



Wines of Spain

Wine dinner with special guests

Jonas Gustafsson, President, Vin de Terra Imports

David Hale, Brand Ambassador, Vin de Terra Imports

Tuesday, March 13, 2018 at 6:30 pm

First Course

Albacore tuna, piquillo, meyer lemon, green garlic oil
Cava, VALLDOSERA, Brut Nature, Penedès, Spain N.V.

Second Course

Oil poached cod loin, leek, cured chorizo, manchego sauce
Albariño blend, VINA LEIRINA, Bodegas O'Ventosela, 2015

Third Course

Bloody butcher grits, veal cheek, shrimp, tarragon, arugula
Albariño blend, GRAN LEIRINA, Bodegas O'Ventosela, 2015

Fourth Course

Venison loin, morel mushroom, purple confit potato, venison-red wine reduction
Grenache Blend, Celler Cecilio, DES NIVELL, Priorat, 2011

Fifth Course

Queso hereno, sirop de liege, macadamias
Pedro Ximenez Blanca, ODYSSEUS, BODEGA PUIG, Priorat, 2011

Executive Chefs Bart Vandaele & Dieter Samijn

\$69.69 per person (excl. of tax & grat)
Menu items are subject to change

