



Wine Pairing Dinner - Menu 3

You will visit one of Denver's finest four diamond restaurants and a fine urban winery. This will include the tasting menu below and 3oz. pours of each wine at Panzano Denver restaurant.

WELCOME RECEPTION

Your evening starts by refreshing your palate with a delightful glass of Prosecco.

PLATED WINE TASTING DINNER

FIRST COURSE: Mastroberardino "Sannio"

Cavolini di Bruxelles fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt, and sliced green apple

SECOND COURSE: Arnaldo Caprai "Grecante"

Montata Caprese Burrata mixed heirloom tomatoes, whipped burrata, micro basil, Maldon sea salt and orange vinaigrette

THIRD COURSE: Villa da Filicaja "Vincenzo da Filicaja" Red Blend

Lasagna al Forno – house made lasagna layered with smoked mozzarella, ricotta, parmesan, and basil pesto served over pomodoro fondue, with mornay sauce

FOURTH COURSE: Menhir "Quota 31" IGT Primitivo

Seared Salmon – with roasted red pepper nage, potato cake, chive crème fraiche

DESSERT COURSE: Torta di Capri

Chocolate almond cake dusted with powdered sugar, served with vanilla gelato and a red currant raspberry coulis