



## **Wine Pairing Dinner**

**May 6, 2017**

**5 pm**

Soup-Potato & Leek with Grilled Shrimp & Fennel Garnish

Wine-Taburno Flanchina del Sannino Fontana Vecchio-2015-DOC Label; 3 Glass Award in Gambero Rosso

Salad-Baby Arugula & Spinach with Prosciutto Wrapped Grilled Pears, Candied Pecans, Goat Cheese & Peach Raspberry Vinaigrette

Wine-Bigi Orvieto Classico Amabile 2015-DOC Label

Pasta-Wild Mushroom Ravioli with Herb Cream Sauce

Wine-Stefano Farina Langhe Rosso "Le Brume" 60/40 Nebbiolo Barbera 2011

Entrée-Pecorino and Herb Stuffed Rolled Beef  
Steamed Asparagus

Wine-Lagone Aia Vecchia 'Super Tuscan' 2014- 90 Pts in Wine Spectator

Dessert-Lemon Semi-Fredo with Fresh Berries

Wine-Sun Garden Gewurtztraminer 2015 Qualitat – 87 Pts in Wine Enthusiast

**Reservation Only-Seating Limited**

**\$75**

**Guest Chefs: Andrew Opyoke and Nina Dorman**

**Wine Specialist: Scott Law, CSW**

**928-525-6212**

*Tax and tip not included*

*We host only one event per day-guaranteed!*

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*Prices subject to change without notice.*