

WINE WARS: SPAIN VS. FRANCE

JULY 12, 2017 | 6:30PM

ARRIVAL



CYGNUS BRUT NATURE RESERVA

scents of lime and tart orange, salty minerality, pure, full-bodied and crisp

ONE

grilled apple, carrot and goat cheese salad, lemon-bacon vinaigrette, pistachio confit



MAR DE VINAS ALBARIÑO 2015

floral notes and hints of orange peel and citrus, dry



HAUT MARIN CÔTES DE GASCOGNE CUVÉE 2016

colombard, sauvignon blanc, gros mansing blend, tropical fruit, quine and grapefruit

TWO

pulled duck confit, puff pastry, ratatouille puree, caramelized cipollini onions, roasted red peppers



LUNA BEBERIDE GODELLO 2016

nose of melon and pear, blossoming topnote of beeswax, deep and full-bodied, crisp and succulent



L'HEMONIERE TOURAINE SAUVIGNON BLANC 2016

golden yellow, clear nose of citrus and exotic fruits, rich, with good length and freshness

THREE

seared sea bass wrapped in bacon, bouillabaisse sauce



LEGADO DEL MONCAYO GARNACHA 2015

complex on both the nose and palate, scents of raspberries and roasted game, deep and full-bodied



PIERRE QUI ROULE BLEND 2015

blend of grenache and syrah, notes of limestone and earth

FOUR

braised pork ragu, stone grits



FINCA LA MATA TEMPRANILLO 2015

inky and purple in color, smoke-accented blue fruit, hints of incense and licorice, smooth, sneaky tannins



CHATEAU LES ARROMANS BORDEAUX ROUGE 2015

blend of cabernet sauvignon and merlot, aromas of strawberry, black currant, licorice and spice, velvety

FIVE

manchego cheesecake, grilled figs



SALASAR CRÉMANT BRUT

apple, honey, light pastry finish with fine effervescence