

## Welcome to PZ's 49<sup>th</sup> Wine Dinner

### Featuring the Wines of Domaines Barons de Rothschild (Lafite)

November 1, 2017 6:00

#### Antipasto

Caprese Heirloom Tomatoes fresh basil and Burrata cheese layered on grilled Crostini, drizzled with extra virgin olive oil.

**Champagne Barons de Rothschild Brut** – *“Ripe pear and nectarine scents are sharpened and lifted by hints of citrus zest and smoky minerals.” - Josh Reynolds, Vinous*

#### Insalata

Arugula e Pomodoro Arugula, watercress and a blend baby European lettuce tossed with extra virgin olive oil served with marinated Roma tomatoes, grilled eggplant and Portobello Mushrooms topped with walnut encrusted Goat Cheese and shaved pecorino, drizzled with extra virgin olive oil.

**Domaines Barons de Rothschild Legende Bordeaux Blanc 2016** - *Pale straw color. On the nose, refined and aromatic, combining citrus notes with aromas of exotic fruit. On the palate, fresh, lively and seductive, very aromatic.*

#### Primo Piatto

Homemade Ravioli fresh pasta sheets filled with roasted Pheasant, Parmigiano, and caramelized shallots, sautéed with chanterelle mushrooms, in a creamy brie sauce.

**Domaines Barons de Rothschild Legende Medoc 2013** - Intense red with hints of orangey brown. Expressive and elegant, with intense aromas mingling sweet spices, red fruit, and licorice. Supple and flavorful, very aromatic and complex...

**Los Vascos Grande Reserve Cabernet Sauvignon 2014** - *Aromas of fresh, ripe fruits like raspberry, cherry, and plum, along with notes of caramel, dark chocolate, black olive, and cedar. On the palate, the firm yet elegant tannins add structure and volume. A powerful, expressive offering with terrific freshness.*

#### Secondo Piatto

Short Ribs Bordelaise: Braised beef short rib baked with tomatoes, onions and carrots served on a bed of creamy Gorgonzola polenta with sautéed Porcini mushroom and pearl onions in red Bordeaux reduction.

**Chateau Moulin de Duhart 2012 Pauillac** - *"A ripe, rich style of wine, with swathes of black-currant fruits and cushioned tannins, full-bodied and deliciously rich. The fruit carries the wine with its smooth tannins." - Wine Enthusiast*

**Domaines Barons de Rothschild Lafite Le Dix de Los Vascos 2013** - *The aromas of the ripe cherries are combined with delicate notes of blackberries to develop further flavors of licorice, saffron, peppers, nutmeg, white and black peppers, which integrate into notes of cocoa, tobacco, and cedar.*

#### L'ultimo Piatto

Fois Gras and Goat Cheese Crostini with a citrus tarragon basil Panna.

**Château Sigalas-Rabaud, Lieutenant de Sigalas Sauternes 2009**- *"The Sigalas Rabaud was sensational... bestowed with an intense bouquet of quince, orange zest and almond with a lighter touch of honey compared to its peers. The palate is medium-bodied with great viscosity. This is a wondrous wine." - The Wine Advocate*

\$125 per person all-inclusive of tax and gratuity, prepaid reservations only, you may also purchase online at Pizzaioli.com. Final Menu selections may change based on the availability of fresh ingredients.