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## 'Meet The Masters Wine Dinner' to Kick Off 'For The Love Of Cocktails' Three-day Mixology Festival Feb. 12

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***For The Love Of Cocktails***, a three-day mixology event presented by **BACK BAR USA**, will kick off with 'Meet The Masters Wine Dinner' from 6 p.m. to 9 p.m. Thursday, Feb. 12 at **Aureole at Mandalay Bay** (Pictured: **Tony Abou-Ganim** and **Mixologists at 2014 For The Love Of Cocktails** event).

Tickets are priced at \$250 per person and are available at <http://www.fortheloveofcocktails.com>. Guests will also experience a special, rare and high-end surprise at the end of dinner.

The dinner will begin with a mixer with champagne and wine cocktails prepared by master mixologists Tony Abou-Ganim, Dale DeGroff and Francesco Lafranconi, followed by a five-course meal wine pairing by Las Vegas' most distinguished sommeliers including Mandalay Bay Resort and Casino and Delano Las Vegas' Harley Carbery; Bellagio's Jason Smith, MS; Charlie Palmer's Steven Geddes, MS; and ARIA's Nick Hetzel, MS.

Abou-Ganim, DeGroff and Lafranconi will greet guests with signature wine and champagne cocktails crafted using 2011 Chateau Ste. Michelle Riesling, Red Diamond Temperamental Red Blend and a Michelle Sparkling wine.

Following the cocktail hour, attendees will enjoy a five-course meal prepared by Aureole Executive Chef Vincent Pouessel. Exquisite selections include:

- Fine Potato Galette of Fluke Sashimi and Bulgarian Osetra Caviar with a fennel polen cream;
- Scottish Langoustines, lightly-seared, and served with a minute ratatouille basquaise and confit lemon;
- House-Made Ricotta Cheese, Cavatelli Pasta and Confit Rabbit served with porcini mushrooms and perigord truffles;
- Duo of Grilled Waygu Rib Cap and Slow Braised Beef Cheek with garlic enoki, wilted greens, celeriac puree and truffles jus;
- Orange Cream Semifreddo Flambé with a passion vanilla reduction and a honey toasted rice crisp; mignardises and handcrafted chocolates.

Each course will be paired with a rare, reserve wine from the Ste. Michelle Wine Estates portfolio, expertly selected by Carbery, Smith, Geddes and Hetzel. Wine selections will include a 2002 Nicolas Feuillatte "Palmes d'Or" Brut Champagne, a 2005 Marchesi Antinori Castello della Sala "Cervaro della Sala" Umbria; a 2000 Marchesi Antinori "Pian delle Vigne" Brunello di Montalcino; a 2005 and a 2011 Stag's Leap Wine Cellars Estate "S.L.V." Cabernet Sauvignon; and a 2013 Eroica Ice Wine.

"Meet The Masters" wine dinner will mark the beginning of a nationwide Chateau Ste Michelle wine cocktail contest, open to participants throughout the nation. Finalists will be flown back to Las Vegas to experience For The Love Of Cocktails in 2016.

**For The Love Of Cocktails** is a three-day event celebrating the art of mixology, hosted by BACK BAR USA in partnership with world-renowned mixologist and author Tony Abou-Ganim and the United States Bartenders' Guild (USBG). Through a series of events held in Las Vegas, attendees will come together to experience great cocktails, celebrate mixology as a craft and support an incredible charitable foundation, The Helen David Relief Fund for Bartenders Affected by Breast Cancer.