



**Wednesday Chefs Table Wine Dinner Series
at Mr. Cabby's Craft Kitchen + Bar \$65 ++**

4 Wednesdays + 4 Wine Tasting Dinners + 5 Course Tasting Menu + 8 Seats + 1 Chef = Fun

Dec 12th International
Shrimp Roulade + Fennel + Lemon
Rose, Chateau D' Esclans, France

Pork + Pork + Pork
Pinot Grigio, Zonin Classi, Italy

Lamb + Onion + Leeks
Malbec, Amado Sur, Argentina

Quail + Egg + Mushrooms
Red Zinfandel, Four Virtuies, Bourbon, Barrel, Cali.

Vanilla + Fig + Graham
Port Wine, Grahams Six Grapes, Portugal

Dec 19th Italy
Salami + Prosciutto + Parmesan
Negroni, Camapari, Gin, Sweet Vermouth

Mushroom + Aborio + Pork
Pinot Grigio, Santa Margarita, Trentino

Duck + Mezzi + White Bean + Broccoli Rabe
Chianti, Frescobaldi, Tuscany

Beef + Gnocchi
Barolo, Marcesi Di Barolo, Barolo

Tiramisu + Espresso + Chocolate
Grapa, Nebbiolo da Barolo, Molette

Jan 9th
Lobster and Oyster Sandwich with Shrimp Chowder
Oyster Bay, Sauvignon Blanc

Braised Pork Belly five onion hash, Merlot demi
Zonin Classi, Pinot Grigio

BBQ Monk Fish with roasted Corn succotash
Willamente, Reisling

Roasted Beef Loin with wild Mushroom ragout
Noble Vineyard, Chardonnay

Roasted Pear and White Chocolate Stack
Domino, Moscato

Jan 23rd

Roast Duck with Fig, Olive and Onion

Noble vineyards, pinot noir

Lamb Ravioli with Goat Cheese Sage sauce

Amado Sur, Malbec

Oven Roasted Cod, Fennel, English Pea Risotto

Sterling VC, Cabernet Sauvignon

Braised Beef with Herb Potato Hash, Noodle Shrimp

Four Virtues, Red Zinfandel

Roasted Pineapple, Coconut Mousse and White Chocolate

Grahams Six Grapes, Port Blend