



Wine Paired Dinner - Menu 1

Note: The following are approx. times

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

*Butler passed Prosecco

PLATED WINE TASTING DINNER

*****Wine expert start the dinner by providing a brief overview of the wine and dinner pairing*******

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

Pastiche layer of spicy meatball and cheese tortellini baked with ragu and spiced custard and a savory thyme crust

FOURTH COURSE: Menhir "Quota 31" IGT Primitivo

Gamberi griglia Grilled jumbo shrimp stuffed with medjool dates wrapped with house cured pancetta served over polenta, topped with gorgonzola cheese

DESSERT COURSE: Torta di Capri

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