



BOCCA
RISTORANTE

CAYMUS WINE DINNER

FIRST COURSE

Crudo di Tonno

Bluefin Tuna, Tangerine Agrumato, Sea Salt
Emmolo Sauvignon Blanc, Napa Valley 2024

SECOND COURSE

House-Made Potato Gnocchi

Umbrian Black Truffle, Brown Butter, Grana Padano
Mer Soleil Chardonnay, Santa Lucia Highlands 2024

THIRD COURSE

Squid Ink Risotto

Pancetta, Pecorino Romano
Caymus-Suisun Grand Durif, Suisun Valley 2023

MAIN COURSE

Bistecca Fiorentina

Creamy Polenta, Herb Pesto, Heirloom Carrots
Caymus Cabernet Sauvignon, Napa Valley 2023

DESSERT COURSE

Bomboloni

Chocolate Grand Marnier Ganache

139.00 per person excluding tax and gratuity

***Menu subject to change**

*Meats, poultry, seafood, and shellfish may be served raw or undercooked.
Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.