

# harvest dinner | 10.16.22



## menu

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## basic wine pairings included | *reserve wine pairings in italics - \$75 supplement*

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### acorn squash sfornato

2020 san marzano, 'edda' bianco, salento igt (chardonnay, fiano, wild muscatel)  
2012 *kellerei cantina terlano, 'nova domus', alto adige terlano DOC (pinot bianco, chardonnay, sauvignon blanc)*

### ribolitta

2019 Poliziano, Vino Nobile di Montepulciano (prugnolo gentile / colorino / canaiolo / marlot)  
2015 *Col d'Orcia, Brunello di Montalcino (sangiovese)*

### lamb rib chops

2018 eyrie vineyards, 'sisters' pinot noir, dundee hills, willamette valley, oregon  
2007 *archery summit, premier cuvée pinot noir, dundee hills, willamette valley, oregon*

### blushing apple galette dessert by chelsea

2017 petit guiraud, sauternes, bordeaux, france (semillon, sauvignon blanc)  
2015 *château guiraud, sauternes, bordeaux, france (semillon, sauvignon blanc)*



thank you for joining us!  
if you wish to leave a tip via Venmo,  
please scan the QR code.  
cash tips also appreciated.

*thank you to our local food providers:  
central grazing co. (lamb), juniper hill farms (acorn squash, vegetables),  
wakarusa valley farms (mushrooms), herbs of lawrence, ks (herbs),  
eudora giving garden (flowers, tomatoes).*

# wine, dine, and shine at pane e vino | 03.10.23



with Del Brenna Jewelry, Cortona/Kansas City ~  
food and wine pairings by sommelier/chef Michael Kirkendoll

## menu

### **tuscan farro salad**

farro, zucchini, tomato, basil, marscapone  
*terralsole, montalcino*

### **orecchiette al fumo**

hand-made orecchiette, fumo sauce  
*ristorante la loggetta, cortona*

### **stinco di maiale**

braised pork shanks w/ mushroom polenta  
*trattoria la grotta, cortona*

### **pear tart**

poached pear, stem ginger,  
almond frangiapane  
*desserts by chelsea*

## wine pairings (supplemental reserve pairings/additional glasses in italics)

san felice, chianti classico riserva 'il grigio' 2019

tenuta di sesta, brunello di montalcino 2016  
*canalicchio di sopra, brunello di montalcino 2012 - \$25 supplement*

tenementi d'alessandro, 'il bosco', cortona syrah 2013  
*tenementi d'alessandro, 'migliara', cortona syrah 2008 - \$25 supplement*

domaine huet, pétillant brut 2017 – vouvray, france

# Pane e Vino

(wine bar) (wine academy) (wine travel)

**bistro night | october 7, 2023**

**charcuterie & cheese | \$20**

**salad | \$7**

butter lettuce, fennel, radish, orange, vinaigrette

**boeuf bourguignon | \$25**

braised short rib, parisian carrots,  
potatoes, pearl onions, mushrooms, pancetta

**french apple tart | \$8**

*from cellar door café*

**cheese | \$7/per cheese**

**sparkling wine of the night**

**5oz | btl**

Charles Heidsieck, Brut Réserve  
NV | Reims – Champagne, France

\$23 | \$90

Chartogne-Taillet, 'Cuvée Saint-Anne'  
NV | Merfy – Champagne, France

\$33 | \$130

Bollinger, 'Special Cuvée'  
NV | Ay – Champagne, France

\$50 | \$200

**suggested white wines**

Louis Jadot, Chablis 1er Cru  
2019 | Chardonnay | Burgundy, France

\$23 | \$90

Gran Moraine, Yamhill-Carlton  
2017 | Chardonnay | Willamette Valley, Oregon

\$25 | \$100

Merry Edwards, Russian River Valley  
2021 | Sauvignon Blanc | Sonoma County, California

\$25 | \$100

Domaine du Closel, 'Clos du Papillon', Savennières  
2020 | Chenin Blanc | Loire Valley, France

\$29 | \$115

Chateau Montelena  
2020 | Chardonnay | Napa Valley, California

\$30 | \$120

Château La Nerthe, Châteauneuf-du-Pape Blanc  
2021 | Rousanne | Rhône Valley, France

\$33 | \$130

Schloss Gobelsburg, 'Ried Lamm' Erste Lage  
2019 | Grüner Veltliner | Kamtal, Austria

