

# **GARNACHA "THE QUEEN OF SPAIN" WINE DINNER**

SATURDAY, MARCH 10, 2018 | 6:00PM

## **BIUTIFUL CAVA ROSE BRUT**

intense red berry and tangerine scents, silky and broad on the palate, long finish

## **DUCK EGG ROLLS**

pulled duck leg, goat cheese, green onions, honey, grain mustard

## **BACON BISCUIT**

miniature bacon biscuit, date cream cheese



## **LEGADO DEL MONCAYO GARNACHA BLANCA 2016**

meyer lemon, melon and a hint of quinine, hints of tarragon and pepper, supple and dry

## **WARM VEGETABLE SALAD**

grilled cremini mushrooms, broccolini, red pepper, pee wee potatoes, shaved manchego, walnut vinaigrette



## **LEGADO DEL MONCAYO VENDIMIA SELECCIONADA "MONTAÑA" 2016**

fruity bouquet of black cherries and raspberries, full-bodied and bright

## **CRISPY OCTOPUS**

deep fried octopus, red onion, red pepper, carrot purée, spicy seafood sauce



## **VEGA ESCAL GARNACHA BLEND 2014**

earthy berry and licorice aromas, bold of acidity, juicy plum and raspberry flavors

## **PORK TENDERLOIN**

seared pork tenderloin, wrapped in bacon, yellow pepper risotto, harissa, basil oil



## **XI'IPAL GARNACHA SINGLE VINEYARD "LAS BAJADAS" 2015**

notes of vanilla, coffee and chocolate, strong acidity and tannins

## **GRILLED FLANK STEAK**

grilled flank steak, cauliflower purée, cayenne espresso glaze



## **CAVA 1+1=3 ROSE SELECCIO BRUT**

ripe raspberry and smoky notes with spice and lemon accents, juicy

## **FLAN**

pistachio flan, fresh raspberries, port glaze