

A Food & Wine Pairing Seminar

“Wines Around the World”

Monday, Aug. 2 • 6:30 p.m. at Snapper's



This seven-course tapas-style event pairs wines from seven countries with each country's native cuisine. Featuring guest Sommelier Tom "the Grape Guy" Smith.

SOUTH AFRICA



Cape Malay Curry

A Sweet, Mild Lamb Curry With Fruity Flavors

Wine Pairing: Man Vintners Chenin Blanc

FRANCE



Salmon Terrine

Finished With Parsley Cream Sauce

Wine Pairing: Pichot Vouvray

CHILE



Gambas Pil Pil Served With Quinoa

Hot Chili And Garlic Shrimp In A Spicy Sauce Paired With An Ancient South American Grain

Wine Pairing: Roots 1 Carmenere

ITALY



Bucatini All' Amatriciana

One Of The Most Celebrated Dishes In Italian Cuisine Combining Zesty Pancetta and Tomato Sauce

Wine Pairing: Frescobaldi Remole

AUSTRIA



Viennese Goulash With Bread Dumplings

A Rich Meat Stew Seasoned With Paprika Served With Bread Dumplings Called "Semmelknodel"

Wine Pairing: Anton Iby Zweigelt

U.S.A.



Braised Boneless Short Rib Of Beef

With Cornbread Topped Macaroni & Cheese

Slow Cooked For Luscious And Tender Meat Accompanied By An All-time American Favorite Side Dish With A Twist

Wine Pairing: Medusa Pig Pen Vineyard Zinfandel

AUSTRALIA



Pavlova

A Dessert Consisting Of A Meringue Shell Topped With Whipped Cream And Fruit

Wine Pairing: Campbell's Tokay

\$75 per person,
inclusive
Tickets on
sale now

part of the **2010** Food & Wine Festival
KEY LARGO

