



Caffé Gelato
RESTAURANT
+ CATERING
&

FRANKSWINE
presents

AUTUMN WINE
Tasting

Thursday
October 26
6:30 - 8PM

Only \$39 per person
(Includes Gratuity & Free Parking)

Stay for Dinner & Receive
29% off your total bill
(including wine)

Reserve at: www.FranksWine.com



Passed Hors d' Oeuvres and Cheeses

Crab and artichoke Bruschetta topped with lemon-caper aioli

Rosemary and roasted garlic flatbread with wilted wild mushrooms, arugula and shaved fontina; sherry syrup drizzle

Sweet Italian sausage beignets with tomato- fennel jam

Fried scallops topped with lemon-caper aioli

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Candied pecan goat cheese lollipops

**Tenderloin tips on fringerling frites
with roasted pepper-balsamic "ketchup"**

**Smoked trout mousse in pretzel cups with
brunoised pickled cucumbers**

**Caviar eggs: deviled egg style with sour cream, lemon
and caviar garnish with lemon zest and caviar**

Prosciutto wrapped scallops with maple spaghetti squash

Sour apple sorbetto with lemon verbena

Pumpkin "pie" gelato with candied pecans

Cheese and fruit board

Assorted dips with crudités

**Flatbread with pears, prosciutto,
gorgonzola and balsamic**