

# GRATZI WINE DINNER

Tuesday, March 15<sup>th</sup>, 2011, 6:30pm

*Wine enthusiasts of Ann Arbor, you are invited to explore the outstanding value and variety of wines from Fattoria Giuseppe Savini Wines, Abruzzo, Italy at Gratz.*

## THE ART OF WINE PAIRING

Special guest Luca Papini, Assistant Winemaker at Savini, and Gratz's Chef John Fischer pair five of the Savini wines with select Gratz entrées.

### CRESPE DI CECI CON PEPERONI E CAPRINO

A savory chickpea flour crepe filled with roasted red and yellow peppers, and fresh, soft goat cheese, garnished with an arugula salad tossed in lemon vinaigrette.

**2008 Rondineto Passerina IGT**

### CAPELANTE DI FINOCHIO E AGRUMI

Pan seared jumbo scallops served in a lemon beurre blanc, garnished with a shaved salad of fennel and fresh citrus.

**2008 Colleventano Pecorino IGT**

### RISOTTO DI FEGATINI

Creamy carnaroli risotto with shallots, porcini mushrooms, parmesan reggiano, marsala wine and chicken livers, garnished with pancetta.

**2008 Rondineto Montepulciano d'Abruzzo DOC**

### MEDAGLIONI DI MANZO

Two pan seared filet medallions served with garlic smashed potatoes and sautéed spinach, accompanied with wild mushrooms in a traditional sauce Diane.

**2005 Savini Montepulciano d'Abruzzo DOC**

### ASSORTMENT OF PETIT FOURS

Provided by The Chop House's

Pastry Chef Cheryl Hanewich

**Vino Cotto Morro d'Oro**

**\$60.00\* per person**

\*Tax and gratuity not included

The logo for Gratz, featuring the word "Gratz" in a stylized, handwritten-style font with a registered trademark symbol (®) to the right.

**Reservations at: (888) 456-3463**

Links

[www.uswineimports.com](http://www.uswineimports.com)

[www.fattoriagiuseppesavini.it](http://www.fattoriagiuseppesavini.it)