

Artichoke Cafe

C H E F ' S T A S T I N G M E N U
" E N D O F S U M M E R "
Tuesday September 8, 2015

first

SHRIMP CORN DOGS

polenta batter, pineapple-jalapeño mustard

PATRICK PIUZE 'VAL DE MER' NON DOSE FRENCH SPARKLING, FRA

second

CHILLED WATERMELON & HONEYDEW SOUP

scallion-honey yogurt, balsamic reduction,

KIZAN SANBAN # 3 JUNMAI GINJO NAMA GENSU SAKE, JPN

third

PORK & BEANS

*guajillo-beer-braised pork carnitas, cannellini bean ragout,
grilled carrot*

TERRE ROUGE LES COTES DE L'OUEST SYRAH, AMADOR CO., CA

fourth

POPSICLES

4 course prix fixe - \$35; 3 courses of 3oz wine pairings - \$15

CULINARY PERSONNEL: CRISTINA MARTINEZ, TODD LOVELL

WINE CURATOR: JULIAN MARTINEZ