

SPRING CREEK RANCH

PIEMONTE IN THE TETONS WEEKEND FESTIVAL DINNER TOUR



TRUFFLES AND HAZELNUTS DINNER

Thursday, January 28th, 2016

6:30pm in The Granary Restaurant

Featuring

Celebrity Chef Carlo Zarri

Owner of

Ristorante Villa San Carlo



First Course: Chicken in Aspic with Roasted Chestnuts & Black Truffles

Wine Pairing: Tenuta San Lorenzo Gavi

Second Course: A Very Special Vegetable Soup with Stones, Colors, & Truffles

Wine Pairing: Azelia Dolcetto

Third Course: Noodles alla Piemontese with Truffles

Wine Pairing: Mauro Molino Barbera d Alba

Fourth Course: Slow Roasted Pork Tenderloin with Caramelized Sweet Peppers

Wine Pairing: Damilano Marghe Nebbiolo Langhe

Fifth Course: Pancake with Hazelnuts, Strawberries, & Crème Chantilly

Wine Pairing: CA Del Re Moscato D Asti

\$159 per person including 5 courses with wine pairings. Service and tax included.

ITALIAN COOKING CLASS

Friday, January 29th, 2016

3:00pm in The Spring Creek Ranch House

With *Celebrity Chef Carlo Zarri & Executive Chef Michael Burke*

Learn some culinary tricks of the trade from an industry insider.



\$122 per person includes professional cooking equipment and your personally made meal with wine pairings. Service and tax included.

WESTERN WILD GAME & ITALIAN WINE FEAST

Saturday, January 30th, 2016

6:30pm in The National Museum of Wildlife Art

Featuring

Chef Michael Burke

Executive Chef of

Spring Creek Ranch

Featuring wine class with

Celebrity Chef Carlo Zarri

Owner of

Ristorante Villa San Carlo

First Course: Wild Boar Bacon wrapped Quail with Rabbit Sausage & Truffle Croutons

Wine Pairing: Vietti Perbacco Nebbiolo

Second Course: Smoked Tomato & Wild Rice with Caramelized Onions

Wine Pairing: Azelia Dolcetto

Third Course: Rich Pheasant Broth with Wild Mushrooms & Orzo "Barley"

Wine Pairing: Vietti Roero Arneis

Fourth Course: Elk Osso Bucco with Roma Tomatoes, Root Vegetables, and Brunello Wine Sauce

Wine Pairing: Azelia Barolo

Fifth Course: Lemon Panna Cotta with Raspberry and Orange Sauce

Wine Pairing: Ca Del Re Moscato D' ASTI

\$159 per person including 5 courses with wine pairings and wine class with Celebrity Chef Carlo Zarri. Service and tax included.



Celebrity Chef Carlo Zarri gained high acclaim as the Executive Chef of Casa Italia in the Salt Lake, Athens, Torino, and Vancouver Olympic Games. Other clients include Sophia Loren, Giorgio Armani, and Ferrari.

Reservations are required for all events, please contact the Front Desk to confirm; 307-733-8833. Transportation to and from Teton Village & Downtown Jackson is available as well as discounted accommodations at Spring Creek Ranch, please contact us for more details.