

CHEF AIMAL FORMOLI



Chef Aimal Formoli, owner of Formoli's Bistro in historical east Sacramento, displays cooking techniques with an artistic, colorful,

Mediterranean-style influence. Formoli's roots are apparent in classical French cooking, earning his degree at California Culinary Association in San Francisco, California, and accredited internships throughout Portland, San Francisco, and Sacramento. Chef Formoli opened his first restaurant at the young age of twenty-five, earning a reputation as an up and coming chef in the Sacramento food scene. He continues to challenge himself daily by learning everything about the business of food – if it's visiting the farms he sources through, or making dishes outside of his expertise – anyone who has dined with Chef Formoli knows he is a true chef at heart.

JULY
15 & 16, 2017

1

Heirloom pepper and goat cheese gazpacho

wine 2016 Pinot Grigio

2

Steak tartare with crispy shallots and avocado cream

wine 2013 Syrah

3

Grilled trout, heirloom tomatoes, fried purple potatoes and dark chocolate mole

wine 2013 Tempranillo

4

Green tea and pistachio sorbet with wafers and fresh fruit

wine NV Muscat Canelli


PAIRINGS
FOOD+WINE at MIRAFLORES WINERY



MIRAFLORES WINERY, 2120 FOUR SPRINGS TRAIL, PLACERVILLE, CA 95667
530.647.8505 www.mirafloreswinery.com OPEN DAILY 10AM TO 5PM

