

Max Amore Presents
A Mediterranean Food & Wine Event

Wednesday October 19, 2011
6:00pm

Spanish Wine & Italian Cuisine

Guest Speaker: Kevin McGill

RECEPTION

Chef's Welcome

Marcona almonds ~ marinated olives ~ Grana padano
Mont-Marcal, Cava Brut Rosado, Penedes 2007

1st COURSE

Sea Scallop Carpaccio

shaved fennel, sweet pepper vinaigrette
Martinsancho, Verdejo, Rueda 2009

2nd COURSE

House Made Ravioli

shrimp and ricotta filled ravioli,
smoked corn cream, prosciutto di parma
Xiloca, Garnacha, Jiloca 2009

3rd COURSE

Stufato

bel aria hot sausage, green lentils,
turnips, mediterranean brodo
Bodegas Carchelo, "C", Jumilla 2010

4th

Pork Osso Bucco

braised pork shank, saffron risotto,
swiss chard with golden raisins, natural jus
Fernandez Rivera, Dehesa La Granja, Castilla y Leon 2004

5th COURSE

Dark Chocolate Decadence

Bodegas Carchelo, Altico "A", Jumilla 2008

65.00 per person plus tax and gratuity
RSVP Max Amore, Glastonbury - (860) 659-2819