



Cakebread Cellars Wine Dinner Menu

Please join us on Tuesday, October 17, 2017 at 6:30pm when we welcome Cakebread Cellars to Evo Bistro for an evening of fine food with one of California's benchmark wineries. Special guest Cindy Savage, will guide us through the wines of this iconic winery. Chef Driss has created a special menu to perfectly pair with these wines.

-- COURSE 1 --

Scallops Carpaccio

Sea Scallops Crudo, Caviar, Citrus, Fingerling Potato Chips, Lime-Olive Oil
2015 Cakebread Cellars Sauvignon Blanc, Napa Valley

-- COURSE 2 --

HALIBUT

Pan Seared Marcona Almond-Crusted Halibut Fillet, Beet Risotto,
Chardonnay Beurre Blanc
2015 Cakebread Cellars Chardonnay, Napa Valley

-- COURSE 3 --

SHENANDOAH VALLEY QUAIL

Applewood Smoked bacon Wrapped Quail Breast, Foie Gras,
Mashed Sweet Potato, and Black Berry Sauce
2015 Cakebread Cellars Two Creeks Vineyards Pinot Noir, Anderson Valley

-- COURSE 4 --

Filet Mignon

Black Angus NY Strip, Turnips, Potato Gratin, Red Wine veal Demi-Glace
2014 Cakebread Cabernet Sauvignon, Napa Valley
**** EXTRA POURING \$18 per a 3 oz. pour****

-- COURSE 5 --

Lavender Crème Brulee

Coffee and Hot Tea

We are happy to adjust the menu to accommodate guests' dietary restrictions, please email driss@evobistro.com with special requests. Patrons will have the opportunity to purchase these wines at a discounted price.