COLTERENZIO WINE DINNER

JOIN US FOR A FOUR-COURSE WINE AND DINNER EVENT.

FRIDAY, FEBRUARY 4, 2011

HORS D'OEUVRES 6:30 • DINNER 7:00

$60 PLUS TAX & GRATUITY

ANTIPASTO

INSALATA DI POLIPO, PATATE E FAGIOLINI
Steamed Mediterranean Baby Octopus, served with Golden Yukon Potato, Baby Green Beans, Liguria Olives and light Basil Pesto sauce
PINOT GRIGIO COLTERENZIO

PIATTO DI MEZZO

RISOTTO ALLA MATRICIANA
Organic Carnaroli rice tossed with fresh Tomato sauce, Red Onion Confit, Organic Pancetta and Pecorino cheese
SAUVIGNON BLANC COLTERENZIO

ENTRATA

FILETTO AL PINOT NERO, MIDOLLO E PANCETTA AFFUMICATA
Roasted 6 oz Beef Filet, served with Pinot Noir and Veal Marrow Reduction, toasted Apple wood smoked Nueske's Bacon
PINOT NERO COLTERENZIO

DOLCE

SFOGLIATELLA ALLE MELE
Italian Puff Pastry Sfogliatella, filled with Organic Michigan Golden Apple, Balsamic Caramel sauce and Vanilla Gelato

SCHRECKBICHL
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