



Champagne Vista Dome Appellation Dinner

Italy

April 25, 2008

Col di Luna Cuvée Di Valmonte Brut

Paired with

Salad à la Niçoise

≈

Argiolas Costamolino Vermentino di Sardegna 2006

Paired with

Broiled Local Sand Dabs

With Lemon Cream

≈

Allegrini La Grola Veronese 2004

Paired with

Roasted Sweetbreads

With Spring Onions and Lavender

≈

I Bastinoni Chianti Classico 2004

Paired with

Red Wine Braised Short Rib

Stuffed with Pesto Ricotta

≈

Maculan Dindarello Veneto Moscato 2005

Paired with

Chocolate dipped Anise Pizzelles

With Mascarpone Cream and Fresh Berries

Espresso \$3.00 ≈ Cappuccino \$4.00

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

Ryan Graham
Director of Wine

Kelly Macdonald
Executive Chef

www.winetrain.com or 1.800.427.4124