



Riverstone Taverne
2nd Annual
Let's Be Thankful Wine Dinner
Tuesday, November 23, 2010
6:30 pm

Join us for a feast of Italian wines from Riondo Winery and California vineyard Lapis Luna as we launch our Wine Passports. With your passport, each country you visit earns a stamp. After you visit six wine countries at our wine dinners, you'll receive a free Reidel wine glass.

Quickly bring me a beaker of wine that I may wet my mind and say something clever.
 — Aristophanes
 I feast on wine and bread and feasts they are.
 — Michaelangelo

Wines	The Menu
Riondo Spago Nero Prosecco This DOC Prosecco possesses ripe tropical fruits of extreme intensity. The effervescence explodes on the pallet leavening a rounded mouth full. The finish is elegant, mellow, and persistent. 90 Points from Wine Advocate (Italy)	Spiced Almonds
2009 Riondo Pinot Grigio This Pinot Grigio possesses honeyed, lemony, ripe apple and assorted tropical fruits aromas and flavors. Medium bodied, beautifully concentrated with no hard edges. (Italy) 2008 Lapis Luna Chardonnay An un-oaked chardonnay. Hefty and rich on the front and mid-palate with Bartlett pear accented with a lemon verbena fade. (California)	Pecan-crusted Snapper with Ohio City Butternut Squash Ravioli with Sage Brown Butter. Spinach Salad with warm Bacon Vinaigrette
2005 Riondo Amarone Offers up aromas of freshly crushed currant with a slight raisin edge. Full bodied, silky texture, with loads of concentrated black fruit and spice on its long super-clean and delicious finish. (Italy) 2005 Lapis Luna Lodi Cabernet Sauvignon Harmonious black cherry and earthy flavors with tobacco tones in the lingering finish. (California)	Stuffed Leg of Lamb with Roasted Rosemary Fingerling Potatoes and Sautéed Brussels Sprouts
2005 Lapis Luna Zinfandel Romanza, Shoup Vineyard Fruit forward aromas of black raspberry and caramel; flavors crescendo into a full mid-pallet, and ending with a rich tongue coating of red berry fruit. (California)	Trio of Wine Poached Pears with Mascarpone Ice Cream

Limited Seating Available. Reservations are required with a credit card deposit.
 \$55 per person

The wines will be available for sale at state minimum retail.
Wines subject to change based on availability.

Phone: 330.483.9900

www.riverstonetaverne.com