

# VIP "Passport" Wine Tasting and Food Pairing List

**Food Pairings presented by Matt Hayden,  
Executive Chef and Owner of Scratch Event Catering**

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**Brazilian Chicken Linguica Sausage**

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**Smoked Duck Profiteroles**

**w/Soft Tallegio Cheese and Balsamic Syrup**

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**Marinated Beef Schwarma served on Fresh Flatbread w/ Hummos and Roasted  
Tomatoes**

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**Chocolate Espresso Mousse served on Black Cherry infused Pizzelle Cookies**

## **2007 Titus Napa Valley Cabernet Sauvignon**

### **Wine Profile**

This 2007 Napa Valley Cabernet Sauvignon has a shimmering, intense purple and ruby color. The nose is alluring and complex with aromas of black cherry, blueberry, lavender, currant, apple, sweet basil leaf and exotic notes of toasted chocolate, crème Brule and oak spice.

## **2009 Cameron Hughes "Lot #285" Rutherford Cabernet Sauvignon**

### **Wine Profile**

*91 points Wine Enthusiast*

The nose is sweet, focused and pure with ripe blackberry, raspberry and currant aromatics. The palate is classically styled with pretty fruit and ripe tannins. 40% new oak was used with this wine, mostly French with a tiny bit of Hungarian with a low to medium toast to lift the fruit.

## **SONOMA CUTRER RUSSIAN RIVER CHARDONNAY 2011**

### **Wine Profile**

*91 points Wine Enthusiast*

Distinct aromas of ginger and lemon zest are joined by toasty coconut, melon and caramel alongside a mineral, flinty cedar chest oakiness overlaid by notes of honeysuckle. Well-balanced with a solid acid backbone, the wine is rich and medium-heavy with a broad, yet firm, mid-palate.

## **La Collina dei Lecci 2007 Sangiovese Grosso (Brunello di Montalcino)**

### **Wine Profile**

91points James Suckling

*91 points Wine Enthusiast*

This is a classic Brunello, with a bold, dense style. Delicate, ethereal Sangiovese accents emerge, but the wine is also packed tight with modern aromas of spice, leather and dark chocolate. It shows nice balance and complexity. Textured tannins and tight structure.

# Standard “Passport” Food Pairing List

## Food Pairings presented by Steve Bernstein, of Bernstein’s Fine Catering

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### Vegetable Paella

This vibrant Spanish rice dish marries the robust flavors of olive oil, garlic, tomatoes, and pepper with short-grain rice, broth, and vegetables .should be savored with a robust glass of wine and friends.

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### Moroccan Sweet Potato Stew

With flavors of cumin and turmeric coupled with sweet potatoes, eggplant and garbanzo beans, this stew tastes exotic and fresh

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### Toasted Ham & Brie Crostini

So simple yet so delicious, thanks to crusty bread, smoky ham and rich cheese

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### Hummus and Pita

This creamy, savory dip, seasoned with garlic and lemon slavered over pita will leave you wanting more

## Food Pairings presented by Kellie and Karen, of Dream Dinners

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### Penne w/Chicken and Peanut Sauce

Juicy bites of chicken surrounded by a blend of bright vegetables, with a velvety peanut sauce smothering penne pasta

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### Herb Crusted Flank Steak

With a celebrated crust of secret herbs and spices brings a burst of flavor to succulent, lean, aged steak

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### Lemon Chicken Piccata w/ Fettuccine

Tangy lemon sauce provides the perfect spring flavor with capers, herbs & artichoke hearts to all natural chicken

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### Peach Bourbon Chicken with Grilled Asparagus

Peach, ginger, garlic and a little heat with red pepper flakes make for an exquisite sauce over grilled chicken. Add grilled asparagus and you have a culinary delight