

Wine Dinner ☼ Sunday, April 26th

At 7:00 p.m. on the Rooftop Patio ☼ \$35/guest

1st Course:

Soave Ora Classico 2007 [peach, citrus, almond]
caponata wrapped in phyllo dough
prosciutto rolls with arugula, mascarpone and parmesan
hummus with pita chips



2nd Course:

Rosso di Montepulciano Poliziano 2006 [rich, ripe tannins]
grilled lamb skewer with vegetables
Greek yogurt vol-au-vents
antipasto platter with olives and peppers



3rd Course:

Barbera Poderil Elia Neive 2004 [medium bodied, complex]
beef Carpaccio with crostini
tomato, cucumber and feta salad served on grilled flatbread
bacon wrapped prunes



4th Course:

Prosecco Cara Mia Pinot Blanco - Brut
mixed nuts and dried fruit
mini fruit tarts
baked puff pastry filled with honey-whipped ricotta

Reservations are Recommended ☼ 303.444.4888 ☼ www.bacaro.com