



PAIRING DINNERS

Sneaky Pete's Speakeasy Pairing Dinner

(Menu subject to change due to product availability)

January 16, 2018

CharcutERIE

Sampling of our Italian Board

Smith & Hook Proprietary Red Blend

Opulent aromas of black currant, plums & blueberry pie greet the nose, accompanied by hints of tobacco & leather. The refined yet robust palate is multi-dimensional showcasing flavors of dark berries & vanilla complemented by velveteen gripping tannins, a savory, richly dense mouthfeel & lingering finish

Salad

Caprese Salad – Our twist of Fresh Tomato & Mozzarella with Breaded Eggplant

Hahn SLH Pinot Noir

Aromas of bright cherry, hints of earth, mushroom & toasty oak. Concentrated flavors of red fruit & spice

A Little Taste Before the Main

Pan Seared U6 Scallop

Chateau Bonnet Rose

Vibrant strawberry & cherry aromas. Light bodied with zippy acidity & a long finish

Main Course

Veal Chop – Perfectly Prepared with a Savory Cabernet Sauce

Cosentino “The Cab” Cabernet

Deep ruby red in color with aromas of black currant, sandalwood & baking spices, structured tannins & layers of evolving flavors

Dessert

Tiramisu – An Italian Favorite

Villa Pozzi Moscato

Fresh aromas of white & tropical fruits which leave a sweet but never obvious palate. The finish is very clean & pleasant inviting to another glass

75. Per Person



PAIRING DINNERS

Sneaky Pete's Mexican & Tequila Pairing Dinner

(Menu subject to change due to product availability)

February 6th & 20th

Starter

Chips & House Made Guacamole

Soup

Albondigas - A Hearty Mexican Meatball Soup

Tequila Old Fashion

Casa Noble Reposado & Vago Elote Mezcal

First Course

Chicken Enchilada & Refried Beans

Jalapeno Paloma

Casa Noble Anejo

Second Course

Beef Birria - Mexican Street Taco

Tequila Lime

Exotico

Third Course

Pastel Azteca de Polo - A Mexican Chicken Casserole served with Spanish Rice

Basil Lime Margarita

Patron Silver

Dessert

Chocó-Flan - Mexican Custard Dessert

Salted Chocolate Tequila

65. Per Person