

Artichoke Cafe

C H E F ' S T A S T I N G M E N U
" F A L L M E N U I N T R O D U C T I O N "
Tuesday October 6, 2015

first

PEAR & ROQUEFORT

mixed greens, walnuts, golden raisins, white balsamic vinaigrette

LOCATIONS 'CORSE' VERMENTINO, CORSICA, FRA

second

HUMBOLDT FOG RAVIOLI

*broccolini, fennel, sun-dried tomato, mushrooms,
pernod beurre blanc, ricotta*

CANTINE VALPANE GRIGNOLINO, PIEMONTE, ITA

third

SHORT RIBS

creamy polenta, glazed carrot, fried greens, gremolata

CHATEAU MALBAT BORDEAUX, FRA

fourth

BLACKSTRAP MOLASSES-BOURBON PECAN TART

sweet curry crust, red chile caramel ice cream

4 course prix fixe - \$35; 3 courses of 3oz(unless noted) beverage pairings - \$15

CULINARY PERSONNEL: CRISTINA MARTINEZ, TODD LOVELL

WINE & BEVERAGE CURATOR: JULIAN MARTINEZ