

Palo Verde Tapas Food & Wine Pairing

Saturday, August 20th, 2022

Palo Verde Dining Room

Please Call for Reservations

480-895-1981

Food Served from 4:00pm - 7:00pm

\$39 per person

(Includes all food and wine –Does not include Tax or Gratuity)

***Five Different Wine & Food Stations
Throughout the Dining Room***



Food is Paired with the Following Wines

Tomatillo Chicken Tostada
Lime Crema, Micro Cilantro, Escabeche

Chilled Seared Diver Scallop
Heirloom Tomato, Sherry Mignonette

Lamb Chorizo Albondigas
Lamb Meatballs, Caramelized Onions,
Fontina Polenta

Wagyu Sirloin
Roasted Fingerling Potatoes, Chimichurri

Gingersnap Bread Pudding
Bacon Brittle, Pistachio Ice Cream

Gazela Vinho Verde
Vinho Verde, Portugal
Citrus, Green Apple, Lemongrass

Louis Latour Ardèche Chardonnay
Rhone, France
Green Apple, Coconut, Vanilla

Montecillo Rioja Reserva
Rioja, Spain
Cherry, Cedar, Cinnamon

Niner Bootjack Red
Paso Robles, California
Berry Compote, Baking Spice, Caramel

Silk & Spice Red Blend
Portugal
Vanilla, Black Pepper, Pink Peppercorn