

**GAROZZO'S**  
**RISTORANTE**



## *Wine Dinner*

*Classic Italian Cuisine paired with Robert Mondavi Wines*  
*Monday, February 21st, 2011*  
*6:30pm*

*Olathe: 13505 South Mur Len Road*  
*Call (913) 764-6969 to reserve your seat*

*Executive Chef: **Ryan M. Kelly***

### FIRST COURSE

*Grilled Romaine Salad with Toasted Prosciutto, Glazed Almonds  
and Grape Tomatoes tossed with a Lemon Grass Vinaigrette.*

 *Napa Valley Fume Blanc*

### SECOND COURSE

*Seafood Ravioli stuffed with Lobster, Shrimp, and Scallops.  
Scallion Béchamel and Fried Artichoke Hearts*

 *Private Selection Chardonnay*

### THIRD COURSE

*Charcoal Grilled Chicken Breast, Saffron Tagliatelle  
and Porcini Mushrooms  
with Crushed Tomatoes and Thyme.*

 *Private Selection Meritage*

### FOURTH COURSE

*Marinated Aged Beef Sirloin, Broiled and finished with  
Black Plum Demi Glace, Roasted Garlic, Red Chilies  
and Chinese Long Beans.*

*Napa Valley Cabernet Sauvignon*

### FIFTH COURSE

*Semifreddo Chocolate Tiramisu with Vanilla Custard,  
Buttered Ladyfingers, and Chocolate – Espresso Caramel*

 *Cafe Garozzo*

*\$65/person, excludes tax & gratuity*