



## **TASTE OF ZOZO'S WINE TASTING AND FOOD SAMPLING**

SAMPLE THE WINES WE SELL BY THE GLASS  
& THE FOOD WE SERVE FROM OUR MENUS AND THE WIDE SELECTION OF OUR DAILY SPECIALS  
WE HAVE SO MANY GREAT DISHES AND WINES, THIS IS YOUR CHANCE TO TRY THEM ALL  
**WE WILL PAIR FOUR WINES WITH FOUR DISHES - COST 37.50 PER PERSON TAX & TIP INCLUDED**

TIME: ARRIVE BETWEEN 6:00 & 6:30

BY RESERVATION ONLY – SPACE IS LIMITED CALL EARLY **775 829-9449**

**THURSDAY APRIL 6, 2017**

### **MENU**

CAPRESSE SALAD FRESH MOZZARELLA, OLIVE OIL,  
BALSAMIC VINEGAR, FRESH BASIL & PINE NUTS

**FRIVOLO MUSCATO**

ROASTED TOMATO BISQUE

**MER SOLEIL CHARDONNAY**

CRAB STUFFED GREEN LIP MUSSELS  
PARMESAN CRUSTED WITH SAFFRON AIOLI

**DUCKHORN DECOY PINOT NOIR**

CHEESE TORTELINNI WITH BLACKENED CHICKEN IN A PESTO CREAM

**DUCKHORN DECOY**

**THURSDAY APRIL 20, 2017**

### **MENU**

ZOZO'S CLASSICE CAESAR  
ROMAINE, PARMESAN, HOMEMADE CROUTONS & OUR ZESTY DRESSING

**KENWOOD CHAMPAGNE**

ARANCINI MILANAISE  
PARMESAN, SAFFRON & CHARDONNAY CREAM

**J PINOT GRIS**

GRILLED POLENTA WITH MILD ITALIAN SAUSAGE, OLIVE OIL,  
SHAVED GARLIC. BASIL, PARMESAN CHEESE AND PINE NUTS

**MEIOMI PINOT NOIR**

PETITE OSSO BUCCO – A ZOZO'S SIGNATURE DISH  
SERVED WITH OUR GARLIC MASHED POTATOES

**FRANK FAMILY ZINFANDEL**