



Wednesday, February 22, 2012

Carnevale

Carnevale is a festival which can trace its roots back to the Roman Saturnalia. Carnevale was the final hurrah as winter headed towards spring, and the long Lenten season of fasting and abstinence. It was a last chance to indulge the passions of the flesh, in more ways than one. This dinner features four classic Venetian dishes, paired with wines from Masi, one of Veneto's most prestigious producers.

"A Carnevale Ogni Scherzo Vale" (Anything goes at Carnival)

ANTIPASTO

Sogliole in Saòr

Sole in sweet and sour sauce with pine nuts and golden raisins

Masi Modello delle Venezie Bianco - Pinot Grigio, Garganega, and Pinot Bianco - 2010



PRIMO

Risotto di Scampi

Shrimp scampi risotto

Masi Masianico - Pinot Grigio and Verduzzo - 2010



SECONDO

Fagiano Ubriaco

Pheasant braised in brandy and red wine, with mushroom sauce and soft polenta

Masi Amarone Classico "Costasera" - Corvina, Rondinella, and Molinara 2007



DOLCE

Pazientina

Venetian almond cake layered with zabaglione

Masi Amabile degli Angeli Recioto - 2007

Dinner cost: \$34.00 per person

Optional wine pairing: \$33.00 per person

For reservations call: 303.938.8800

Reserve online: www.albaboulder.com