

Mesa Winds Winemakers Dinner
featuring Fine Local Foods
by Chef Dava Parr

Chevre-Tomato-Onion Brik with Harissa

MW Rose 2015

Grilled Eggplant & Heirloom Tomato Brochettes

with Mint & Lime Chutney

MW Pinot Gris

Breaded Squash Blossom Stuffed with Cabra Blanca

& Anchovie with Olive-Thyme Tapenade

MW Meunier Noir 2013

Berber Spiced Baron of Beef and/or

Butterflied Lamb Leg with Preserved Lemon and Garlic

Served with Wild Boletes

& Smoked Jalapeno Corn Cakes

MW Meunier Noir 2012

Dried Peach & Pear Tongues with Dates and Cardamom

Coconut-Almond Macaroons with Chocolate Fondue

MW Peach Dessert Wine

6:30 PM AUGUST 5 AT 31262 L RD HOTCHKISS

RESERVATIONS REQUIRED 970.250.4788

\$95/pp does not include gratuity

