

KENTUCKY BOURBON DINNER

JOIN US FOR THIS UNIQUE EVENT
APRIL 26, 2018 / 6:30 PM
\$79

THERE ARE NO
STRANGERS HERE,
JUST FRIENDS YOU
HAVEN'T YET MET.

Caffé Gelato
RESTAURANT
+ CATERING

90 E. MAIN ST. NEWARK, DE
(302) 738-5811 • www.caffegelato.com

APPETIZER - BASIL HAYDEN

Bourbon Glazed Pork Belly
served with fava bean and cannellini bean ragout
with apples, leeks, and carrots,
brown sugar sweet potato shoe string fries,
glazed parsnips and baby carrots

SALAD - KNOB CREEK RYE

House-Crafted Bourbon-Cured Salmon
over arugula, shallots, crispy pancetta lardons,
crumbled goat cheese, maple-mustard vinaigrette,
rye croutons and black currants

SMALL PLATE - MAKERS 46

Lobster and Shrimp over House-Crafted
Cracked-Pepper Pappardelle,
lobster-bourbon cream sauce, with melted Leeks,
roasted garlic, parsley, tarragon, charred grape tomatoes,
and Bourbon topped with wild mushrooms,
fennel and leek "slaw" and drizzled with basil oil

**INTERMEZZO - MINI COCKTAIL OF
MAKERS MARK MINT JULEP**

Mint Julep Sorbetto

ENTRÉE - KNOB CREEK SINGLE BARREL

Bourbon and Brown-Sugar Marinated,
Roasted Beef Tenderloin
with sweet potato polenta galette,
classic "Sauce Robert" roasted Brussels sprouts,
caramelized shallots, Bourbon-bacon jam
and candied espresso roasted pecans

DESSERT - KNOB CREEK SMOKED MAPLE

Individual Apple Tartlets with Bourbon Burnt-Sugar Gelato,
Maple whipped cream and bacon caramel sauce

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