\$34 | \$135

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**suggested red wines**

**5oz | btl**

Luigi Giordano, Barbaresco 'Cavanna' 2021   Sangiovese   Tuscany, Italy	\$18   \$70
Oddero, Barolo 2019   Nebbiolo   Piemonte, Italy	\$30   \$120
Archery Summit, Dundee Hills AVA 2021   Pinot Noir   Willamette Valley, Oregon	\$33   \$130
Louis Jadot, Chassagne-Montrachet 1er Cru 2020   Pinot Noir   Burgundy, France	\$33   \$130
Oddero, Barbaresco 'Gallina' 2020   Nebbiolo   Piemonte, Italy	\$33   \$130
Méo-Camuzet, Fixin 2020   Pinot Noir   Burgundy, France	\$33   \$130
Evening Land, 'La Source', Eola-Amity Hills 2019   Pinot Noir   Willamette Valley, Oregon	\$34   \$135
Château Fonplegade, Saint-Émilion 2016   Merlot   Bordeaux, France	\$48   \$190
Domaine du Pegau, Châteauneuf-du-Pape, Réserve 2020   Grenache Blend   Rhône Valley, France	\$48   \$190
Antinori, 'Tignanello', IGT Toscana 2019   Sangiovese   Tuscany, Italy	\$69   \$275
Méo-Camuzet, Nuits-Saint-Georges 1er Cru 2020   Pinot Noir   Burgundy, France	\$73   \$290
Quintessa, Rutherford 2019   Bordeaux Blend   Napa Valley, California	\$100   \$400

**suggested red wines**

	<b><u>5oz   btl</u></b>
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# Pane e Vino

(wine bar) (wine academy) (wine travel)

**PASTA NIGHT**  
tuesday, november 28, 2023

**salad | \$7**

*butter lettuce, radish, fennel, orange, goat cheese, house vinaigrette*

**cacio e pepe | \$15**

*house-made pici, parmigiano reggiano,  
pecorino romano, black pepper*

**affogato | \$3**

*with liquor add \$1*

**cheese | \$7per**

**suggested wines**

**sparkling wines**

Charles Heidsieck, Brut Réserve  
*NV | Champagne, France*

Chartogne Taillet, 'Cuvée Saint-Anne'  
*NV | Champagne, France*

**white wines**

Antinori, Guado al Tasso 'Vermentino'  
*2021 | Vermentino | Tuscany, Italy*

Smith-Madrone, Spring Mountain  
*2018 | Riesling | Napa Valley, California*

Guy Robert, Chablis 'Vielles Vignes'  
*2021 | Chardonnay | Burgundy, France*

Illumination by Quintessa  
*2021 | Sauvignon Blanc | Napa Valley, California*

Joseph Colin, 'Les Hauts de la Combe'  
*2021 | Chardonnay | Burgundy, France*

Domaine du Closel, 'Clos du Papillon' Savennières  
*2020 | Chenin Blanc | Loire Valley, France*

Evening Land, 'Summum' Eola-Amity Hills  
*2018 | Chardonnay | Willamette Valley, Oregon*

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Evening Land, 'Summum' Eola-Amity Hills  
*2018 | Chardonnay | Willamette Valley, Oregon*

<b><u>red wines</u></b>	<b><u>5oz   btl</u></b>
Oddero, Barbera d'Alba Superiore 2020   Barbera   Piemonte, Italy	\$13   \$50
Poliziano, Vino Nobile di Montepulciano 2021   Sangiovese   Tuscany, Italy	\$15   \$60
Castello di Ama, Chianti Classico 2021   Sangiovese   Tuscany, Italy	\$15   \$60
Giachomo Fenocchio, 'Langhe Nebbiolo' 2021   Nebbiolo   Piemonte, Italy	\$15   \$60
E. Pira e Figli (Chiara Boschis), Langhe Nebbiolo 2019   Nebbiolo   Piemonte, Italy	\$23   \$90
Conti Costanti, Rosso di Montalcino 'Vermiglio' 2019   Sangiovese   Tuscany, Italy	\$27   \$105
Poggio San Polo, Brunello di Montalcino 2018   Sangiovese   Tuscany, Italy	\$30   \$120
Tenuta San Guido, 'Guidalberto' 2021   Bordeaux Blend   Tuscany, Italy	\$32   \$125
Poliziano, 'Asinone' Vino Nobile di Montepulciano 2020   Sangiovese   Tuscany, Italy	\$33   \$130
Giovanni Manzone, Barolo 'Castelletto' 2018   Nebbiolo   Piemonte, Italy	\$34   \$135
Giachomo Fenocchio, Barolo 'Cannubi' 2019   Nebbiolo   Piemonte, Italy	\$43   \$170
Antinori, 'Tignanello' Toscana IGT 2020   Sangiovese   Tuscany, Italy	\$48   \$190
G.D. Vajra, Barolo 'Bricco della Viole' 2019   Nebbiolo   Piemonte, Italy	\$40   \$160
Conti Costanti, Brunello di Montalcino 2017   Sangiovese   Tuscany, Italy	\$48   \$190

