

PAUL HOBBS IMPORTS WINE DINNER AT BRAVO!

featuring special guest Craig Elliot
Regional Trade Manager for
Paul Hobbs Imports



‘Paul Hobbs Imports was founded to bring the exquisite wines of Viña Cobos to the U.S. Creating hand crafted, ultra-luxury wines, Paul Hobbs and winemaking partners Andrea Marchiori and Luis Barraud have blazed pioneering roles in the winemaking revolution of Argentina. The international trio blend together heritage, family and unparalleled talents with unique synergy to create the essence of all Viña Cobos wines.’

2012 Pulenta Sauvignon Blanc - Mendoza, Argentina
Green Banana Ceviche – crab, avocado, lime, pimentón aioli

2012 Felino Chardonnay - Mendoza, Argentina
Smoked Trout Empanada – salsa verde, citrus, almond

2012 Alto Limay Pinot Noir - Patagonia, Argentina
Proveleta “Tart” – pork belly chorizo, chimichurri vinaigrette

2010 Bramare Lujan de Cuyo Malbec - Lujan de Cuyo, Argentina
Hangar Steak – chili rubbed ‘blue’ sweet potato, swiss chard

2011 Perez Cruz Reserve Cabernet Sauvignon -
Liguai Estate, Maipo Valley, Chile
*Fruit and cheese - cabrales, drunken goat and manchego with quince preserve,
candied walnut, orange honey*

Monday, October 17 | 6 pm

\$90 per person

Seating is limited.



*E-mail TanyaB@bravobuzz.com or call
601.982.8111 to make your reservation.*