



Colette  
bar & bistro

# South American Wine Dinner

At Sofitel Minneapolis  
Thursday February 23<sup>rd</sup>, 2012  
6:30pm

Join us for the second chapter of the year 2012 to be part of the newly created monthly series exploring the wine regions of the world. Executive Chef Mark Crane and the Colette team are continuing this gastronomic series with a specialty menu created to complement a wonderful selection of wines from South America.

**Bret Tisdale – from Makin Wines International  
will be our wine expert during the dinner**

## Menu & Wine Pairing

**\$65++ per person**

Crisp plantain, heirloom tomato salsa

*Pascual Toso, Chardonnay, Mendoza, Argentina*



Poached lobster, tropical fruits

*Montes Alpha, Chardonnay, Casablanca Valley, Chile*



Pulled pork, chorizo oil, cilantro  
pineapple sphere

*Pascual Toso, Malbec, Mendoza, Argentina*



Roasted chicken breast wrapped in Serrano ham,  
lime and saffron risotto

*Montes, Purple Angel, Colchagua Valley, Chile*



Passion fruit délice

*Montes, Purple Angel, Colchagua Valley, Chile*

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### Reservations Required

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