

SPIEDINI ITALIAN RISTORANTE EXCLUSIVE JULY WINE DINNER

Featuring

 Lapostolle Wines

TUESDAY, JULY 25TH, 2017 6:30 PM

Antipasto

SEAFOOD EMPANADAS
LOBSTER SAUCE

CASA LAPOSTOLLE, SAUVIGNON BLANC 2014, RAPEL VALLEY, CHILE

Color of pale yellow with green edges. Very expressive with aromas of fresh herbs, cucumber, and white fruit such as pears, along with floral notes. Balanced, fresh mid palate with good volume and long finish.

Primo

TAPAS ASSORTMENT

PIQUILLO PEPPERS FILLED WITH CHICKEN AND DATES
POTATO TORTILLA WITH CHORIZO, AND SUN-DRIED TOMATOES,
PICKLED SANGRIA MELON

CASA LAPOSTOLLE, MERLOT 2013, RAPEL VALLEY, CHILE

Brilliant ruby color; expressive nose of fresh red fruit such as plum, strawberries, and cherries with aromas of chocolate, coffee and black pepper. Fresh attack, with a medium structured palate with soft round tannins. Spicy mouthfeel with fresh red fruit flavors and a long juicy finish.

Entree

SLOW ROASTED CARNE ASADA
POLENTA FRIES, ROASTED TOMATOES, SQUASH TIMBALE

CASA LAPOSTOLLE, CABERNET SAUVIGNON 2013, RAPEL VALLEY, CHILE

Color is ruby red with cherry edges; fresh aromas such as strawberry and plum juice, a spicy expression of cardamom and red paprika. Medium acidity and juicy tannins with a plum aftertaste.

Dolce

DULCE DE LECHE CHEESECAKE
FRESH BERRIES

CHEF SELECTED SPECIALTY DESSERT WINE

\$69.00 PER PERSON PLUS TAX & GRATUITY

