

Thistle Lodge

BEACHFRONT RESTAURANT

SANIBEL ISLAND - April 22, 2008 - Mark your calendars for Wednesday May 21st at 6:30PM to "Experience Italy and the "Simple Life", a five-course food and wine pairing at the Thistle Lodge Beachfront Restaurant, hosted by Casa Ybel Resort's very own Food and Beverage Director Suzanne Watral.

Come see what Italians have known for centuries, that simply pairing certain foods with wines can be the key to a happy life! Experience the "Simple Life" through indigenous foods and wine pairings, offered in Tuscan tradition, using the freshest ingredients. Grilled and spit roasted meats, classic truffles and tapenade, will all be paired with high-end low production wines mainly from the Tuscany region.

Her decades of relationships and experience in Naples, Florida have given Suzanne Watral a distinctive appreciation of gastronomy. That's why the Thistle Lodge can boast a top culinary team and an amazing cellar with many hand crafted small production wines that are highly rated, and not usually found in stores.

"You will be presented the perfect dish for each wine and be able to appreciate each ingredient and savor every aspect of the presentation," Watral said, adding that many of the wines would be available for purchase that evening. "It's a chance to open wines that are generally available only in restaurants with discriminating wine lists, that would otherwise end up costing hundreds of dollars to try." She said.

The event will feature a five-course meal with tasting notes, presented by Alberto Prealoni, Southeast Italian Wine Specialist from Kobrand Wines.

Menu and tasting selections are to include:

Lobster Roe Roulades & Mini Oxtail Ravioli paired with a Tenuta del Cabreo "La Pietra" Chardonnay

Duck & Prosciutto Insalata, wine pairing Tenuta Setti Ponti "Crognolo", a stylish blend of Sangiovese and Merlot

Lemoncello Granita intermezzo, to cleanse the palate

Braised Veal Shank with Gremolata Window, Shaved Cepes, Truffled Potato Rugaso, Tomato and Olive Tapenade Crostini and paired with a Super Tuscan Tenuta San Guido "Guidalberto" Sassacaia's second label

Tenuta La Fuga Brunello di Montalcino, possibly one of the Tuscan regions greatest wines with Chef's Grilled Salmon Steak & Diver Scallop "Osso Bucco"

The grand finale of the evening, Fico d' India & Ricotta Fritters, Mixed Wild Berry Compote and Zuppa Inglese paired with a delicate Michele Chiarlo "Nivole" Moscato a sparkling dessert wine.

The goal is appreciation for each wine pairing and the role it plays within the context of the simple pleasure of Italian gastronomy. Seating is limited so please reserve early by calling Suzanne at 239-579-1029.

For more information and a complete menu please visit www.thistlelodge.com.