

de' MEDICI Cucina Italiana  
Presents  
**Annual Food and Wine Pairing Dinner**  
Tuesday, October 26, 2010

Executive Chef: Ricardo Macias

Guest Speaker: Dr. Cliff Rose

**~Champagne Reception~**

**7:00 PM – 7:30 PM**

Mushroom stuffed with lobster, crab and shrimp, lightly grilled eggplant crisps, and fresh asparagus wrapped with Boar's Head ham  
L'Ermitage Roederer Estate Brut

**First Course**

Medallion of Salmon

Wild filet of salmon, seared and topped over linguini pasta alla olio  
Nickel & Nickel Truchard Chardonnay (Carneros District)

**Second Course**

Salad

Arugula and endive with caramelized walnuts, tossed in a raspberry vinaigrette dressing and garnished with sliced pears  
Duckhorn Sauvignon Blanc (Napa Valley)

**Intermezzo**

Lemon Sorbet

**Entrées**

(Includes all three)

Rack of Lamb

Colorado lamb oven baked with Italian bread crumbs over a bed of sautéed spinach  
Ferrari-Carano Siena Meritage (Sonoma)

Lasagna alla Bolognese

Fresh pasta layered with a blend of cheeses, ground provimi veal and filet mignon in our delicate tomato sauce with a touch of herbs  
Francis Coppola Pennino Zinfandel (Napa Valley)

Petite Filet Mignon

8 oz filet mignon charbroiled to perfection served on a baked Portobello mushroom topped with a port wine reduction  
Nickel & Nickel Rock Cairn Cabernet (Napa Valley)

**Dessert**

Vanilla bean gelato topped with fresh raspberries and sprinkled with Godiva chocolate shavings

Chambord dessert wine

(Coffee available upon request)