

BOSTON WINE SCHOOL



# 50<sup>th</sup> Vintage Wine Tasting Class & Dinner

Jonathon Alsop's  
**BOSTON  
WINE  
SCHOOL**

[www.BostonWineSchool.com](http://www.BostonWineSchool.com)  
[jalsop@BostonWineSchool.com](mailto:jalsop@BostonWineSchool.com)  
+ 1.617.784.7150



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## Sparkle Plenty

2006 Alma Negra Sparkling Chardonnay  
(Mendoza, northwest Argentina)

- Parsnip hummus
- Garlic slow roasted tomato



## Southern Stars

### TORRONTES

2009 Susana Balbo "Crios" Torrontes  
(Salta, northern Argentina)

### BONARDA

2008 Tierra de Luna Bonarda  
(Mendoza, northwest Argentina)

### CARMENERE

2008 Santa Rita "120" Carmenere  
(Valle Central, central Chile)

### MALBEC

2008 Agua de Piedra "Gran Reserva"  
Malbec (Mendoza, northwest Argentina)

### CABERNET SAUVIGNON

2007 Cousiño-Macul "Antiguas  
Reservas" Cabernet Sauvignon  
(Santiago, central Chile)

- Moorish zucchini salad
- Warm olives with orange & lemon
- Slices of portobello mushrooms with garlic, rosemary & shallot

## Menu

### AMUSE BOUCHE

Crabmeat with chives on endive boats

### MAIN

Tuna with garlic tomato, capers & basil

Assorted roasted vegetables with prunes

Mixed salad greens with roasted  
pine nuts & dried cranberry

2007 Clos de los Siete  
(Mendoza, northwest Argentina)

### CHEESE

Robiola Rosso di Langa  
(Piemonte, northwest Italy)

Pennsylvania Noble Cheddar  
(Kirkwood, southeast Pennsylvania, USA)

Queso azul wrapped in sycamore leaves  
(Spain)

1980 Inglenook Cabernet Sauvignon  
(Napa Valley, California, USA)

### DESSERT

Flourless chocolate cake with fruit

1959 Antonio Ferrari Solaria Jonica  
(Puglia, southeast Italy)