, Truffle Potatoes and Cabernet Sauvignon Sauce

2013 Mullan Road Cellars Bordeaux-Style Red Blend by Dennis Cakebread

Fifth Course

Pear Tart a La Mode

2013 Cakebread Cellars Cabernet Sauvignon