

**March 7, 2018 Dinner**  
**Neapolitan Chef Marco Del Sorbo**  
**At Café Roma With The Wines of**  
**Baileyana and Tangent**  
**6 p.m. – 9 p.m.**

**Sparkling Wine & Crostino Reception**

*Baileyana Blanc de Blanc 2013*

**Calamari Amalfitana**

(calamari filled with olives, bread, lemon essence, and escarole atop a potato cream)

*Baileyana S-BAR Chardonnay 2015*

**Risotto con Crudo di Pesce**

(cannaroli risotto with assorted baby vegetables with sea bass carpaccio)

*Tangent Stone Egg Albariño 2016*

**Vitello In Crosta Di Caciocavallo**

(roasted veal loin with caciocavallo herb crust)

*Baileyana S-BAR Pinot Noir 2014*

**Cremino Al Cioccolato**

*Baileyana 2010 Vintage Port*

*\$75 all inclusive – get on the guests list by calling 805.541.6800*