



CARPINETO
WINE DINNER

Sunday, February 12, 2012

\$85 per person

Passed Appetizers

Grilled Oysters

with dogajolo granita, italian cocktail sauce and salsa verde

Soft Italian Polenta

with local mushrooms, crescenza cheese and fresh thyme

2010 Dogajolo Bianco IGT

Course 1

Roasted Beet Salad

with fried crescenza, arugula, bittersweet vinaigrette

2010 Dogajolo Bianco IGT

Course 2

Pancetta Wrapped Halibut

with fava bean, carrot and fingerling potato saute topped with red wine gastrique

2010 Spolverino IGT

Course 3

Wild Boar Ragu

with housemade pappardelle, parmigiano-reggiano

2005 Chianti Classico Riserva

Course 4

Seared New York Strip Steak

with thyme glazed red onion, swiss chard, mashed turnip and russet potatoes

2001 Appodiati Series

2006 Brunello di Montalcino

Dessert

Housemade semi-fredo topped with Meletti Cioccolato

with housemade biscotti

2010 Villa Rosa Moscato di Asti

Call 307.739.4100 for Reservations

Limited Availability



A CAMPAIGN FINANCED ACCORDING TO EC REGULATIONS N. 1234/07



EUROPEAN UNION



CARPINETO

Grandi Vini di Toscana



Antonio M. Zaccheo Jr

Son of Carpineto co-founder Antonio Mario Zaccheo Sr, Antonio has been immersed in Italy's rich wine heritage since birth. Antonio is the latest in a long line of Zaccheo winemakers, blending old world heritage with new world experience in his approach.

Antonio spent much of his youth working in viticulture, winemaking and olive oil production at the Carpineto estates throughout Tuscany. Antonio first worked in the US with Minneapolis-based multi national Cargill Inc, before beginning as V.P. Chief of Operations at the Wente Vineyards portfolio of wineries in 1997, based in the San Francisco Bay Area.

Antonio returned to Tuscany after several years in the States to join his family and begin expanding Carpineto's presence in key world markets. Spending much of the year touring many of the 70 countries in which Carpineto wines are currently sold, Antonio relishes his time in Tuscany and remains closely involved with operations.

Antonio holds a Bachelor of Science degree (Magna Cum Laude) from San Francisco State University, an MBA from the University of California at Davis and speaks five languages.