



THE KATE AMATO
FOUNDATION
LIGHTING THE FIGHT AGAINST CHILDHOOD CANCER

Jordan Wine Dinner

Amuse Bouche

New Bedford Sea Scallops Crudo

yuku – black radish – cilantro oil – pistachio – jalapeno

*NV Brut Jordan Cuvee by Champagne
AR Lenoble*

1st Course

Maine Lobster Strudel

whetsone camembert cheese – chanterelle mushrooms
zucchini - sauce newburg - chives

*2017 Jordan Chardonnay
Russian River Valley, CA*

2nd Course

Spinach + Shaved Brussel Sprout Salad

blue hills bleu sheep's milk cheese – red onion – pecans
bourbon roasted ambrosia apples - shaved moulard duck breast
warm bing cherry + mustard vinaigrette

*2015 Jordan Cabernet Sauvignon
Alexander Valley, CA*

3rd Course

Smoked Bacon Wrapped Veal Osso Bucco

rainbow swiss chard – pearl onions – baby carrots – heirloom potatoes
72 hr. cabernet veal demi-glace

*2012 Jordan Cabernet Sauvignon(Winery Only)
Alexander Valley, CA*

4th course

Ice Cream Sandwich Napoleon

kahlua + frangelico ice cream – raspberry ice cream
oreo cookie crumbs - milk jam – fresh mint cream