

Peju Wine Maker's Dinner
Thursday, February 28, 2019 at 6pm

First Course:

San Stefano Burrata

Cow's milk burrata, prosciutto di San Daniele, grilled radicchio, basil, extra virgin olive oil

Salmone Affumicato

Smoked salmon carpaccio, shaved fennel, arugola, dill aioli

Arancine

Round shape Arborio rice, mozzarella, parmigiano reggiano, bread crumbs

Peju Rose, Napa, 2016

Second Course:

Insalata Di Casa

Lollo Rossa greens, Laura Chenel goat cheese, toasted walnuts, sherry honey vinaigrette

Featured Wine: Peju, Sauvignon Blanc, Napa 2017

Third Course:

Gorgonzola Cheese Lasagna

House made layers of pasta, ricotta, gorgonzola dolce, parmigiano reggiano

Featured Wine: Peju, Piccolo, Napa 2016

Fourth Course:

Lamb Shanks

Colorado lamb shanks, braised, rosemary, garlic, soffritto, tomatoes, couscous, golden raisins

Featured Wine: Peju, Cabernet Sauvignon, Napa, 2014

Fifth Course:

Dessert

Chocolate Mousse

Rich dark Guittard chocolate, Hine cognac, espresso, cream

Featured Wine: Peju Delicias, Zinfandel Port Wine