

MOUNTAIN STATE BREWING COMPANY WINE DINNER

SEATING 6:30

\$30 PER PERSON

**THE COUNTRY VINTNER, FRANCOIS LURTON OF LURTON
ARAUCANO WINES & BARBARA DE MIGUEL OF
CARLOS SERRES WINES ARE HOSTING THE WINE PAIRING**

APPETIZER SAMPLER

**CROSTINI TOPPED WITH DICED TOMATOES TOSSED IN BASIL
DRESSING AND DRIZZLED WITH OLIVE OIL & BALSAMIC GLAZE,
FINISHED WITH SHREDDED ASIAGO CHEESE
ACCOMPANIED BY OUR ORIGINAL HOMEMADE GARLIC HUMMUS
SERVED WITH FRESH PITA CHIPS AND OLIVE TAPENADE.
PAIRED WITH LURTON ARAUCANO CARMENERE RESERVE 2015**

CHARCUTERIE BOARD

**THE DILLIO (PORK SALAMI WITH DILL POLLEN), WILD FENNEL
(FENNEL SCENTED WILD SALAMI), PROSCIUTTO AMERICANO
BEEMSTER 18 MONTH OLD GOUDA, CLOTH BOUND CHEDDAR,
PASKI SIR (SHEEPS MILK).**

PAIRED WITH LURTON CLOS DE LoLoL RED 2013

FLATBREAD PIZZAS

**GARLIC-ASIAGO BASED PIZZA TOPPED WITH RICOTTA AND
MOZZARELLA CHEESES. TOPPED OFF WITH BASIL AND OUR
SIGNATURE HERB BLEND.**

PAIRED WITH LURTON ARAUCANO ORGANIC SAUVIGNON BLANC

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**SAUSAGE, PEPPERONI, BANANA PEPPERS, ONIONS, SPICY
CHIPOTLE ON A TOMATO SAUCE BASE AND OUR CHEESE BLEND ON
OUR BEAUTIFUL FLATBREAD.**

PAIRED WITH CARLOS SERRES CRIANZA 2013

PEANUT BUTTER PIE

**HOMEMADE PIE TOPPED WITH WHIPPED CREAM, CHOCOLATE
SYRUP AND CRUSHED OREOS.**

PAIRED WITH CARLOS SERRES TEMPRANILLO OLD VINE 2014