

Please Foin Us at henri's bar @ Braca Cafe for our 1st Annual...

Red

Nigh

A wine pairing dinner where you will experience Seven shades of Red ...

Wear your favorite shade of red!

Welcome Reception 5:30pm, Lombardi Wine with Passed Margarita Flatbread

Course One Beef Carpaccio Shaved, Parmesan, Arugula, Capers, Red Wine Vinaigrette Ceretto, Dolcetto, d'Alba, Piedmont, Italy

Course Two Baby Beet Salad Spring Mix, Blueberries, Oranges, Feta, Citrus Vinaigrette Chalk Hill, Pinot Noir, Sonoma Coast

Course Three Butternut Squash Soup Diced Bacon, Pepitas Tenuta Regaleali LaMuri, Nero d' Avola, Sicily, Italy Course Four Intermezzo Sorbet

Course Five Stuffed Lobster Cold Water Tail, Jumbo Lump Crab Stuffing, Mushroom Risotto Ceretto, Barbaresco, Piedmont, Itlay

## Course Six Short Rib

Sweet Potato Gnocchi, Spinach Cream, Baby Carrots *Emmolo, Merlot, Napa Valley* 

Course Seven Homemade Chocolate Mousse Cake Raspberry Sauce Terra d' Oro, Zinfandel Port, Amador

Thursday, November 14th, 2024 Reception 5:30pm, Dinner 6pm \$175pp ++ Reserve your seat by emailing bracacafe1901@gmail.com

**Limited Seating!** 

