

Mahogany Grille & La Cappuccina Winery Dinner

Wednesday, July 26, 2017

Soave Paired with

Char Grilled Palisade Peach & Goat Cheese Crema

Basil "Caviar"

San Brizio Paired

Crispy Lamb Belly Bacon & Dove Creek Bean Salad

Carboncino Alta Langa cheese

Madego Paired with

Seared Foie Gras with Grilled onion & Porcini Mushroom

Roasted Sweet Garlic Glaze

Campo Buri Paired with

Grilled Elk Tenderloin with Roasted chili Colorado

Mature Belford cheese Gratin

Arzimo Paired with

Gorgonzola Blue cheese and pine nut Tartlet

With wine and balsamic reduction