



Italian Winemaker's Dinner

28 November 2018 @ 7pm

five wines | 5 courses | \$57.63per

330 7TH STREET in GWS | 970.230.9234 | thepullmangws.com

an Italian Winemakers Dinner

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1ST

WHIPPED LARDO CROSTINI.

PICKLED EGGPLANT. GRILLED ARTICHOKE.

8YR BALSAMIC.

LE COLTURE PROSECCO "SYLVOZ", NV

2ND

CHESTNUT AGNOLOTTI.

CELERIAC & APPLE. MELTED LEEKS. PECORINO.

CASTELFEDER, LAGREIN ROSATO, 2017

3RD

ROAST QUAIL CACCIATORI.

CALBRETTEA, NERELLO MASCALESE, 2016

4TH

NEBBIOLO BRAISED BEEF SHORTTRIBS.

PARMESAN RISOTTO.

ETTOR GERMANO, LANGE NEBBIOLO, 2017

5TH

OLIVE OIL & POLENTA CAKE.

PRESERVED LEMON ICE CREAM. PISTACHIO DUST.

FRATELLI OTTONI, RED DOLCE LAMBRUSCO, NV

\$57.63PER

