



## TASTE OF COLORADO LAMB

**FIVE COURSES, 10 WINES**  
**JULY 27, 2014**

*CHRISTEL STIVER VS. PETE CHEROSKE*

LAMB SAUSAGE STUFFED MEDJOOL DATE CROQUETTE, ROMESCO

**Pete** ~ *Ca' Montenari "Opera 2" Lambrusco di Modena Secco, Bologna, Italy 2013*

**Christel** ~ *Schramsberg, Blanc de Noirs, Napa Valley 2009*

CRISPY SWEETBREADS, HOUSEMADE CAVATELLI, OLATHE CORN, SHELL BEANS, ALBUFERA SAUCE

**Pete** ~ *Muller-Catoir Riesling, Spatlese, Phalz, Germany 2001*

**Christel** ~ *Monastero Suore Cistercenci, "Coenobium", Lazio, Italy 2008*

CHARRED LAMB BELLY, JAPANESE EGGPLANT, YOUNG BOK CHOY

**Pete** ~ *Jean Foillard, "Cote du Py" Morgon, Beaujolais 2011*

**Christel** ~ *Braida "Montebruna" Barbera d'Asti, Piedmont, Italy 2012*

TANDOORI GLAZED LAMB RIBS, MERGUEZ SAUSAGE, COUSCOUS, DRIED CHERRY, CUCUMBER

**Pete** ~ *Arnot Roberts "Clary Ranch" Syrah, Sonoma Coast 2011*

**Christel** ~ *Roda Rioja Reserva, Spain 2007*

LOCAL YELLOW PEACH CRUMBLE, "LAMB CHOPPER" ICE CREAM

**Pete** ~ *Isolabella Della Croce Moscato d'Asti, Piedmont, Italy 2011*

**Christel** ~ *Chateau La Rame, Saint Croix du Mont, Bordeaux 2009*

\$115/PERSON  
(TAX AND SERVICE CHARGE NOT INCLUDED)

**PROSPECT**  
@ Hotel Jerome

EXECUTIVE CHEF: **ROB ZACK**  
CHEF DE CUISINE: **JASON NIEDERKORN**