



**You're invited to attend an exclusive  
Winemaker Dinner  
at  
Maggiano's Little Italy, Bellevue**

Featuring Alexandria Nicole Cellars and  
Maison Bleue

**Thursday, March 4, 2010  
6:30-9:30 p.m.**

Enjoy a menu designed exclusively by  
Maggiano's Little Italy Executive Chef.

Meet Chef Josh Roth and the  
Winemakers from both wineries while enjoying  
Selective wine pairings with every course.

**Beginning**

**Bruschetta**

Italian garlic bread toasted and topped with a tomato  
bruschetta relish made of diced tomatoes, balsamic  
vinegar and roasted garlic

**Mushroom Ravioli al Forno**

Ravioli stuffed with mushrooms, onions, Marsala wine,  
parmesan cheese and baked with Alfred sauce until golden  
brown.

**First Course**

**Maggiano's Salad**

Iceberg and romaine lettuce, crumbled bleu cheese, crispy  
prosciutto, red onions, tossed in our signature House  
Dressing.

**Second Course**

**Baked Ziti & Sausage**

Italian sausage, Marinara sauce and Ziti topped with a  
layer of melted Provolone & Parmesan cheeses.

**Rigatoni "D"**

Rigatoni pasta, herb roasted boneless chicken,  
mushrooms and onions, tossed in a light Marsala cream  
sauce.

**Third Course**

**Roast Beef Tenderloin**

In a balsamic cream sauce with portabella mushrooms,  
with a side of garlic mashed potatoes topped by crispy  
onion strings.

**Fourth Course**

**Tiramisu**

Ladyfinger cookies soaked in espresso and coffee liqueur  
layered with mascarpone cheese; dusted with cocoa  
powder and served with chocolate

\$150 per person

To purchase tickets or for more information please visit:

[www.encompassnw.org](http://www.encompassnw.org)

or call (425) 888-2777

Must be 21 or older to attend

