

SPIEDINI ITALIAN RISTORANTE

EXCLUSIVE MAY WINE DINNER

Roots Run Deep Winery

featuring **Educated Guess Wines**

TUESDAY MAY 22ND, 2018 6:30PM

ANTIPASTO

SAVORY CHEESECAKE, RED ONION JAM

WINE PAIRING

CHARDONNAY, SONOMA CARNEROS, 2015

By combining the characteristics that both traditional barrel fermentation and stainless steel ferment provide, the wine retains delicious tropical fruit flavors keeping everything you love about Chardonnay-creamy notes, toast, spice and vanilla without being overdone.

SECONDI

PAN-SEARED DAY BOAT HALIBUT

Wild Mushroom and Red Wine Reduction

WINE PAIRING

PINOT NOIR, SONOMA CARNEROS, 2016

Deep, rich and concentrated in color and texture with ripe strawberry, red cherry and wild berry fruit. Hints of spice and cola, firm tannins in the finish.

MAIN

HERB ROASTED CORNISH GAME HEN

Marinated with Herbs de Provence and Lemon Zest

Thyme Laced Au Gratin Potatoes

Young Vegetables

WINE PAIRING

CABERNET SAUVIGNON, NAPA VALLEY, 2016

Rich, ripe, and well-structured with flavors of juicy blackberry and cherry fruit, creamy milk chocolate and dusty notes all tied together with a toasty oak finish that lingers.

DOLCE

INDIVIDUAL PEACH COBLER

Quenelle of Vanilla Bean Ice Cream

WINE PAIRING

CHEF SELECTED DESSERT WINE

\$69.00 PER PERSON PLUS TAX & GRATUITY