

## Risotto Con Rossi

Tempting European flavours...Exciting wines...Extraordinary entertainment...  
Celebrate **Risotto Con Rossi** at Chrismont

As autumn turns to winter in the King Valley, **Chrismont** is well on the way to another fun-, food- and music-filled two days of **Risotto Con Rossi** over the Queen's Birthday Long Weekend, June 10 & 11. We're excited to have renowned Melbourne chefs/culinary personalities **George Calombaris** of The Press Club & **Gary Mehigan** of Fenix cooking for us this year.

**Queen's Birthday Weekend**      251 Upper King River Road  
10th & 11th June 11am – 5pm      **Cheshunt – King Valley – Victoria**

The weather is no issue as we welcome you in from the chill to warm yourself under the cosy, spacious & inviting marquee set amongst the vines in our stunning location at the upper end of the King Valley as heaters will keep you toasty amidst luscious aromas of risotto & caffè.

Gary and George have on the menu an assortment of **three flavoursome risotto dishes** sure to excite several, if not all, of the five senses:

- risotto of field and forest mushrooms with truffle-infused oil;
- risotto Milanese, with pancetta, onions, saffron and mascarpone; and
- risotto of tomato, cannellini beans, chilli and pecorino.

In addition to the sumptuous, savoury risottos, individual crumbles of golden delicious apples and raisins served with clotted cream are guaranteed to go down a treat with the warming **caffè** on offer all day.

It wouldn't be **Risotto Con Rossi** without the **rossi!** Our **Chrismont LA ZONA** range of Italian **vini rossi** will be highlighted. The **Marzemino 2004** offers a sensually full, rich, ripe and vibrant wine, with deep cherry red with purple hues, lifted ripe fruit aromas of cherries & stewed plums with scents reminiscent of cinnamon, cloves & allspice; generous, round, plum/cherry fruit flavours; and a great structure of soft, mouth-filling tannins with Marzemino's classic, fine bitterness reminiscent of quinine on the finish. The **Barbera 2002** offers aromas of blackberry, herb, and briar, savoury, fine tannins and vibrant natural acidity, filling the mouth with black berry flavours. The third in this trio, **Sangiovese 2003**, offers a rich crimson colour with brick hues, aromas of baked fruit loaf layered with ripe plum, prune and dark cherry.

Of course, our **vino bianco**, Chrismont LA ZONA **Pinot Grigio 2005** will share pride of place with its siblings; a crisper, tighter wine, more akin to the true Italian representation of the variety rather than the French Alsatian-style Pinot Gris, with lifted ripe pear fruit and just a breath of orange blossom on the nose and quince, pear and summer melon on the palate with a suggestion of grapefruit; lively acidity provides zest and zing for a long finish. The ever-popular Chrismont range of classic varieties will be available, too. Wine can be purchased by the bottle or glass.

**Paris & Co!** add a healthy serve of their toe-tapping, unmistakable sounds (and antics—remember the conga line from Eat Italy! Drink Italy! in November?) under the cosy, spacious marquee; your weekend's celebrations are complete.

- Main dishes of risotto with bread are \$15 each.
- Dessert & coffee are priced according to selection.
- A sausage sizzle will be available for the kids.
- Wine of the King Valley event Wine Glass - \$8, with monies raised underwriting the marketing of the Weekend Fit for a King
- Wine by the glass - \$5

Bookings are not required. Enquiries may be made on 03 5729 8220 or [info@chrismont.com.au](mailto:info@chrismont.com.au).