

# *Welcome to The Dinner Show*

## *Act One*

Wine: Caparzo 2015 Rosso Di Montalcino-Italy

Trio of appetizers: Ribollita soup; bruschetta; two ways, fig with ricotta; meatballs in cherry tomato sauce

Wine: Gruet Rose Sauvage-Mexico

Tillamook mac crab 'n cheese bake with topped with reserved Dungeness crab salad; CSA green salad with fresh peach or apple slices and walnuts

## *Guest Introductions*

### *Act Two*

Wine: Angel Vine The Cluster Fus 2016— Oregon

Fire grilled marinated flat-iron steaks with worcestershire sauce; peperonata; garlic, olive oil riced potatoes

## *Finale*

Coffee: Café Umbria Mezzanotte Decaf coffee or Nespresso dark roast espresso shot

Chocolate almond cake; Italian plum almond cake whipped cream; wine poached pears; (fire roasted plums); Olive oil ice cream; (chocolate semi freddo)  
almond brittle

 *Thank You!*