

# Flavor Bistro

Wine Merchants Present

*'Dinner with Alan & Sandy'*

## Wine Pairing Dinner

Thursday, May 17, 2012

7:00 pm

## Menu

### **Torta Di Cipolle**

Flaky Thin Pastry Crust Topped with Caramelized Onion Confit and a Trio of Cheeses Garnished with Organic Frisée and Marsala-Roasted Walnuts

**2010 Whitehall Lane Sauvignon Blanc**  
Napa Valley

### **Spiedini Di Tortelli**

Italian Style 'Wonton' Filled with a Ricotta Vegetali Mousse  
Served in a Spicy Sugo Di Pomodoro

**2008 Allegrini, Palazzo Della Torre**  
Veronese, Italia

### **Brasato Alla Milanese**

Braised Beef 'Ossobuco' Style Garnished with Glazed Spring Vegetables and Roasted Organic Mushrooms on a Bed of Parmesan Sweet Potato Gnocchi

**2008 Benziger Cabernet Sauvignon**  
Sonoma County

### **Tiramisu**

Espresso-Soaked Ladyfingers Layered with Mascarpone Cream and Cocoa

**2009 Ceretto D'Asti**  
**Piemonte, Italia**  
(Organic)

**RSVP by Noon Thursday, May 17th**

email: [acflavorbistrowine@gmail.com](mailto:acflavorbistrowine@gmail.com)

phone: **569-9463**

**\$24.95 Per Person**

(Tax & Gratuity Not Included)

**All Wines Available for Purchase At Special 'To-Go' Pricing**