

Cakebread Cellars

WINE DINNER

Thursday, May 19 at 7pm

Cakebread Cellars embraces environmental responsibility with green practices that range from sustainable and organic farming and diligent water/energy conservation to extensive recycling operations. Cakebread's vineyard collection spans through Napa Valley and Anderson Valley, representing an array of cooler and warmer sites along both the valley floor and steep hillsides. Each site lends a distinct personality to their wines, giving them greater diversity, complexity and unparalleled quality.

For information about upcoming wine dinners,
sign up for the Grapevine at SpuntinoWineBar.com

SPUNTINO

WINE BAR & ITALIAN TAPAS

OCTOPUS CARPACCIO

Micro greens, extra virgin olive oil

Sauvignon Blanc, Cakebread Cellars 2019

Aroma of pink grapefruit, ripe melon and sweet citrus. Citrus and melon carry over onto a bright fruit palate, supported by crisp acidity and elevated by a hint of mineral on the finish.

LOBSTER CANNELLONI

Fra Diavolo coulis, basil emulsion

Chardonnay Reserve, Cakebread Cellars 2018

Aroma of ripe golden apple, white peach and light oak. On the palate, apple and pear characteristics are balanced by fresh acidity, and the finish is clean, with appealing hints of apple and lemon intermingling with notes of minerality.

BRAISED PORK BELLY

Butternut squash purée, micro greens

Pinot Noir, Cakebread Cellars Two Creeks Vineyards 2019

Aromas of sweet cherry, raspberry, rose petal and violet carry over onto a fresh palate of raspberry and strawberry flavors. Round, silky tannins support the bright fruit, and a touch of minerality compliments the delicious red fruit expression over a smooth finish.

BRAISED VEAL OSSO BUCO

Gorgonzola polenta, micro greens

Cabernet Sauvignon, Cakebread Cellars 2019

A fragrant, complex bouquet of ripe blackberry and boysenberry complemented by notes of dark chocolate and toasty oak. Rich and smooth on the palate, the sumptuous dark fruit is balanced by fresh acidity and lush tannins with a lingering, elegant finish, and a hint of minerality.

GRAND MARNIER GANACHE

Vanilla tart shell, fresh raspberry

Merlot, Cakebread Cellars 2018

Aromas of blackberry and black cherry, with a background of crushed stone violet. On the palate, concentrated fresh blackberry and black plum are supported by fine tannins balanced by bright acidity. A lingering rich black cherry finish with a note of minerality balances it just right.

150 per person | Not inclusive of tax or gratuity