

Campania Wine Dinner

February 21, Tuesday, at 6:30pm

The wines are from the Vesevo Winery in Campania. Paying homage to Mt. Vesuvio, Vesevo is the ancient name of the volcano. Campania has a history in wine making that goes back to before the time Homer, interrupted only by the eruption of Mt. Vesuvio. These grapes are unique to this region and parts of southern Italy. Long history and modern technique make the most of what the volcanic and ancient land has to offer. Master Sommelier for Vin Divino, Damon Ornowski, will be at the event to present and explain these unique wines. Chefs Alec Schuler of Arugula and Sven Hedenas of Tangerine spent an enjoyable few hours sipping these wines and crafting a superbly paired 5 course meal!

The cost is \$45/person for dinner, with an additional \$34/person for the wines (+ tax and tip). Reservations are required. Call 303.443.5100.

THE MENU

Lolla rosa & fennel dressed in currant vinaigrette with Taleggio cheese, shaved hot Coppa and hand rolled olive oil-sage crackers

Falanghina, I.G.T. 2010

Seared Alamosa black tilapia* in asparagus butter sauce with hazelnut, garbanzo and herb tabbouleh

Greco di Tufo, D.O.C.G. 2010

Handmade pappardelle in Colorado lamb* ragu topped with shaved carrot* and parsnip salad and crumbled Locatelli Pecorino cheese

Aglianico, I.G.T. 2008

Rosemary & caul wrapped beef tenderloin* with Gorgonzola-shallot sauce and red beet*-sweet potato gratin

Taurasi, D.O.C.G. 2001

Almond-ricotta-orange zest 'sfogliatelle'

House made blood orangecello

**denotes local products*