**dessert wines**

<b><u>France</u></b>	
Château Guiraud, Sauternes 2017	\$20

<b><u>Germany</u></b>	
J.J. Prüm, Graacher-Himmelreich Auslese Goldkapsel 2011	\$33

<b><u>Italy</u></b>	
Bussola, Recioto della Valpolicella 2015	\$22
Nika, Passito di Pantelleria 'Bent el Riah' 2017	\$20

<b><u>Port</u></b>	
Taylor Fladgate, 10 Yr Tawny Port	\$12
Niepoort, 10 Yr Tawny Port	\$15
Taylor Fladgate, 20 Yr Tawny Port	\$20
Taylor Fladgate, 30 Yr Tawny Port	\$50

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# Pane e Vino

(wine bar) (wine academy) (wine travel)

**bistro night | february 3, 2024**

**charcuterie & cheese | \$20**

**salad | \$7**

butter lettuce, fennel, radish, orange, vinaigrette

**coq au vin | \$25**

**affogato | \$4**

*spiked w/ nocino liqueur, add \$1*

**cheese | \$7/per cheese**

## suggested sparkling wines

Gran Moraine, Brut Rosé  
NV | Willamette Valley, Oregon

**5oz | btl**

\$25 | \$100

## suggested white wines

Louis Jadot, Mâcon-Villages  
2022 | Chardonnay | Burgundy, France

**5oz | btl**

\$10 | \$35

Smith-Madrone, Spring Mountain  
2018 | Riesling | Napa Valley, California

\$18 | \$70

Merry Edwards, Russian River Valley  
2021 | Sauvignon Blanc | Sonoma County, California

\$25 | \$100

Domaine du Closel, 'Clos du Papillon' Savennières  
2020 | Chenin Blanc | Loire Valley, France

\$29 | \$115

Château La Nerthe, Châteauneuf-du-Pape  
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<u>red wines</u>	<u>5oz   btl</u>
Albert Bichot, 'Roche Rose', Brouilly 2021   <i>Gamay</i>   <i>Beaujolais, France</i>	\$15   \$60
Sandhi, Sta. Rita Hills 2021   <i>Pinot Noir</i>   <i>Santa Barbaa County, California</i>	\$15   \$60
Pax, Sonoma-Hillsides 2021   <i>Syrab</i>   <i>Sonoma County, California</i>	\$25   \$100
Joseph Drouhin, Savigny-les-Beaune 2019   <i>Pinot Noir</i>   <i>Burgundy, France</i>	\$25   \$100
Domaine Durand, 'Empreintas' 2018   <i>Syrab</i>   <i>Cornas, France</i>	\$25   \$100
Château Gaby, Canon-Fronsac 2002   <i>Bordeaux Blend</i>   <i>Bordeaux, France</i>	\$28   \$110
Poggio San Polo, Brunello di Montalcino 2018   <i>Sangiovese</i>   <i>Tuscany, Italy</i>	\$30   \$120
Archery Summit, Dundee Hills AVA 2021   <i>Pinot Noir</i>   <i>Willamette Valley, Oregon</i>	\$33   \$130
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Château Fonplegade, Saint-Émilion 2018   <i>Bordeaux Blend</i>   <i>Bordeaux, France</i>	\$48   \$190

dessert wines

<u>France</u> Petit Guiraud, 2020	\$12
<u>Germany</u> J.J. Prüm, Graacher-Himmelreich Auslese Goldkapsel 2011	\$33
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friday, february 9, 2024

wine experience night: mike's birthday wines!

