

WINE & RHYTHMS

WELCOME

Pierre Jouet Grand Brut

STATION 1

CHARCUTERIE

Italian Cured meats with domestic and imported cheeses,
dried fruit, nuts, sliced baguettes, and crackers
Tenuta Guado Al Tasso Vermentino 2018, Bolgheri

STATION 2

PASTA

House made pasta served with Bolognese, vodka cream, or basil marinara
JCR Pinot Nior 2015, Santa Barbara

STATION 3

SMALL PLATES

ANTIPASTO SKEWER

with fire-roasted tomatoes, mozzarella, kalamata olives, and artichoke hearts

ITALIAN MEATBALLS

with tomato chutney and fresh herbs

ARANCINI TRIO

with arborio ball stuffed with wild mushrooms, roasted tomato, basil, and Spanish
paella

Sean Minor Chardonnay 2017, Central Coast

STATION 4

CHICKEN KABOB

With Mediterranean chicken, figs, and tomato
The Ojai Vineyard Sauvignon Blanc 2016, Santa Ynez

STATION 5

CARVING BOARD

Grilled Italian herb marinated flank steak, roasted potato medley served with Romanesco sauce and chimichurri
Justin Cabernet Sauvignon, 2017 Paso Robles

DESSERTS

ASSORTED MINI ITALIAN CAKES

Pistachio, chocolate hazelnut crunch,
white chocolate lemon cone,
chocolate pannacotta, tiramisu cup

MINI CANNOLI'S

ITALIAN COOKIES

Butter cookies, window cookies, amaretti cookies

Prunotto Moscato, Piedmont

BEVERAGES

ASSORTED BLACK AND HERBAL TEAS

served with honey, lemon, sugar, and milk

SPECIAL BLEND DECAF AND REGULAR COFFEE

ICE WATER

All menu selections are subject to change without notice

Special Dietary Meal Needs

We are typically able to accommodate MOST special requests with a minimum of 7 days' advance notice.

Please call our office to make those arrangements at (805) 577-4057.