



## CIBODIVINO

*Presents*

WINE DINNER EVENT

*featuring*

**44 FARMS**

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### **Ranchers Caviar**

~ 2014 Marchesi di Barolo "Maraia"  
Barbera del Monferrato ~

*Tenderloin tartare with potato blini  
and diakon root slaw*

### **Cowboy Coulotte Salad**

~ 2010 Castello di Querceto  
Chianti Classico Riserva ~

*Charcoal roasted coulotte with green tomatoes, red onion,  
roasted beets and charred salsa vinaigrette*

### **Braised Hangar Steak**

~ 2014 Michael David "Incognitio"  
Rhone Blend ~

*Tomato and onion braised hangar steak over celery root puree,  
butter poached wild mushrooms and natural pan gravy*

### **Kessler Pecan Smoked Prime Rib**

~ 2014 Atlas Peak  
Cabernet Sauvignon ~

*Shaved prime rib on horseradish creamed corn and fried leeks*

### **Candied NY Strip and Peppers**

~ Lombardo Marsala Dolce ~

*Orange candied NY strip steak, grilled shishito peppers,  
vanilla bean gelato and chocolate pecans*

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CHEF DANIELE PULEO  
WINE DINNER EVENT  
*featuring*



**MARCHESI di BAROLO**  
**TONNO COTTO / CRUDO**

~ 2014 Arneis ~

*Tuna Tartar prepared raw and seared with  
Orange Reduction and Basil Tempura*

**GNOCCHI alla BAVA**

~ 2014 Barbera "Maraia" ~

*Flat Gnocchi in Toma Cheese Sauce*

**CONIGLIO in BAGNA NEIRA**

~ 2010 Barolo ~

*Slow Roasted Rabbit in Barbera Sauce, Black Truffle Polenta,  
Fried Leeks Julienne*

**PERA COTTA al NEBBIOLO**

~ 2014 Moscato d'Asti ~

*Pear cooked in nebbiolo wine served  
with custard and merengue*





CHEF RYAN OLMOS  
BEER DINNER EVENT  
*featuring*

**LEGAL DRAFT BEER COMPANY**



**LEGAL BLOND LAGER**

*44 Farms beef bacon on ciabatta rolls, brown sugar mustard  
and pickled tomatoes*

**HUNG JURY HEFEWEIZEN**

*Lime grilled shrimp flatbread and banana-coriander goat cheese*

**ACCUSED AMBER LAGER**

*Grilled vegetable sausage, stilton cream and spiced almonds*

**PRESUMED INNOCENT IPA**

*Spicy tuna and avocado stack, rehydrated persimmons,  
torched sprouts and orange tomato water*

**CHEF JUSTICE STOUT**

*Sirloin and wild mushroom "DIP", CJS (Chief Justice Stout)  
infused demi and lemon ricotta*





CiboDivino and  
CHEF DANIELE PULEO

*welcomes*

SARA PEDRALI

*ambassador of*

PETRA WINES



**RICEZIONE**

~ Contadi Castaldi Franciacorta Brut ~

**ANTIPASTO**

*Zuppa di ceci e Polpa di Granchio*  
(Chick peas and crab meat soup with fried leeks)

~ 2014 La Badiola Acquagiusta Rose' ~

**PASTA**

*Pappardelle al sugo d'Anatra*  
(Ribbon pasta with duck ragu')

~ 2012 Petra Zingari and 2012 Petra Ebo ~

**SECONDO**

*Fagiano ai fichi ed erbe aromatiche*  
(Roasted pheasant with figs and aromatic herbs)

~ 2011 Petra Quercegobbe ~

**DOLCE**

*Panna Cotta ai lamponi*  
(Raspberry Panna Cotta)





## CIBODIVINO

CHRIS & LIZ REHEARSAL DINNER

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### STARTERS

*Display of Cheeses, Olives, and Bread with Spiced Almonds, Candied Walnuts  
and Savory Pecans*

*Fire Roasted Artichokes and Asparagus with a Sundried Tomato Aioli*

*Baby Green Salad with Kale, Mesclun Mix, Quinoa, Tomatoes, Carrot Ribbons, Cucumber  
and Onions tossed in a light Citronette*

### MAINS

#### 44 Farms Coulotte Steak Tagliata

*Roasted whole Coulotte and sliced in a Rosemary and Extra Virgin Olive Oil*

#### Roulaude of Pork Tenderloin

*Pork Tenderling stuffed with Provolone, Roasted Bell peppers, Currants and  
Bread Crumbs*

#### Whole Filet of Salmon

*Wild Salmon baked in a Grissini Crust*

#### Farm Fresh Vegetables

*Honey Lavender Fingerling Potatoes*

*Parmigiano New Potatoes*

*Toasted Rosemary Potato Wedges*

#### Farm Fresh Starch

*Red Cabbage and Kale Butter Poached Mushrooms &  
Herbs Sea Salt Root Vegetable Medley ~ Carrots, celery root, parsnip*

#### Pasta

*Fagottini - Vegetarian Gorgonzola Pocket Pasta &  
Mezzeluna - Half moon shaped Ravioli stuffed with Red Beets and Ricotta*

### Dolce

*Mini Cannoli ~ Panna Cotta ~ Lemon Tarts*

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# CHEF RYAN OLMOS

BEER DINNER

*Featuring*

**TUPPS BREWERY**



~ **TEXAS SHADE** ~

Grilled Calamari and Potato Salad  
with toasted coriander, celery and red onion

~ **IPA** ~

Ancho Roasted Pork Tenderloin  
in green onion wild game broth

~ **McKinney Red Rye** ~

Smoked 44 Farms Beef Belly  
with cherry onion compote and gorgonzola  
on wilted Napa cabbage

~ **Black Ale** ~

House-made  
Espresso Bean Caramel Turtle  
and Chocolate Covered Mushrooms





## CHEF DANIELE PULEO

JUNE 26<sup>th</sup> WINE and CHEESE TASTING



### 2013 Capestrono, Montepulciano (Abruzzo, Italy)

Intense bouquet, clean, with aromas of black cherry, blueberry, plum and violet. Balanced wine with agreeable tannins, good body and intense flavors.

### Beechers Flagship Reserve

Flagship Reserve is a special version made only on days when the milk composition is just right. The last curds on the table are used to produce Flagship Reserve truckles as it allows for slightly lower moisture, higher salt content and thus a richer taste and texture while maintaining a clean, creamy finish. Traditionally cloth-bound and open-air aged. This method allows 14 to 16% moisture loss during aging, concentrating the already rich flavor producing a long finish.

### Mario Fongo, Il Panate (whole-meal flour)

Stretched bread-sticks made from whole-meal flour will amaze you with its assertive crispness and intense flavor. Packed with the aromatic nuances everyone loves, it also meets the requirements of a modern, well-balanced diet.

