



CASTELLO BANFI WINE DINNER

**WITH GUEST SPEAKER
DIANA DILDY
GLAZERS WINES, CSW**

**TUESDAY JANUARY 24, 2012
7:00PM**

69.00++ PER PERSON

**PLEASE CALL FOR RESERVATIONS
NO ON LINE RESERVATIONS TAKEN
972-233-5656**

NUTTY SHRIMP

PISTACHIO CRUSTED SHRIMP
SERVED OVER A GRILLED ENDIVE AND PEAR SALAD
WITH LEMON & VANILLA VINAIGRETTE
CASTELLO BANFI SAN ANGELO PINOT GRIGIO 2010

AHI TUNA

BROILED AHI TUNA WITH TOASTED ORZO PASTA,
PORTABELLA MUSHROOM AND RICOTTA CHEESE "ROUND"
WITH FRIED LEEKS
BANFI CENTINE RED 2008

SHORT RIB "BUCCO"

SHORT RIB BRAISED IN CASTELLO BANFI CHIANTI & GARLIC BROTH
SERVED OVER A PARMESAN MACARONI WITH HERB CREMOLATA
BANFI CHIANTI CLASSICO RESERVA 2008

DUCK BREAST

ITALIAN SAUSAGE STUFFED DUCK BREAST, CREAMY POLENTA
AND BAKED CHERRY CHUTNEY
CASTELLO BANFI BRUNELLO DI MONTACELLO 2006

"MAMA MIA" TIRAMISU

CHOCOLATE TIRAMISU WITH RASPBERRY "JAM" AND VANILLA CREAM
BANFI ROSA REGALE SPARKLING 2010

EXECUTIVE CHEF/PARTNER AMADOR MORA

ASSISTANT CHEF JUAN CAN