

# **Alpha Zeta Wine Dinner – Tuesday, October 25 at 6:30pm**

Arugula is proud to announce the first ever Wine Dinner to be held in Amaro! A smaller and more intimate room is best suited for wine dinners. And now we finally have one, with the Amaro space.

Sven Hedenas, the Executive Chef at Tangerine and Alec Schuler, the Executive Chef at Arugula will work closely together to bring you wonderful wine paired meals. The inaugural dinner will be on October 25th and we intend on doing similar events monthly.

For this dinner we have chosen wines from the Veneto region of Italy, one of my favorite Italian wine regions. Alpha Zeta winery is an outlier producer in the area, owing to the fact that the wine maker is a New Zealander. But these wines are wonderful. They have the terrior and earthiness of Veneto wines with a touch of New World flash and fruit.

The price is a little higher than in the past but the wines are more expensive than the wines we offered in the past - *there is Amarone with Filet Mignon!* Also, there will be communal seating.

**\$79/person (+ tax & gratuity)**

**Tuesday, October 25 - 6:30pm**

**Reservations are required and  
are limited to 35 seats.**

**Call (303) 443-5100**

## **The Menu**

Baby kale\* and arugula\* salad, house-cured guanciale\*, spice roasted pear\* and hazelnuts  
*Lugana, D.O.C. 2008*

Carnaroli rice risotto with P.E.I. mussels, pork tenderloin\*, charred Jimmy Nardello peppers\*, spinach\* and Piave  
Vecchio cheese  
*Corvina, Valpolicella, I.G.T. 2009*

Pan seared duck breast\* with mushroom\*, cranberry, Ripasso sauce and garlic\* sauteed beet greens\*  
*Ripasso, Valpolicella Superiore, D.O.C. 2008*

Roasted Filet Mignon with cipollini onion\* jus and baked Kabocha squash\*  
and sweet potatoes\* topped with melted Asiago cheese  
*Amarone della Valpolicella, D.O.C. 2007*

Paonia apple\* crumble with pumpkin spice vanilla ice cream\*  
*Amaro~Prosecco cocktail*

*\*denotes local products*

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