

Antonello



Levendi Winemaker Dinner

OCTOBER 15TH, 2026 @ 6PM

PRIMI

Gamberi alla Griglia

Grilled New Caledonian shrimp served over romesco sauce
with Persian cucumber salad and organic olive oil

2023 Perspective Chardonnay

SECONDI

Cavatelli al Sugo Cinghiale Bianco

Small homemade pasta with Emilia-Romagna style white ragu of wild boar

2023 Charisma Pinot Noir

2023 Eros Syrah

ENTREE

Lamb Chops

Colorado lamb chops crusted with pistachio in a light pink peppercorn
and mustard reduction, served with purple potato puree and roasted heirloom carrots

2022 Spring Mountain Cabernet Sauvignon

DOLCE

Chocolate Tart

Crisp tart shell filled with chocolate ganache,
served with fresh mixed berries and creme anglaise

2020 Rutherford Cabernet Sauvignon

\$150 PER PERSON, PLUS TAX AND GRATUITY

CO-HOST

Steve Ebol

LEVENDI WINERY

