

Welcome to PZ's 50th Wine Dinner

Featuring the Wines of Paul Hobbs

November 30, 2017 6:00

Antipasto

Pan seared Alaska Weathervane Scallops and Wild White Shrimp, sautéed with aromatic Falanghina white wine, butter lemon, chives, tarragon, and toasted herb crostini.

CrossBarn by Paul Hobbs Sonoma Coast Chardonnay 2016 – *“Daffodil yellow with aromas of Bartlett pear, yellow peach, and citrus/yellow flowers. On the palate, there are flavors of juicy pink lady apple, fresh guava, and apricot. The texture is creamy, energetic, long and salivating.”* –Paul Hobbs

Insalata

European Mesclun greens, apples, candied pecans, blue cheese, dried cranberries and drizzled with apple cider vinaigrette, shallot, dijon, and olive oil.

Paul Hobbs Russian River Chardonnay 2015 – *“With a pale straw, pearlescent hue, the wine impresses with aromas of yellow blossoms, citrus and a note of chamomile tea. The richly textured palate offers delectable flavors of fresh white fruits and sweet brioche accented by minerality for a lingering and pleasurable finish.”* – Paul Hobbs

Primo Piatto

Homemade Ravioli fresh pasta sheets filled with slow Braised Pork from Idaho's Salmon Creek Farms natural Duroc boar, sautéed with wild winter mushrooms, in a Burgundy reduction.

Paul Hobbs Hyde Vineyard Pinot Noir 2015, from Carneros, California - *Dense violet in color, this elegant wine from Larry Hyde's vineyard intrigues with an aromatic medley of blueberry, violets, and dried sage. The supple and earthy palate gives way to ripe flavors of blackberry, black cherry and hints of lavender and herbal spices. This richly textured wine integrates fine, velvety tannins, clean minerality, and balanced acidity that grace the lingering finish.”* – Paul Hobbs

Secondo Piatto

Herb coated Colorado lamb rack, pecorino pepper polenta and Roasted leeks, parsnips, carrots, celery, butternut squash, and zucchini with Cabernet reduction.

Crossbarn Cabernet Franc, Moon Mountain District 2014 – *“...distinctively deep violet hue and opaque core. Dulcet aromas of vanilla bean, ripe Brooks cherry, wild blueberry, thyme, and sage emerge from the glass, setting the stage for the vibrant palate to follow. Polished layers of juicy fraise des bois, raspberry, and red currant are accented by notes of sea salt, sage, and lavender. Firm tannins and vibrant acidity establish structure, evident throughout the wine's long, silky finish.”* – Paul Hobbs

L'ultimo Piatto

Cabernet Chocolate Cake topped with ganache frosting, panna and Maraschino cherries, rich, moist and intense.

Paul Hobbs Napa Valley Cabernet Sauvignon 2014, from Napa Valley, California - *“Dark crimson in color, the nose is perfumed with luxuriant aromas of red currant, boysenberry, cedar box, and Herbes de Provence. The intensely layered palate excites with flavors of cassis, graphite, blueberries, and sage, woven seamlessly together with savory, velvety tannins. The finish is long and pure, a perfect harmony of richness and elegance.”* – Paul Hobbs

\$150 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.