10% off a 3-wine flight of some of Mike's favorite wines on the menu

sparkling

3oz | 5oz | btl

Pierre Peters, 'Cuvée Réserve' Grand Cru Blanc de Blancs NV \$25 | \$35 | \$140

*Grower producer in Le-Mesnil-sur-Oger that produces, perhaps, my favorite Champagne.*

white

Lopez de Heredia, 'Gravonia' Crianza 2013 \$13 | \$18 | \$70

*This is an historic and rare bottling that is aged for 5 years in American Oak and is haunting, mysterious, and magical.*

Guy Robin, Chablis 'Vielles Vignes' 2021 \$14 | \$20 | \$80

*Chablis - because...Chablis!*

Merry Edwards, Sauvignon Blanc, Russian River Valley 2021 \$18 | \$25 | \$100

*This is my favorite American Sauvignon Blanc and is among the great white wines made in the United States. One of the wines that will always be found on the menu at Pane e Vino.*

Evening Land, 'Summum', Eola-Amity Hills Chardonnay 2018 \$27 | \$38 | \$150

*A long-time favorite producer in Oregon. This is their top vineyard and the vintage is reminiscent of Meursault.*

red

Badia a Coltibuono, Chianti Classico 2021 \$10 | \$14 | \$55

*They have made wine here since the 11th Century, and this is one of the most classic examples of Chianti Classico.*

Marcel Lapiere, Morgon 2021 \$12 | \$17 | \$65

*Simply a gem. One of the great natural wines in the world and always a delicious treat.*

Chateau Musar, Rouge, Lebanon \$22 | \$32 | \$125

*This is such a special and interesting wine. Bordeaux style with fantastic spice notes and tremendous aging potential.*

Archery Summit, Dundee Hills Pinot Noir 2021 \$23 | \$33 | \$130

*Long time favorite Oregon Pinot Noir. Bright fruit, earthy depth, and warmth.*

Château La Nerthe, Châteauneuf-du-Pape 2019 \$25 | \$35 | \$140

*One of the oldest producers in Châteauneuf-du-Pape, my visit here in 2011 is always close to my heart. Full of spice, power, and elegance.*

Antinori, 'Tignanello', Toscana IGT 2020 \$34 | \$48 | \$190

*This has been one of my favorite wines in the world for over 20 years. The original Super-Tuscan, this is a harmonious blend of Sangiovese and Cabernet Sauvignon.*

Conti Costanti, Brunello di Montalcino 2017 \$34 | \$48 | \$190

*One of the original 5 producers of Brunello di Montalcino, I have enjoyed visits here almost every year since 2012. Their Brunello is benchmark, and shows the very best of traditional winemaking in the region.*

E. Pira e Figli (Chiara Boschis), Barolo 'Mosconi' 2018 \$35 | \$50 | \$200

*Chiara Boschis is a force of nature and one of the great winemakers in Italy. The 'Mosconi' cru produces some of my favorite single-vineyard barolos in all of Piemonte, and this wine is truly excellent!*

Mayacamas, Cabernet Sauvignon, Mount Veeder, 2011 \$52.50 | \$75 | \$300

*This is one of the historic wineries in Napa Valley, and produces absolutely classic Cabernet Sauvignon in the old-style: balance, elegance, acidity in conjunction with dark fruit and power.*

Quintessa, Rutherford, 2019 \$70 | \$100 | \$400

*My favorite California Cabernet. Combination of an incredible wine and incredible memories.*

# Pane e Vino Wine Bar & Academy

thursday, february 1, 2024

guest chef experience, chef ken baker

basic pairing: \$75/pp  
reserve pairings: \$150/pp

## FRENCH ONION-CIDER SOUP

Oxtail Rillettes, Green Dirt Camembert

*basic/ CVNE, 'Monopole Classico' 2020*

*reserve/ Schloss Gobelsburg, Grüner Veltliner Ried Lamm Erste Lage 2019 (\$21 supplement)*

## CRUDO OF AHI TUNA

Foie Gras, "Dumpling Jus", Pickled Shallot, Chive vin, "Everything" Porcini Furikake

