

BARLEY & SMOKE

PAOLONI WINE EXPERIENCE

AN EXCLUSIVE EVENING W/ EXECUTIVE CHEF MICHAEL MAHALICK &
DIANA PAOLONI OF PAOLONI WINES

AMUSE BOUCHE

Crostini

Green Apple - Smoked Ham - Whipped Goat Cheese

SALAD COURSE

Burrata

Heirloom Tomato - Basil - Arugula - Shaved Pecorino - Lemon Vinaigrette

ENTRÉE

Herb Crusted NY Strip

Parmesan Polenta - Roasted Farmers Market Vegetables

GOODBYE DESSERT AMUSE BOUCHE

Lemon Olive Oil Cake Bite

**CUISINE WILL BE SERVED FAMILY STYLE
THROUGHOUT YOUR EXPERIENCE**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR
UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

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PAOLONI AGLIANICO

Complex aromatics of roses, anise, licorice, and baking spice.
Vibrant acidity with notes of raspberry, cherry, pomegranate, and elegant
spices. Great balance and structure with silky tanins on the finish.
Aged 15 months in new French oak.

PAOLONI SANGIOVESE DRY ROSE

Very elegant and soft acidity, highlighting the fresh aromas of berries and
hibiscus flowers with prolonged finish.

PAOLONI CABERNET SAUVIGNON/MERLOT

Aromas of ripe red fruits and light oak. Tanins and oak are seamlessly
integrated with red and black fruits on a fine and silky finish.
Aged 18 months in 2nd & 3rd French oak.

PAOLONI CHARDONNAY

Very lively and fresh acidity balanced by a roundness mid-palate. Aromas
and flavors of fresh green apple and pineapple.

PAOLONI NEBBIOLO DE GUADALUPE

Very aromatic with notes of ripe red fruits, vanilla, cinnamon, pepper and
light oak. A wine with lots of depth and complexity and a long finish.
Aged 15 months in new French oak.

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