

CAFÉ ZOETROPE

CAFÉ · WINE TASTING · STORE

916 Kearny Street · San Francisco · 415 291 1700

Winemaker Dinner
3 course dinner with pairing
wines.

Wednesday, April; 24th, 2019

1st Seating: 5:30pm

2nd seating: 7:30pm

APPETIZERS:

Socca with Roasted Beets: small garbanzo bean crepes, roasted beets. Goat cheese fritter and orange vinaigrette.

Or

Seared Ahi Tuna: wasabi aioli, celery and green apple.

ENTREES:

Duck leg confit, dried apricots and lentil:
Toasted almond and sweet potato.

Or

Braised pork shank

Pomegranate glaze, soft polenta, charred
Brussel sprouts.

DESSERTS:

Pistachio cake

Raspberry Mousse and chocolate crumble.

Or

Lemon Pie:

Walnut crust, whipped cream.

Wines: Director's Cut Collection

Price Per Person: \$65 plus taxes
and gratuity

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Join us on Wednesday, April
24th

Winemaker Dinner Series

Our Winemaker
Sandy Walheim

Will pair wines along with the
3-course dinner, she will be
available to talk about the wines.

Please, reserve your table for one
of the two seating, at 5:30pm or
at 7:30pm.

Email: lidia.valledor@fccpresents.com
