

*Caffé Gelato*  
RESTAURANT  
+ CATERING

P R E S E N T S

AUBURN ROAD



*Wine Dinner*

T H U R S D A Y  
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6 : 3 0 P M  
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*Reserve Today!*

302.738.5811 | [www.caffegelato.net](http://www.caffegelato.net)

## *Reception*

*Auborn Hills Dry Rose 2016*

## *Small Plate*

Cracked Black Pepper Seared Day Boat Scallop  
served over lemon risotto

*Auborn Hills White Bottle 2016*

## *Appetizer*

Lobster Paillard over house-crafted fine herb and parsnip  
gnocchi (caramelized on pick up) with vanilla-apple beurre  
blanc, crisp prosciutto di Parma and Granny Smith apple  
“slaw” toasted hazelnuts and chive oil

*Auborn Hills White Bottle 2016*

## *Salad*

Frisee, Arugula, Chicory and Red Leaf lettuce, dry-cured  
Moullard duck prosciutto, sliced bosc pears, crumbled  
gorgonzola, toasted pecans and honey-balsalmic vinaigrette

*Auborn Hills Gaia 2018 Cabernet Franc Blend*

## *Intermezzo*

Lemon-Basil Sorbetto

## *Entrée*

Espresso and Cocoa crusted Filet Mignon with melted leek and  
sundried cherry glaze, sautéed rainbow chard with pancetta  
and garlic, sweet and sour marinated chanterelles  
and sun dried cherries

*Auborn Hills Eidolon 2013 Merlot, Chambourcin*

## *Dessert*

Hazelnut gelato served with chocolate biscotti  
fresh berries and whipped cream

**HAVE YOUR EVENT CATERED BY CAFFE GELATO  
FOR IMPORTANT LIFE CELEBRATIONS  
& MILESTONES  
INCLUDING BIRTHDAYS, ANNIVERSARIES,  
RETIREMENTS, & GRADUATIONS**