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# Tune in to tuna at La Tour

La Tour is celebrating the 'rose of the sea' tonight during a three-course tuna dinner



**SPECIAL TO THE DAILY**  
Paul Wertin, of Alpine Ice Sculpture, sculpted a large yellowfin tuna at La Tour on Wednesday evening, in honor of tonight's tuna dinner. While Wertin sculpted, sommelier Paul DiMario served up freshly muddled-and-shaken mojitos to the crowd.

To celebrate, the Ferzaccas commissioned a giant ice sculpture. Artist Paul Wertin, owner of the newly formed company Alpine Ice, sculpted a striking yellowfin tuna perched atop a wave. He finished the sculpture on Wednesday at the restaurant while passers-by watched. It will be on display at the Vail eatery tonight. "Food is really artistic, so to bring someone who is doing their own type of art is a lot of fun," Lourdes Ferzacca said.

By Caramie Schnell  
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When you were a kid, tuna was something that came in a can, and you likely either loved it or hated it. For some people, putting tuna in a can is tantamount to food heresy. Those are the people who consider tuna to be one of the sea's shining jewels — a rose-hued jewel, to be specific. Because of its pink- to dark-red-colored flesh, tuna garnered the odd nickname of "rose of the sea."

Tonight, La Tour in Vail is celebrating the fish with its inaugural three-course tuna dinner.

In years past, the longtime Vail restaurant has offered a very popular bacon dinner. Owners Paul Ferzacca and his wife, Lourdes, wanted to offer another themed dinner.

And "everyone loves tuna," Paul Ferzacca said.

Three types of tuna will be served, including albacore, big eye and yellowfin.

"We didn't want to do everything raw, so we're doing something cooked, something raw and something rare," Paul Ferzacca said. "Some people don't want to eat raw tuna, so this is an opportunity for them, too."

**i Tuna on tap**

**First course**  
Extra-virgin olive oil poached albacore tuna cannelloni with frulli tomato salsa, celery leaf salad and creme fraiche-sherry vinaigrette.  
Wine pairing: 2008 Anselmi Pinot Grigio, Friuli, Italy.

**Second course**  
Sashimi big eye tuna with toasted garlic chips, jalapeno and shiso ponzu.  
Wine pairing: 2007 Dr. Hermann Erdener Treppchen Riesling Kabinett, Mosel, Germany.

**Third course**  
Sesame-crusted rare yellowfin tuna with lotus leaf wrapped sticky rice, honshimeji mushrooms, spinach and oyster sauce.  
Wine pairing: 2007 Patricia Green Pinot Noir, Willamette Valley, Ore.

**i If you go ...**

**What:** La Tour tuna dinner.  
**When:** All night tonight. The normal menu is also available.  
**Where:** La Tour restaurant, Vail.  
**Cost:** \$59 three-course dinner; \$27 extra for wine pairing (not including gratuity and tax). Items from the tuna menu also will be available a la carte.  
**More information:** Call 970-476-6930.



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6. "Little Bee," by Chris Cleave
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