



Bull & Bear
Masters 2017
Wine Pairing Dinner

Reception Wine Domaine Carneros Brut Rose

1st Course

Crispy Filet of Bronzino

Confit Heirloom Tomato, Wilted Greens, Toasted Pine Nut, Sauce Vierge
Cakebread Sauvignon Blanc

2nd Course

Cappelletti of Rabbit

Robiola Cheese Sauce, Toasted Walnut
Cakebread Chardonnay

3rd Course

Sous Vide Veal Cheek

Black Barley, Partially Dehydrated Heirloom Carrot, Natural Jus
Cakebread Two Creeks Pinot Noir

Entrée

Petite Filet of Prime Beef

Pomme Anna, Pan Roasted Celery Root, Chanterelle, Foie Gras Demi
Mullan Road Cellars Red Blend

Dessert

La Pomme

\$165 per person, plus tax and gratuity

Cakebread
Cellars



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