

# MealThymes

## Personal Chef Service



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### Food & Wine Pairing Event The Wine Bottle, Weldon Spring, MO April 21, 2011

*The dishes for your meal have all been selected to go with the wines chosen by The Wine Bottle. All have been prepared on-site using the freshest ingredients. Remember, all these dishes can be prepared for your own in-home event for your friends and family.*

#### **Pairing Menu**

##### Curatolo Mulinea Insolia

Crisp Fruity White from Sicily paired with a fresh **Garlic Scampi with Gremolata**

##### Paradise Pinot Grigio

The acidity in this wine, along with the tropical fruit notes, pair well with **Scallop & Pineapple Skewers with Tropical Salsa**

##### Colloredo Mels Pinot Noir

This soft-bodied red wine goes perfectly with lighter meats. Tonight, we drink it with **Pan Braised Chicken Thighs in a Rosemary Pinot Noir Sauce**

##### Serragrilli Barbaresco

Barbaresco is one of the signature wines of northern Italy and is married to MealThymes' take on northern Italian pasta: **Porcini, Padano & Penne** – Penne pasta with a rich and savory porcini and Grana Padano cream sauce.

##### San Pancrazio Brachetto Piedmont

This not-too-sweet red sparkling wine is a wonderful finish to a meal. We finish tonight with **Mini Strawberry Shortcakes with Mascarpone Cream**.