# THE MENU

### Vegetarian Kitchen

Chef Matthew Mattox, CCC, CS, FMP, CPI

Vegetarian Pastas

Strozzapreti - with roasted tomato, cannellini beans, olives, mushrooms

Mezza Rigatoni - textured vegetable protein Bolognese

Orchiette - roasted cauliflower alfredo, broccolini, polanese bread crumbs, garden parsley

### **Baking Kitchen**

Chef Randy Foote, CEC.

Pizza- gorgonzola, leek, and fennel

Puff pastry squares - brie and artichoke

Rustic Breads with Mediterranean dips and garnishes

#### **Basic Culinary Arts Kitchen**

Chef Christopher Wolf CCC, CCE, CSW Beef Short Rib braised in CMC red wine, demi glace Hanson Mills grits

Chef Santos Villarico, CEC, CCE **Duck Sausage with** braised red cabbage & potato gallete Orange Marmalade

### **Pastry Display**

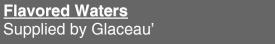
Chef Scott Meyer **Assorted Pastries** 

#### **Wine Service**

Bruce Sandground, ACI Hospitality Instructor

**Cheeses Provided By Cabbot Creamery** 

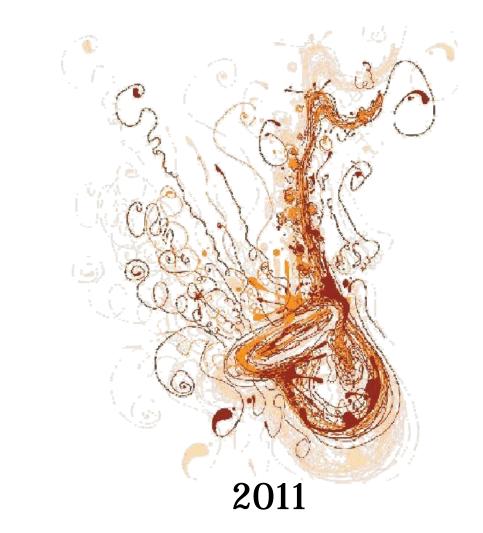
# **Flavored Waters**





### Arizona Women's Partnership

### 10th Annual Wine Women and Jazz FUNdraiser





# THE WINES



## 2008 CMS Red **Hedges Cellars**

Cabernet, Merlot & Syrah blend. Dark ruby color. A hint of sweetness, medium plus body with well integrated tannins that linger on the long finish. A nicely balanced wine, with enough acid and tannin to make this an excellent compliment to many foods. Columbia Valley, Washington

ZOLO

## 2009 Estrella River Chardonnay

An intensely flavored and balanced wine, this Chardonnay has multiple layers of vanilla, butter, and pear. With each sip additional layers of apple, banana and oak are revealed, left to linger on the palate making you crave another sip. Paso Robles, California



## California Champagne. Fresh citrus aromas are accented by soft, creamy yeast characters. Flavors of green apple and lemon cream linger along with the bubbles on the palate.

# 2008 Zolo Sauvignon Blanc

Distinct aromas of pine needle, peach, pink rose, violet candy, and honey showcase the terroir and its influence on the varietal. The wine is round and creamy on the palate despite being un-oaked, with peach, nectarine, and guava notes and zesty acidity. Mendoza, Argentina



and a pleasant and fruity bouquet. On the palate, it is dry and round. The finish is full bodie with soft tannins and good acidity. D'Abruzzo, Italy





