



Italian Wine Dinner

February 2, 2009 6:30PM

Featuring the Wines of Villa Calcinaia

Join Owner and Winemaker Count Sabastiano Capponi as he talks about 4 of his fabulous creations while dining on a menu created by Chefs Scott Dixon, George Gonzales, and other Guest Chefs.

We will be featuring the following menu and paired wines:

Char-Grilled Calamari

over a frisse salad with truffled Extra Virgin Olive Oil and an Orange Vinaigrette

Comitale I.G.T. White

Italian Rollitini

of roasted eggplant, zuchini, portabello, goat cheese and red pepper with a spicy marinara sauce

Chianti Classico DOCG

Veal Saltimbocca

Scaloppini veal with fresh sage, prosciutto and provolone cheese over a spinach steamed gnocchi with a charred tomato and herb sauce

Chianti Classico Riserva DOCG

Chocolate mascapone poached pear tart

Casarsa IGT Colli della Toscana Centrale

\$85 per person

Reservations and \$25 per person deposit required