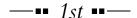
PERSEPHONE AND BIRICHINO WINEMAKER'S DINNER!



Pork Belly and Apple Pastry with Housemade Honey Mustard Paired with Birichino Jurrasic Park Old Vine Chenin Blanc 2018

—•• 2nd ••-

Shirred Quail Egg with Goat Cheese and Asparagus Sauce Paired with Birichino Homage a Georges Besson NV

—•• 3rd ••—

Cornbread stuffed Chicken Roulade with Roasted Mushrooms,
Dried Fruit Reduction and Fried Sage

Paired with Birichino Lilo Vineyard Pinot Noir 2015

—•• 4th ••—

Lamb Loin with Gnocci in Sun Dried Tomato Pesto with Kalamata Olive Tapenade, Arugula, and Feta

Paired with Birichino St Georges Old Vine Zinfandel 2017

—**■** 5th **■**

Almond Croustine with Buttermilk Orange Blossom Ice Cream and Candied Mandarin

Paired with Birichino Muscat Canelli 2015

Sunday March 29th @ 5:30PM 7945 Soquel Dr. Aptos CA

\$150/ Person Tax and Gratuity Included. Purchase Tickets @ persephonerestaurant.com

- Menu Subject to Change Prior to Event According to Chef's Discretion -