

SPRING CREEK RANCH

PIEMONTE IN THE TETONS WEEKEND 2017



TRUFFLES AND HAZELNUTS DINNER W/ WINE PAIRINGS

Thursday, February 1st, 2018
6:30pm in the Granary Restaurant



Micro Green Salad with Beef Tenderloin and Truffle Mayonese

2016 Pecchenino Dogliani San Luigi Dolcetto

Old Piemontese Style Tomato Soup with Cod Fillets and Truffles

2013 Alois Lageder Lowengang Chardonnay Alto Adige Or 2015 Broglia Bruno Broglia Gavi

Truffles Arancini with Traditional Cheese Fonduta

2013 Marengo Albarosso or 2015 Vietti Barbera d'Alba Tre Vigne

Lamb Loin with Fresh Herbs & Viva l'Illatia Potatoes

2013 Marchesi di Gresy Barberesco Martinenga

Rainbow Panna Cotta with Hazelnuts

2009 Badia a Coltibuono Vin Santo

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

ITALIAN COOKING CLASS

Friday, February 2nd, 2018
3:00pm in the Ranch House Ballroom

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. ~4 hours.

WESTERN WILD GAME AND ITALIAN WINE FEAST

Saturday, February 3rd, 2018
6:30pm at the Granary Restaurant

Savoy Greens/Semi-Boned Quail/Roasted Pistachios/Fresh Fig Vinaigrette

Seasonal Artisan Lettuce, Roasted Pistachios, Flash Grilled Quail

Smoked Saddle of Venison

Girasole Artichokes/Roasted Brussel Sprouts//Fresh Blackberries/Guinness/Glace Viande

Braised Buffalo Short Ribs

Slowly Braised/Chipotle Peppers/Mole/Spanish Legumes/Roasted Pepitas

Tornados of Wild Boar/Roasted Chestnut Puree/Pickled Winter Squash

Medallions of Texas Wild Boar/Marinated and Grilled

Warm Granny Smith Apple Tart/Buttermilk Gelato/Calvados Syrup

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



Executive Chef of Spring Creek Ranch, Michael Burke, brings out the best of each cuisine with his 50 years of experience cooking around the world. At age 16, he began a 10-year apprenticeship and commitment to travel and cook throughout Europe, Africa, Asia and the Middle East. Chef Burke brings the most out of each ingredient.



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.