



ANZANI
NEW MEDITERRANEAN CUISINE

FOOD AND WINE PAIRING MENU

We welcome you to this special and exclusive food & wine pairing dinner.
POURING WINE WITH ANZANI's is especially designed for the LAURUS wine selection.
The food menu is designed and tailor made for the grape variety and the complexities of the fruit.
The end result after a mouthful needs to find a full and well balance of flavors.
This is what we want to achieve tonight.

FOOD FLAVOUR PROFILE:

FOIE GRAS: You will find that for the first course, the “foie gras” in its creamy and rich texture will be enhanced by the wine chosen as the Grenache grapes exudes a ripeness and sweet flavors. The “foie gras” is torched and will form a caramel glaze top. This caramel crust with the sweet balance of the red wine will explode to a new sensation.

RISOTTO: The Viognier was chosen to complement the risotto as the second tasting course because of its basic ingredient: rosemary and lemon essence. The exotic fruit character in the wine will bring out the flavors of the lemon and with the creamy finish of the risotto, a well balanced dish altogether.

CHOCOLATE TORTELLI WITH LAMB: We are so excited to match this together. Such an interesting dish and with the Syrah grape, it will reach a full circle of balance as the wine has hints of Licorice and the Sambucca foam reduction with the chocolate tortelli, will be far from bittersweet. We want your comment on this one.

ZOLA PANNACOTTA: Zola is short for Gorgonzola. Imagine a peppered gorgonzola-custard. Its bearings are thick and strong willed in overpowering. We like our “smelly cheese”. But guess what it is served with the intense sweetness of the muscat, that theoretically, the pairing of this duo will be a perfect meal ender.

WINE PROFILE:

GRENACHE: In the southern section of the Rhone Valley, Grenache is the dominant Grape, being the primary grape in the blend for great wines. The Grenache grape produces soft, smooth, round wines with mouthfuls of ripe, sweet, red plum flavors. The nose of the Laurus wine has some vanilla characteristics.

VIOGNIER: The Vognier grape has risen dramatically as a result of increased interest. In Rhone grape varieties, and its no surprise that Viognier wines have become so popular, since they positively explode with ripe, exotic fruit and floral aromas and flavors such as peach, mango, papaya.

SYRAH: To wine lovers all around the world, Syrah means the Rhone Valley in France, particularly the northern section. This full-flavored grape is renown for producing strong, sturdy wines of deep purple color, capable of aging for many years. The Laurus Syrah is a beautiful dark, purple robe with intensity. The nose opens on classic spicy notes of nutmeg and cinnamon with hints of licorice which are the hallmark of the Syrah grape. Vanilla notes are also present thanks to the oak aging in Laurus barrels. An impressive structure is present on the palate with fine tannins, demonstrating the excellent maturity of the harvest. The finish is long and flavorful. Best opened between 5 and 15 years of age.

MUSCAT: The Laurus Muscat has a beautiful pale golden robe. The nose explodes with exotic aromas of jasmine, peach and lychee. The palate is sweet, round, soft and yet still has a lively freshness that imparts excellent balance. The finish is long and impressive.



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THE TASTING MARRIAGE

**Brulee of foie gras on crisp cracker with French haricot beans
Laurus Grenache, Gigondas Rouge**

**Crayfish, Rosemary and lemon essence risotto in Grana Padano 2006 with black truffle shaves
Laurus, Viognier, Blanc**

Prosecco Sorbet in Passion Fruit nectar

**Lamb confit in bitter chocolate Tortellini with bufala cheese in sambuca foam
Laurus Cote Rotie, Syrah**

**Peppered Zola cheese panna cotta with port wine reduction and honey
Laurus Muscat de Beaumes de Venise**

BON APETITE.