



Andiamo

WINEMAKER SERIES

AN EVENING WITH ORIN SWIFT CELLARS

EXCLUSIVE VIRTUAL WINE TASTING
SATURDAY, FEBRUARY 20
7 P.M. | \$150 TASTING PACKAGE

Discover a world of wine at our exclusive virtual wine tasting featuring fine wines from Orin Swift Cellars. Learn why Orin Swift Cellars is considered to be edgy and urban compared to the classic, rustic wineries of St. Helena, CA. Orin Swift Cellars fuses classic European influences with the Ottoman Empire and pays homage to the streets of Los Angeles.

EACH TASTING INCLUDES:

- Three hand-curated wine bottles
 - » Abstract 2019 California Red Blend
 - » Palermo 2018 Napa Valley, Cabernet Sauvignon
 - » Papillon 2018 Napa Valley Bordeaux Blend

Each wine bottle serves up to 10 guests a 2.5 oz. tasting pour

Premium chef and sommelier selected add-ons are available.

The deadline to register for the Winemaker Series is Tuesday, February 16.

Your wine tasting package can be picked up after 5 p.m. on Thursday, February 18, at the Andiamo location you designated during registry. Instructions on how to connect via Zoom will be emailed to you after registration.

REGISTER TODAY!

ANDIAMOITALIA.COM

*Cannot be combined with any other promotions or offers. Mille Grazie rewards can be earned on these purchases, but not redeemed. Gift cards cannot be used. Other restrictions may apply.

Enhance your virtual wine tasting by adding sommelier selected wines, a delectable, chef-created three-course meal for four, or charcuterie boards.

OPTIONAL WINE ADD-ONS:

Mannequin 2018 California, Chardonnay **\$33 per bottle—\$396 per case**

8 Years In the Desert 2018, Red Blend **\$56 per bottle—\$672 per case**

Mercury Head 2018 Napa Valley Cabernet Sauvignon **\$130 per bottle—\$780 per half case**



ADD-ON A THREE-COURSE CHEF'S TASTING DINNER MENU FOR FOUR—\$99.95

FIRST COURSE: CITRUS AND FENNEL SALAD

Fresh shaved fennel, baby arugula, tender kale, crisp Marcona almonds, fresh citrus supremes, fresh herbs, sweet red onion, charred cranberry-orange vinaigrette

SECOND COURSE: BRAISED SHORT RIBS OF PREMIUM ANGUS BEEF

Rich red wine demi-glace, heirloom baby carrots, celery root laced whipped potato croquettes, watercress-horseradish slaw

THIRD COURSE: CHOCOLATE SILK TUXEDO CAKE

Layers of chocolate chiffon cake, white and milk chocolate mousses, enrobed in dark chocolate Ganache, macerated berries and sweetened whipped creme

ADD A CHARCUTERIE BOARD—\$30

Serves 2—4 guests.

**CALL YOUR LOCAL ANDIAMO
TODAY TO RESERVE A SPACE!**

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