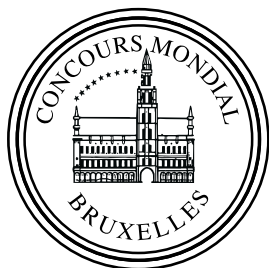


# TAMAYA

LIMARI VALLEY, CHILE

## Wine Maker Dinner



*Special Guest*  
**Wine Maker**  
**Eduardo Escobar**

**Sunday**  
**April 29, 2012**  
**6 p.m.**

\$69

*Caffé Gelato*  
RESTAURANT  
+ CATERING

**Reserve today**

90 E. Main Street, Newark, DE  
(302) 738-5811  
[www.caffegelato.net](http://www.caffegelato.net)

*Caffé Gelato*  
RESTAURANT  
+ CATERING



### Reception

*Tamaya Sauvignon Blanc*

### Appetizer

House crafted wild mushroom agnolotti, creamy goat cheese and asparagus veloute, prosciutto, peas, shaved pecorino romano, basil oil

### Small Plate

Red wine braised baby octopus served with kalamata olives, cannellini bean, fennel and leek ragu, toasted pesto focaccia, micro greens

*Tamaya Chardonnay Reserve*

### Salad

Treviso and endive Caesar salad, black olive croutons, oven dried plum tomatoes, fresh artichoke heart, crispy pancetta lardons and shaved parmigiano reggiano

*Tamaya Reserve Malbec/ Cabernet/ Syrah Blend*

### Intermezzo

Pear and cardamom sorbetto

### Entrée

Pan seared beef tenderloin filet, wild mushroom ragu, rutabaga and Yukon gold mashed potatoes, horseradish roasted Brussels sprouts, port wine and cracked pepper reduction for garnish, rutabaga "crisps"

*Tamaya Reserve Carmenere*

### Dessert

Crème Brulee gelato, caramelized oranges, grand marnier syrup



*Double Rewards Points for Lunch  
every Tuesday 11am to 5pm!!*