



Tuesday October 28th, 2014

Max Amore & Ste Michelle Wine Estates

Are Very Pleased To Present A Fabulous Wine And Food Pairing Dinner, Featuring A Head To Head Sampling Of The Old World Wines Of Antinori, Dr Loosen, And The New World Wines Of Ste Michelle Wine Estates Properties Col Solare, Cht Ste Michelle, And Spring Valley Vineyard Of Washington State

Presenting The Wines Will Be National Educator For Ste Michelle Wine Estates, Thom Horsey
Executive Chef Ted Burnett Will Be Manning The Grill And Presenting The Menu

6:00 pm Reception – On The Lawn & Patio (Weather Permitting)

6:30 pm Seating - Inside

RECEPTION

Grilled Bratwurst | Grilled Calamari

Riesling *Saint M* By Dr Loosen, Pfalz, DE, 2012

Riesling *Eroica* By Dr Loosen, Columbia Valley, WA, 2012

PRIMO

Smoked Salmon | Salmon Mousse | Roasted Beets

Chateau Ste Michelle Chardonnay *Canoe Ridge Estates*, WA, 2012

Castello Delle Saia Chardonnay, Umbria, 2011

PASTA

Cavatappi Amatriciana

Chateau Ste Michelle Indian Wells Washington State Red, 2010

Marchesi Antinori *Villa Antinori* Rosso Di Toscana, 2011

CARNE

**Baby Lamb Chops Scottadita | Baby Arugula | Shaved Pecorino Romano |
Extra Virgin Olive Oil**

Col Solare, Columbia Valley, 2008

Marchesi Antinori *Tenuta Tignanello*, Toscana, 2011

CHEESE

Assorted | Cato Corner CT | Classic Italian

Spring Valley Vineyards Walla Walla Red, 2011

Guado Al Taso *Il Bruciato* Bolgheri Rosso, 2012

\$110 Per Person

(Not Including Tax Or Gratuity)

Please Call 860.659.2819 For Reservations

Seating Is Very Limited

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