

# Spiedini

## February Exclusive Wine Dinner

Featuring  
**Irony Winery**

*Tuesday, February 28<sup>th</sup>, 2012 at 6:30pm*  
*221 North Rampart Boulevard, Las Vegas*  
*Located inside the J.W. Marriott Resort*  
*\$68.00 per Person, Reservation 702-869-8500*

Handcrafted Spinach Gnocchi  
Lobster Bolognese

**-Chardonnay, Napa Valley, 2009-**

A distinct and subtle Chardonnay, with medium full body. It is smoothly textured, well balanced, and long on the palate, with a lingering finish. Its flavors are complex and restrained, reminiscent of pear, lemon, yellow apple and melon, with overtones of coconut, vanilla and spicy oak.

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Pan Seared Branzino Filet  
Kabocha Squash Puree  
Red Wine Reduction

**-Pinot Noir, Monterey County, 2009-**

Opens with aromas of red cherry, strawberry and undertones of clove and sage. Rhubarb flavors are layered with accents of red cherry, licorice and berry jam. Firm tannins and crisp acidity deliver a lovely balanced, medium-bodied wine with a smooth finish.

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Berkshire Farm Pork Tenderloin Wrapped in Prosciutto  
Brussels Sprout Mash with Apples & Shallots  
Cannellini Beans with Sage

**-Cabernet Sauvignon, Napa Valley, 2009-**

Opens with fresh aromas of blackberry, blueberry and black licorice with a twist of peppermint, sage and savory dried herbs. This full-bodied wine delivers dark berry flavors, mixed with layers of vanilla, cocoa, chocolate, and a hint of earthiness.

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Lemon Meringue Pie  
Mango Sorbet

**-Dessert Wine-**