

A Food & Wine Pairing Seminar

# “Wines Around the World”

August 5th, 2008, 6 p.m. at Snapper's

*Walk from country to country as you stroll around the restaurant and sample cuisine and wine from each country represented. Tom Smith “The Grape Guy” will be on hand to discuss the wines with you.*



## Capriolo alla Bosciola (Venison)

Served with Spinach and Sun Dried Tomato Goat Cheese Polenta

*Wine Pairing: Fontanafredda “Eremo” Piemonte*



## Lamb Wellington

Accompanied by Twice Baked Red Potato

*Wine Pairing: Grant Burge Shiraz, Barossa Valley*



## Duck a L' Orange

Served with French Cut Green Beans

*Wine Pairing: Château D'Lamarque, Haut-Medoc*



## Churrasco Beef Steak

Served with Candied Yams; Finished with Chimichurri Sauce

*Wine Pairing: Ernesto Catena Malbec*



## BBQ Baby Back Ribs

Accompanied by Jicama Slaw

*Wine Pairing: De Loach Zinfandel,  
Nova Vineyard, Lake County*



## Spanish Bouillabaise

*Wine Pairing: Palacios*

*Remondo “La Vendemia” Rioja*

\$75 Per Person, All Inclusive  
Get your tickets here at Snapper's

Part of the  
**KEY LARGO**  
2008  
**Food & Wine**  
**FESTIVAL**

An Upper Keys Business Group Event