



leonora

TASTE OF VAIL WINE PAIRING DINNER

Reception

Chef Kevin Erving's Selection of Passed Appetizers with Wine

Wine Pairing: 2022 Colome Estate Torrontes 6500ft Et Amalya Can Corte 2021 Malbec 5900ft

First Course

Chef Kevin Erving's Steak Tartare, Quail Egg, Spiced Lavosh, Mustard Seeds, Pickled Shallots

Wine Pairing: Pinea Korde Rose 2021 2900ft Et Colome Estate Malbec 2021 7545ft

Second Course

Chef Kevin Erving's Crispy Rice, Ahi Tuna, Avocado, Sriracha Sesame Aioli, Scallions

Wine Pairing: Colombe Estate 2021 Malbec 7545ft Et Pinea Korde Rose 2021 2900ft

Third Course

Chef James London's Charred New York Strip, Green Garlic Chimichurri, Romesco,
Crushed Potatoes

Wine Pairing: Pinea 2018 Tempranillo 3054ft Et Colome El Arenal 2020 Malbec 8530ft

Fourth Course

Chef Sofia Cortina's Chocolate Et Passion Fruit Namelaka, Burnt Banana Macadamia Nut Et
Avocado Ice Cream

Wine Pairing: Amalaya 2022 Rose 5900ft

Featuring Prime Cuts of Beef from Vail Meat Company

P I N E A
SPANISH WINE

Colomé
DESDE 1831