

# Caribbean Wine Dinner @ Bella Panini

Join us Monday, February 13th at 6pm for a Caribbean inspired wine pairing dinner at Bella Panini in Palmer Lake, CO. Freshly inspired by a recent trip to the Caribbean, KT plans to replicate his favorite cuisine and asked Matt and I to come up with some equally inspiring wine pairing.

Please join us for this unique, tasty dinner! KT's gourmet dinner is \$70/person (tax and gratuity are included). For reservations call Bella Panini at 719-481-3244.

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Conch Chowder

Paired with 2010 Francois Cazin Cheverny from the Loire Valley

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Here is the menu with the wines Dirk has paired with the course. We are also sold out for Sunday night and only accepting reservations for Monday the 13th @ 6pm. Thanks KT

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Caribbean Salt Cod Fritters with Garlic and Lime Aioli

Paired with 2010 Adega Monte Branco Alento Branco from Portugal

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Jerk Infused Shrimp & Scallops with a Butternut Squash Risotto

Paired with 2010 Vina Do Burato Mencia from Ribeira Sacra, Spain

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Roasted Duck Breast with Poached Pear, Potato Pancake and Cardamom Jus

Paired with 2010 Dauvergne Ranvier Luberon Rouge from the Rhone Valley

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Curried Lamb Loin with Cucumber Raita and Chayote Squash

Paired with 2010 Rio Madre Graciano from Rioja, Spain

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Rum Cake with Caramelized Plantains