

# Cafe Brio

Wine Dinner Series  
Saturday, June 1, 2019

## Farm to Table Menu

Chef Graham Miller



### Strawberry Cucumber Gazpacho

#### Egg Arpège

soft poached egg yolk with meyer lemon crème fraîche  
Prosecco Sommariva  
Brio bread selection

#### Ravioli with fresh peas

ricotta, mascarpone, pecorino and artichoke,  
and your choice of either

#### house cured local pancetta

or

#### house made ricotta salata

Sauvignon Blancs 2017, Trinity River



#### Halibut

seared & roasted potato crusted Pacific Halibut,  
pickled radish, sunflower sprouts, spring onion pesto  
Gevurtztraminer 2018, Green Fire



or

#### Artichoke

whole artichoke with asparagus "Caesar"  
focaccia croutons, pecorino

Pinot Noir 2017, Briceland



#### Blueberry Thyme Cheesecake

Fresh Blueberries & Thyme with Cypress Grove Chevre

or

#### Affogato

Scoop vanilla ice cream, espresso, Margerum amaro

prix fixe \$65 wine pairing \$22

menu subject to change due to weather, availability & inspiration