PELLEGRINI

WINE COMPANY





St. Paul Winemaker Dinner July 28th 2016

FIRST
Wild Caught Walleye
with Sweet Corn Succotash, Creamed Mussels, and Pea Vine Salad
2013 Olivet Lane Vineyard Chardonnay

SECOND

Duck Leg Confit

with Minnesota Hand Harvested Wild Rice 'Stir Fry'

2013 Pellegrini "Hurst Vineyard" Pinot Noir &

2013 Pellegrini "Toboni Oakwild Ranch" Pinot Noir

THIRD
Bent River Creamery Camembert
with Rhubarb Marmalade and Walnut Bread
2013 Olivet Lane Vineyard Pinot Noir

FOURTH
Vanilla Bean Panna Cotta
with Macerated Summer Berries and Candied Cocoa Nibs
Vietti, Moscato di Asti, "Cascinetta" 2014, Piedmont, Italy

