



1429 12th Avenue, Suite A
Seattle, WA 98122

We are proud to invite you to this very exclusive wine dinner. The wines are truly amazing, for additional information about the company and the wines take a peak at their website at www.bressanwines.it
We hope to see you there!

Pietro Borghesi

The Menu

Carpaccio di Cervo Affumicato con Fossa e
Balsamico ai Fichi
*smoked venison carpaccio with fossa cheese and fig
balsamic vinegar*

Sformato di Rapini con Pomodori Canditi
rapini and potato flan with candied tomatoes

Pappardelle alla Quaglia
pappardelle with braised quail and sage

Rosa di Parma
*beef flank steak with rolled with prosciutto and parmigiano
braised in red wine and marsala*

Panna Cotta alla Mandorla
almond milk panna cotta with orange sauce

Chef Sabrina Tinsley

\$85 PER PERSON PLUS TAX AND GRATUITY

Wine Dinner Featuring BRESSAN

Wednesday, March 10
reception at 6/appetizers at 6:30
RSVP required 206.323.8881
seating is limited



The Wines

Carat

... the magic of tradition...

Pinot Grigio

... boundless pleasure...

Schioppettino

*...also known as "Ribolla Nera",
recounts ancient memories of Friuli...*

Pinot Nero

..the class and refinedness of another time...

Merlot

...tale of an innate calling...

"I believe **in the sure hand of my father** and those who performed their labors among the same grapevines with commitment and dedication for ten generations before him.

I believe **in our land**, unique, loyal, serene and aware of its surrounding environment.

I believe **in our vineyard**, poor and humble, but at the same time the queen mother procreator of an incredible heritage of aromas.

I believe in the artisan master's "**artistic**" **sensitivity**, proud of his own work and his own ideas, and in the tradition of his deeds, the fruit of centuries-long experience acquired in the personal cultivation of the vineyard."

Fulvio Luca Bressan