**Rossoblu Experiential Dinner**

**Rossoblu 4-Course Dinner in Chef's Private Dining Room & Bartender Cocktail Class for 10**

This Experience Includes:

Chef’s private dining room downstairs at Rossoblu

Private bartender cocktail class

Cocktails and hors d’oeuvres for 30 minutes

Chef's amuse bouche followed by a 4-course dinner with wine pairings for 10

Private bartender cocktail class

Amaro Tasting with dessert

Tour of back-of-house operations

Winspire booking & concierge service

A spectacular night and true dinner party at one of Los Angeles’s best Italian restaurants in the heart of downtown LA. You will be greeted with a glass of sparkling wine, then cocktails and hors d’oeuvres followed by a delightful amuse bouche to start your dinner. Four courses along with wine pairings and ending with dessert and amaro all in Rossoblu’s Chef’s private downstairs dining room. A memorable night from award-winning Chef Steve Samson’s deeply personal tour through his Bolognese cuisine.

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Experience a cocktail demonstration and Q&A class with Adam Rettek, head bartender at Rossoblu then enjoy a four-course dinner with paired wines and amaro in the Chef's Private Dining Room.

At its soul, Rossoblu tells the story of the two places Chef Steve Samson calls home: Los Angeles and Bologna, Italy. The menu features authentic handmade pasta, market fresh produce and expertly cooked meats from a wood fired grill. Served in a stylish space with vaulted ceilings and a spacious outdoor garden, the cuisine is matched by genuine hospitality. Rossoblu is a true owner-operator restaurant with Chef Steve's wife Dina Samson helming marketing and finance, while Michael Tower is the Director of Operations.

Chef Steve Samson

Samson grew up spending summers in Bologna, Italy, his mother’s hometown, where life centered around the dining room table. After graduating from New York’s Institute of Culinary Education, he worked at various Michelin-starred restaurants throughout Italy before returning to Southern California in 2009, where he opened the award-winning Pizzeria Ortica in Orange County. In 2011, Samson opened Sotto in Los Angeles, which earned immediate acclaim as Los Angeles Magazine’s #1 Best New Restaurant and one of Esquire Magazine’s Best New Restaurants in America.

Reviews

The Infatuation: https://www.theinfatuation.com/los-angeles/reviews/rossoblu

Condé Nast Traveler: https://www.cntraveler.com/restaurants/los-angeles/rossoblu

LA Times: http://www.latimes.com/food/dailydish/la-fo-jgold-101-top-10-20171024-htmlstory.htmll

KTLA 5: http://ktla.com/2017/06/21/new-bologna-inspired-restaurant-rossoblu-with-chef-steve-samson/

WINSPIRE PACKAGE REDEMPTION:

Winspire Travel packages and experiences must be booked within one year of the purchase date. The actual travel date must occur within two years of the purchase date.

 WINSPIRE BOOKING & CONCIERGE SERVICES:

Winspire provides a team of seasoned travel professionals to help you redeem your experience. We will book all travel-related details and reservations for every part of your experience. Included within our services, Winspire can assist with extra hotel nights, airfare, and additional guests as a full-service travel agency.

 ADDITIONAL INFORMATION:

Reservations are subject to availability, blackout dates, and major holidays. Reservations must be booked 60 days in advance of travel. Purchases through charity fundraisers are non-refundable.

Certificates can not be resold or replaced if lost, stolen, or destroyed. Ground transportation is the responsibility of the winner unless otherwise stated.