

Palomino
May 6, 2008
(412) 642-7711
Price TBD

Wine pairing menu for Wine Festival

Starters

Tuscan Minestrone (cup)
White beans, orecchiette, pancetta, pesto, parmesan.

Caesar Salad (combo size)
Crisp romaine greens, garlic-Parmesan croutons,
lemon, anchovy.

Baby Field Greens with Chèvre & Pumpkin Seeds (combo size)
Extra virgin olive oil, crumbled goat cheese.

Entrees

Grilled Wild Salmon

Basted with Garlic-Vermouth butter, Artichoke Tarter sauce
and field greens with raspberry vinaigrette and
Crumbled Gorgonzola.
Suggested wine Firestone Chardonnay

Lobster Ravioli

Fresh saffron pasta, lobster, bay scallop and tarragon
filling, lobster cream sauce, herb mascarpone.
Suggested Wine Duck Pond Pinot Grigio

Rotisserie Pork Chop

Mashed potatoes, pickled cabbage,
roasted pear, peppercorn sauce.
Suggested wine Anapamu Syrah

Rotisserie Chicken

White beans, pancetta, rapini,
tomato confit, roasted garlic.
Suggested Wine Mondavi Fume

Brick Oven Baked Tomato & Basil Penne

House made Marinara, fresh mozzarella,
fresh basil, garlic bread crumbs.
Suggested Wine Moon Mountain Cabernet Sauvignon

Palomino Steak Frites (lunch version)

Sirloin steak, Herbes de Provence
butter, pommes frites and balsamic ketchup.
Suggested Wine Dynamite Cabernet Sauvignon

Dessert

Vanilla Crème Brûlée

Classic vanilla custard, caramelized sugar crust.

Espresso Mocha Crème

Espresso anglaise, hazelnut biscotti.

Fresh Sorbet (no fruit)

The menu will be offered in addition to our regular menu. These items are items that we have are available on our menu but we are offering this select menu with specific wine pairings. Everything will be a la carte, including the wines. We also have a list of the wines we will be pairing with the prices.

Anapamu Syrah Bottle \$56.00 glass \$14.00

Dynamite Cab \$65.00 glass 16.00

Moon Mountain Cab Bottle \$100.00 No glass price

Firestone Chardonnay 49.00 Glass 12.50

Duck Pond Pinot Bottle 66.00 Glass 16.00

Mondavi Fume Bottle 48.00 Glass 12.50