

“Terroirs of Tuscany” Wine Dinner

January 24, Tuesday, at 6:30pm, 2012.

This event will be held in the Amaro space at Arugula, and is limited to the 35 guests. The wines are from arguably the three most important wine zones in Tuscany; Chianti, Montalcino and Bolgheri - birthplace of “Super Tuscan” wines. The evening will start with the most classic of Tuscan white wines, Vernaccia di San Gimignano, then a Chianti Classico, a Rosso di Montalcino, a fantastic big Super Tuscan and finally finish with a Vin Santo del Chianti Classico. Mario Scanu of Winebow Importers will lead the evening sharing his enormous knowledge of Italian and Tuscan wines throughout the evening. This will be an educational experience for the willing. Depending on the amount of reservations there may be communal seating.

The cost is \$45/person for dinner, with an additional \$34/person for the wines (+ tax and tip). Reservations are required. 303.443.5100. Event ends around 9pm.

THE MENU

Tuscan style smooth chicken liver* pâté with blood orange, pistachio and frisee salad
San Quirico, Vernaccia di San Gimignano, D.O.C.G. 2010

Carnaroli rice risotto with shitake and cinnamon-cap mushrooms*, braised pork shoulder* and kale*; topped with shaved truffled Pecorino Tartufo cheese
Castellare, Chianti Classico, D.O.C.G. 2009

Livornese fish stew with fresh Dorado, mussels, black Cerignolo olives, fennel, orange zest and tomatoes
San Polo, Rosso di Montalcino, D.O.C. 2009

Lightly smoked N.Y. strip roast* with browned Brussels sprouts, celery root* gratin and a rich Cabernet demi-glaze
Poggio al Tesoro, Sondaia, D.O.C. 2007

Almond biscotti, macerated fresh berries and dark chocolate truffles
Castellare, S. Niccolò Vin Santo del Chianti Classico, D.O.C. 2003

**denotes local products*