

Bella Frutteto & Robert Mondavi Wine Dinner Menu

Appetizer

Burrata Caprese

Fresh Burrata topped with basil, roma tomatoes,
pine nuts and aged balsamic.

Paired with 2014 Pinot Noir, Carneros

Salad

Cantaloupe and Prosciutto Salad

Arugula and leeks tossed in a champagne vinaigrette and topped with
prosciutto wrapped cantaloupe and almonds.

Paired with 2014 Fumé Blanc

Pasta

Portabella Mushroom Ravioli

Portabella filled ravioli tossed in a rich beef stock with charred asparagus,
carrots, red onions and red peppers.

Paired with 2014 Limited Release Bourbon Barrel-Aged Cabernet Sauvignon

Entrée

Scottish Salmon with Blackberry Compote

Fennel rubbed Scottish salmon topped
with a blackberry compote.

Served with a balsamic roasted fig risotto.

Paired with 2014 Robert Mondavi 50th Anniversary Maestro

Dessert

Hazelnut and Vanilla Bean Panna Cotta

Sweetened cream with notes of hazelnut and vanilla.

Paired with 2014 Moscato D'Oro

Tuesday, May 24th at 6:30 PM

\$65 per person + tax & gratuity