



Join Us For

Terzo's Premier Italian Wine Dinner

featuring exclusive wines from

Robert Chadderdon Selections

including producers *Quintarelli* and
Rocche dei Manzoni

paired with

Chef Mark Gordon's Italian Inspired Five Course Menu

Tuesday, February 3rd, 2009

6:30 pm passed appetizers

7:00 pm dinner

(one seating only, 70 guests max)

\$125 per person

(plus tax, gratuity, healthcare service charge)

10% of proceeds will be donated to New Door Ventures (www.newdoor.org)

Please call for reservations
or email janice@niceventures.com

(note that Open Table will not be accepting reservations for this event)

Terzo
3011 Steiner Street (@ Union)
415-441-3200
www.terzosf.com

Valet parking available for \$10

**Terzo & Robert Chadderdon Italian Wine & Food Pairing
Dinner**

Tuesday, February 3rd, 2008

Roasted Sweet Potatoes, Assorted Nuts & Ricotta Squash Fritters
Bianco Secco "Ca del Merlo", Giuseppe Quintarelli, 2006

House Cured Pepperoni, Chorizo, Ciccioli on Crostone & Baked Olives
"Brut Zero" Spumante, Rocche dei Manzoni, Piedmont, 2000

New Potato & Leek Soup with Crab Salad & McEvoy Olive Oil
Sauvignon Blanc "Voglar" Vineyard, Peter Dipoli, Alto Adige, 2005

Lori's Boudin Blanc & Braised Liberty Duck with Lentils & Cherries
Barolo "Vigna d'la Roul", Rocche dei Manzoni, 1996

Gorgonzola & Pecan Biscotti
Vin Santo "Lucchesi", Fubbiano, Tuscany, 2001

Moscato di Asti "Piasa San Maurizio", Forteto della Luja, Piedmont, 2007