

Food & Wine Pairing Dinner

With Wine Expert, Cheryl Dianetti

Saturday, April 25, 2009

7:30 PM at



Cibi
deliziosi

3894 Rush Mendon Road
Mendon, NY

\$50 per person includes tax &
*a four course dinner &
wines paired to each course*

Menu and wines posted on www.cibi-d.com

Reservations required. Contact us at
585-624-9590; info@cibi-d.com

Space is limited. Make your reservations today!

When you make your reservation, please provide

- ◆ your name
- ◆ number of reservations
- ◆ daytime phone number and e-mail
- ◆ payment guarantee: VISA, MC or discover charge#
with exp. date or check, made out to Cibi, P.O. Box
276, Mendon, NY 14506

Refunds are available up to 48 hours before the event. We
regret that "no shows" will be charged.

Food & Wine Pairing Menu

Appetizer

Shrimp & scallops wrapped with prosciutto
Served with lemon caper aioli over spring greens

Wine: Maschio Prosecco Brut, Italy

Soup

Wild Mushroom and Leek Soup

Wine: Mark West Pinot Noir, California

Entrée

Roasted Beef Tenderloin served with Marsala and Balsamic sauce

Peas with prosciutto & scallions

Gorgonzola & garlic smashed potatoes

Wine: Alamos Malbec, Argentina

Dessert

Berries with cannoli cream and almonds served with amaretti

Wine: Beringer Moscato, California