*basic/ G.D. Vajra, Dolcetto d'Alba, 2021*

*reserve/ Château Gaby, Canon-Fronsac Bordeaux 2008 (\$12 supplement)*

## CAST IRON POTATO-ONION PIEROGIES

Duck Pastrami, Quince, Pickled Mustard Seed, Fennel, Black Butter

*basic/ López de Heredia, 'Viña Cubillo' Crianza 2014*

*reserve/ López de Heredia, 'Viña Tondonia' Reserva 2004 (\$23 supplement)*

## BURGUNDY-DR. PEPPER SHORT RIBS OF BEEF

Celery Root-Potatoes Aligot, Natural Jus

*basic/ Pierre Amadieu, 'Domaine Grand Romain' Gigondas, 2021*

*reserve/ Château La Nerthe, Châteauneuf du Pape Rouge 2019 (\$14 supplement)*

## MOLTEN BROWN SUGAR-ALMOND CAKE PARFAIT

Crème Fraiche, Charred Pineapple

*basic/ Max Ferd. Richter, Wehlener Sonnenuhr Riesling Spätlese 2022*

*reserve/ Selbach Auster, Himmelreich Anrecht Riesling Auslese 2019 (\$6 supplement)*

# Pane e Vino

(wine bar) (wine academy) (wine travel)

## nightly offerings

### small bites

charcuterie plate (prosciutto + cheese)	\$20
cheese plate	\$7/cheese
prosciutto/jamon onoly	\$14
ben the baker breads (with oil/butter)	\$5
focaccia bread (when available)	\$5

### non-alcoholic beverages

sparkling water	\$3
coca-cola bottle	\$3
espresso	\$3

### beer

free state beers ( <i>copperhead/yakimaniac</i> )	\$4
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### spirits (2oz)

michter's, single barrel rye	\$13
monkey 47, gin	\$13
lagavulin, 16yr scotch	\$16
blanton's, single barrel bourbon	\$21
high west, 'midwinter night's dram'	\$32

## STAY INFORMED ABOUT UPCOMING EVENTS AND MENUS

scan QR code for newsletter signup



### upcoming special events

Wednesday, February 14  
*Valentine's Wine Dinner*

Saturday, February 24  
*Prix-Fixe Wine. Dinner*

Monday, March 18  
*Winemaker Dinner: Donnachadh Estate*

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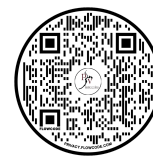
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## COCKTAILS

all cocktails are made with premium spirits and ingredients

### barrel-aged cocktails

manhattan	\$18
negroni	\$18

### bubbly cocktails

aperol spritz	\$8
campari spritz	\$8
elderberry spritz	\$10
french 75	\$15
kir royale	\$15
negroni sbagliato	\$15

### whiskey cocktails

boulevardier	\$15
black manhattan	\$15
classic manhattan	\$15
classic old-fashioned	\$15
paper plane	\$15
sazerac	\$15

### gin cocktails

classic negroni	\$15
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## upcoming menus & events (subject to change)

\*vegetarian

Fri, 2/1	Wine Experience	Somm Selections
Sat, 2/2	Bistro Night	Coq au vin
Tue, 2/6	Pasta Night	Mushroom Ravioli*
Fri, 2/9	Wine Experience	Mike's Birthday Wines
Sat, 2/10	Bistro Night	Brasato al Barolo
Tue, 2/13	Pasta Night	Lasagne di Paola
Wed, 2/14	<i>Valentine's Wine Dinner</i>	
Fri, 2/16	Wine Experience	Explorer Flights
Sat, 2/17	Bistro Night	Roasted Halibut
Tue, 2/28	Pasta Night	Tortellini in Brodo
Fri, 2/23	Wine Experience	Explorer Flights
Sat, 2/24	<i>4-course Prix Fixe Wine Dinner (\$100pp)</i>	
Tue, 2/27	Pasta Night	Pappardelle, ragu di agnello
Sat, 3/1	Bistro Night	Boeuf Bourguignon
Mon, 3/18	<i>Winemaker Dinner: Donnachadh Estate</i>	

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Tue, 2/28	Pasta Night	Tortellini in Brodo
Fri, 2/23	Wine Experience	Explorer Flights
Sat, 2/24	<i>4-course Prix Fixe Wine Dinner (\$100pp)</i>	
Tue, 2/27	Pasta Night	Pappardelle, ragu di agnello
Sat, 3/1	Bistro Night	Boeuf Bourguignon
Mon, 3/18	<i>Winemaker Dinner: Donnachadh Estate</i>	