

Valentine's Wine & Chocolate Pairing
The Estes Park Wine & Chocolate Festival
Featuring Snowy Peaks Winery
Winemaker & Chef Discussion between courses



1st Course

Farmer's-Style Winter Garden Vegetable Soup

Mushrooms/Lentils/Beans/Fennel/Kale/Spinach/Chives

Toasted Cocoa Nib Cornbread

White Merlot Rose

2nd Course

Roasted Grape Salad

Arugula/Radicchio/Spiced Cashews

64% Chocolate & Colorado Cherry Reduction

Mourvedre

3rd Course

Smoked Trout & Chanterelle Mushrooms with Citrus & Honey Vinaigrette

Cocoa Butter Corn Souffle

Roussanne/Vigonier

(Vegetarian Option: No Trout)

4th Course

Deep-Fried Sous Vide Turkey with Corn Sauce & Baby Romaine

73% Dark Chocolate & Mexican Abulita Chocolate 'La Madre' Mole

Syrah

(Vegetarian Option: Three Sister's 'La Madre-Style')

5th Course

Roasted Mango & Golden Raisin Bavarian

Almond & White Chocolate Cream

Aromella