

{ PRINT }

wine dinner.

APERITIF

SMOKED SALMON CREPES

SHAVED FENNEL, PICKLED RED ONION,
LEMON CREME FRAICHE, CHIVE

2005 NAIA NAIA, VERDEO, RUEDO

SCALLOP & LOBSTER CEVICHE

CHAMPAGNE GRAPES, FRESH
CORIANDER, LIME

2005 NAIA NAIA, VERDEO, RUEDO

SAVORY

HERB CRUSTED COD

CARAMEL COOKED ROOT VEGETABLES,
GLAZED CHANTANEY CARROTS, RED
LEEK VINAIGRETTE

2005 MUGA BLANCO, BLEND, RIOJA
2005 BODEGAS NEKEAS VEGA SINDOA,
CHARDONNAY, NAVARRA

"PAELLA"

THYME-BASTED SEA SCALLOP, TOASTED
SAFFRON RISOTTO, CHORIZO SAUSAGE,
SCALLION

1999, 2001 CELLAR DE CAPCANES CABRIDA,
GRENACHE, TARRAGONA

WILD VENISON TORTELLINI

RED CABBAGE, PEARL ONIONS, POACHED
LADY APPLES, BLACKBERRY REDUCTION

1996 BODEGAS FERRANDO REMIREZ DE
GANUZA RIOJA, TEMPRANILLO, RIOJA

BRAISED PORK BELLY

MAPLE CRUMPET, FIG COMPOTE, SALAD
OF LEMON SORREL AND TARRAGON

1999 CARRERAS, BLEND, AMPURDAN COSTA
BRAVA

CHEESE

CHEESE BOARD

MANCHEGO, SAN SIMON, MAHON

2001 ALLENDE, TEMPRANILLO, RIOJA

DESSERT

CREME CARAMEL

TOASTED COCONUT, VANILLA SYRUP

2000 ALVEAR PEDRO XIMENEZ DE ANADA
PARKER, MONTILLA-MORILAS