

Caribbean Wine Dinner @ Bella Panini

Join us Monday, February 13th at 6pm for a Caribbean inspired wine pairing dinner at Bella Panini in Palmer Lake, CO. Freshly inspired by a recent trip to the Caribbean, KT plans to replicate his favorite cuisine and asked Matt and I to come up with some equally inspiring wine pairing.

Please join us for this unique, tasty dinner! KT's gourmet dinner is \$70/person (tax and gratuity are included). For reservations call Bella Panini at 719-481-3244.

Conch Chowder

Paired with 2010 Francois Cazin Cheverny from the Loire Valley

Here is the menu with the wines Dirk has paired with the course. We are also sold out for Sunday night and only accepting reservations for Monday the 13th @ 6pm. Thanks KT

Caribbean Salt Cod Fritters with Garlic and Lime Aioli

Paired with 2010 Adega Monte Branco Alento Branco from Portugal

Jerk Infused Shrimp & Scallops with a Butternut Squash Risotto

Paired with 2010 Vina Do Burato Mencia from Ribeira Sacra, Spain

Roasted Duck Breast with Poached Pear, Potato Pancake and Cardamom Jus

Paired with 2010 Dauvergne Ranvier Luberon Rouge from the Rhone Valley

Curried Lamb Loin with Cucumber Raita and Chayote Squash

Paired with 2010 Rio Madre Graciano from Rioja, Spain

Rum Cake with Caramelized Plantains