

# PERSEPHONE AND BIRICHINO WINEMAKER'S DINNER!

—■ 1st ■—

**Pork Belly and Apple Pastry with Housemade Honey Mustard**  
*Paired with Birichino Jurassic 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](http://persephonerestaurant.com)*

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