Vinifera Imports Ltd., Ronkonkoma, NY and Vino 100, 171 Mamaroneck Av., White Plains, NY PRESENT



6:30pm: hors-d'oeuvres

Drop your car off at the complimentary curbside valet parking at Gaucho Grill and proceed to the lounge to enjoy passed around canapés, while discovering the tuned balance of the elegant Villa Crespia, Franciacorta

7:00pm: Your Tasting Class Begins

We are featuring ten wines, highlighting some of the greatest vintages of this century, from top regional Italian wineries

7:45pm: Enjoy a Spectacular Four-Course Dinner

Arneis from Piedmont and Piedirosso from Campania will complete the delectable cuisine of executive Chef Angelo from Gaucho Grill The evening concludes with a homemade dessert, coffee or tea and a serving of Berta grappa – Italy's best grappa

Seating is limited for this special event, to reserve your place, contact VINO 100 @ 914-949-8466 or Gaucho Grill @ 914-437-9966

\$149pp. Gratuity and tax included

all tickets must be paid for in advance PLEASE RSVP no later than Thursday October 16th

Additionally all the wines will be offered in case lots at unprecedented discounts.













VINIFERA IMPORTS, LTD AND VINO 100, WHITE PLAINS, NY

INVITE YOU TO A SPECTACULAR WINE TASTING-DINNER

WEDNESDAY, OCTOBER 21, 2015 AT GAUCHO GRILL 1 NORTH BROADWAY WHITE PLAINS, NY 914-437-9966

WINE TASTING 6:30 PM SOON TO BE FOLLOWED BY DINNER SEATING IS LIMITED FOR THIS SPECIAL EVENT TO RESERVE YOUR SEAT CALL VINO 100 AT 914-949-8466 OR GAUCHO GRILL AT 914-437-9966

A RARE OPPORTUNITY TO TASTE 12 OUTSTANDING WINES FROM AWARD WINNING PRODUCERS

HAVE YOU EVER WANTED TO TRAVEL TO THE WINE COUNTRY OF ITALY?
LET DOMINIC NOCERINO TAKE YOU ON A JOURNEY WHERE YOUR PALATE IS
YOUR GUIDE. FEATURING FABULOUS WINES FROM TOP REGIONAL ITALIAN WINERIES,
IT WILL BE AN UNFORGETTABLE WINE EXPERIENCE.

APERITIF WINE:

VILLA CRESPIA FRANCIACORTA DOSAGE ZERO

THE EVENING WINES:

2012 BARBERANI CRU ORVIETO LUIGIE GIOVANNA

2010 FONTODI CHIANTI CLASSICO

2011 CASTELLO DI ROMITORIO ROSSO DI MONTALCINO

2010 FONTODI FLACCIANELLO

2010 VALDICAVA BRUNELLO DI MONTALCINO

2009 PELISSERO BARBERA D'ALBA TULIN

2011 PELISSERO BARBARESCO NUBIOLA

2009 CONTESA MONTEPULCIANO D'ABRUZZO RISERVA

2010 ICARDI BAROLO PAREJ

2008 PRA AMARONE

FOLLOWED BY DINNER

PASSED HORS D'OEUVRES

FRESH FIGS STUFFED WITH GORGONZOLA CHEESE WRAPPED WITH BACON IN A PORT WINE SAUCE

CRAB MEAT EMPANADA WITH CHIMICHURRI SAUCE

MINI CRAB CAKES

BRUSCHETTA DI MANZO TOPPED WITH STEAK GORGONZOLA SHRIMP SAUCE

SALAD COURSE:

CRISPY OCTOPUS WITH A MICRO GREEN SALAD

FIRST COURSE: 2014 CASCINA CHICCO ARNEIS

PAN SEARED RED SNAPPER OVER SAUTEED QUINOA TOPPED WITH GRAPES TOMATOES AND CRAB MEAT SALSA LIME VINAIGRETTE

PAPPADELLE WITH SAUTEED DICED TOMATOES ARUGULA IN A LIGHT TOMATO SAUCE TOPPED WITH FRESH MOZZARELLA

SKIRT STEAK WITH SAUTEED ONIONS, PEPPERS AND MUSHROOMS

2009 I PENTRI KERRES PIEDIROSSO

DESSERT:

BERTA GRAPPA DI NEBBIOLO 3 SOLI

APPLE STICKS WITH VANILLA ICE CREAM

PLEASE RSVP NO LATER THAN OCTOBER 15, 2015 COST: \$149 PER GUEST GRATUITY AND TAX INCLUDED. ALL TICKETS MUST BE PAID FOR IN ADVANCE.

ABOUT GAUCHO GRILL

THERE IS SOMETHING OLD SCHOOL ABOUT THE WHOLE EXPERIENCE OF DINING AT GAUCHO. THE RESTAURANT PROVIDES FREE CURBSIDE VALET SERVICE AND PLENTY OF LITTLE TOUCHES, LIKE A COUPLE OF FRESH ROSES AT EACH TABLE AND FLOWERS IN THE BATHROOMS. EVEN THE WAY THE SERVER SUPPLIES SEVERAL LITTLE FORKS WHEN HE BRINGS THE MUSSELS, ASSUMING AHEAD OF TIME THAT EVERYONE MIGHT WANT TO SHARE, FEELS OLD FASHIONED.

ABOUT VINO 100

VINO 100 IS AN AWARD-WINNING BOUTIQUE WINE SHOP IN THE HEART OF DOWNTOWN WHITE PLAINS. OWNED BY STUART LEVINE FOR TEN YEARS, STU HOLDS A CERTIFIED SPECIALIST OF WINE (CSW) DEGREE FROM THE SOCIETY OF WINE EDUCATORS AND LEADS A TEAM OF DEDICATED WINE PROFESSIONALS.

VINO 100 HAS TWICE BEEN NAMED A "BEST OF WESTCHESTER" AWARD WINNER FROM WESTCHESTER MAGAZINE AND IS WIDELY CONSIDERED TO BE ONE OF THE TOP WINE SHOPS IN WESTCHESTER.

STU AND HIS TEAM TASTE VIRTUALLY EVERY WINE BEFORE IT IS BROUGHT INTO THE SHOP, TO ENSURE THE QUALITY IS THE RIGHT FIT FOR HIS CUSTOMERS.

STU AND HIS TEAM ARE LOOKING FORWARD TO THE NEXT TEN YEARS SERVING WESTCHESTER.