



## *“Osteria Mazzantini hosts a five-course meal that features various Plantation Rum pairings”*

### Plantation Rum Dinner at Osteria Mazzantini

Osteria Mazzantini hosts a five-course meal that features various Plantation Rum pairings. Seating is limited.

#### **Aperitivo**

Panino, crispy pork belly, tomato conserva, arugula.

Bruschetta, cauliflower "Crudo" with golden raisins, capers, pinenuts.

Pairing: "Rejuvenation" featuring, three-star Silver R.

#### **Antipasti**

Calzone Di Carnevale, pork, veal, scarmorza and ricotta calzone, salsa verde, bagna cauda.

Pairing: "Lei Down Sally" featuring, five-year Grande Reserve Barbados Rum.

#### **Pesce**

Snapper Crudo Marco Polo, gulf red snapper, white soy, grapefruit, chili, watercress.

Pairing: "Calypso Coke" featuring three-star Silver Rum.

#### **Secondi**

Agnello con Olive, braised lamb belly, black olives, oregano, capers.

Cauliflower Parea, crispy shallots, soffrito.

Pairing: "Old-Fashioned Voodoo" featuring 20th Anniversary Rum.

#### **Dolce**

Torta di Ananas, pineapple torte, preserved cherries, Plantation caramel.

Pairing: "Pina Colada" featuring Plantation Original Dark 73 overproof Rum and Plantation 20th Anniversary Rum.



#### **DATE**

Monday, June 23rd, 2014 at 7 p.m.

#### **LOCATION**

Osteria Mazzantini  
2200 Post Oak Boulevard  
Houston, TX 77056

#### **WEBSITE**

[www.osteriamazzantin...](http://www.osteriamazzantin...)

#### **PHONE**

713-993-9898

#### **TICKET INFO**

\$70 per person, all inclusive.