



Champagne Vista Dome Appellation Dinner

Tuscany

July 12, 2007

2005 Al Poggio Chardonnay

Paired with

Grilled Prawns with Serrano

And Arugula in a Lime Vinaigrette

≈

2004 Rosso de Montalcino

Paired with

Chicken Florentine

In a Porcini Tea

≈

2004 San Fabiano Calcinaia Chianti Classico

Paired with

Pappardelle Pasta & Slow Roasted Pork

With Concasse of Tomato, Basil & Olive Oil

≈

2003 Palladio Chianti Riserva

Paired with

Bistecca alla Fiorentina

With Ravioli

≈

Freshly Prepared Dessert

Schiacciata

With vanilla Gelato

Espresso \$3.00 ≈ Cappuccino \$4.00

Food and beverages are subject to 12% service charge & sales tax. Gratuities are optional, thank you.

Brent Trojan
Wine Educator

Kelly Macdonald
Executive Chef

www.winetrain.com or 1.800.427.4124