



SIX PENN™ KITCHEN

“WICKED” WINE DINNER

OCTOBER 20, 2009

6 P.M.

\$75 PER PERSON

(PLUS TAX AND GRATUITY)

FEATURING THE CULINARY ARTISTRY OF CHEF KEITH FULLER AND ITALIAN WINES FROM MAJESTIC WINES & SPIRITS WITH NICK BIONDI REPRESENTING OPICI IMPORT COMPANY.

RECEPTION WINE

DOMENICO DE BERTIOL PROSECCO



1ST COURSE

POMEGRANATE RISOTTO WITH BASIL AND PAN-SEARED SCALLOPS
TOPPED WITH A POMEGRANATE PESTO COMPOTE

PAIRED WITH

2007 DUE TORRI PINOT GRIGIO DELLE VENEZIE



2ND COURSE

COUNTRY-FRIED QUAIL WITH HABAÑERO ALMOND BREAD PUDDING,
GRAPEFRUIT HONEY GLAZE AND ALMOND CLUSTERS

PAIRED WITH

2007 BIGI - UMBRIA, ITALY EST EST EST



3RD COURSE

BLACK PEPPER PROSCUITTO WRAPPED TUNA WITH BALSAMIC PORT REDUCTION,
TOMATO, ARUGULA, AND DRIED CHERRY COMPOTE

PAIRED WITH

2007 CARPINETO DOGAJOLO



4TH COURSE

GORGONZOLA CHEESECAKE WITH CHERRY-RAISIN COCOA JAM

PAIRED WITH

2006 CESARI VALPOLICELLA MARA, VINO DI RIPASSO

GUESTS WHO ARRIVE IN COSTUME RECEIVE **\$15 OFF** PRICE OF DINNER.
RSVP BY MONDAY, OCTOBER 19 TO TNAZARUK@SIXPENN.COM OR CALL 412.566.PENN (7366)