



Join us for our 11th annual Old Mission Peninsula wine dinner featuring **FOURTEEN** wines from **ELEVEN** vintages.

Thursday, June 9, 2016 | 6:00 o'clock in the evening



SQUID STEAK

panelle, fennel, citrus tomato

Left Foot Charley *Island View Vineyard* **2013 PINOT BLANC**

SCALLOP

brown rice, pancetta, Pecorino Romano

Hawthorne Vineyards *Barrel Reserve* **2014 AUXERROIS**



CHILLED SHRIMP & CRAB

smoked mussels, chicory, chives, black pepper

Bowers Harbor Vineyards *2896* **2015 ROSÉ OF CABERNET FRANC & MERLOT**



SWEET PEA AGNOLOTTE

shiitake mushrooms, pea shoots, garlic

Bowers Harbor Vineyards *Montaña Rusa* **2005 RIESLING**

PIG HEAD

cured & shaved on fritelle with fruit jam

Villa Mari Arcus **2005 CABERNET FRANC**



DUCK LEG IN PHYLLO

five hour sauce, mustard greens & opal basil

Black Star Farms *Arcturos* **2006 PINOT NOIR**



FRIED CAULIFLOWER SPIEDINO

whipped potatoes & truffle

Scriptorium Cellars **2013 SPARKLING GRÜNER VELTLINER**



RABBIT SAUSAGE

polenta, roasted tomato relish, basil

Château Grand Traverse *Lot 49* **2009 RIESLING**

CHICKEN THIGH

morel mushrooms, roasted red onions, thyme

Left Foot Charley *Longcore* **2011 RIESLING**



GARGANELLI

roasted eggplant, white beans, pine nuts, toasted breadcrumbs

Black Star Farms *Leorie Vineyard* **2008 MERLOT & CABERNET FRANC**



COPPER RIVER SALMON

quick-cured & seared, brown sugar & coriander, roasted beets & carrots

Brys Estate *Artisan Series* **2007 PINOT NOIR**

Château Grand Traverse **2010 GAMAY NOIR**



LAMB ROTOLO

*sausage wrapped loin, caul fat,
green lentil & barley salad*

Brys Estate **2012 CABERNET FRANC**

VEAL CHEEK

*melted gorgonzola, saffron,
almond, carvaroli rice*

Villa Mari **2012 CABERNET FRANC**



\$100 per guest inclusive of tax and gratuity

Please contact Trattoria Stella to reserve your seat.

Payment is required at the time of making your reservation. Tickets are non-refundable, but may be transferred.