

Costa Brava Bistro
Monthly Wine Event – Burgundy & Bordeaux
Monday, February 20, 2017

First Course

Seared Foie Gras
Château Cantegril 2013 Sauternes

Second Course

Vichyssoise with Crab Meat, Aged Cheddar, Smoked Bacon & Chives
Henri de Villamont 2014 Bourgogne
Henri de Villamont 2013 Auxey-Duresses, 'La Canée'

Third Course

Roasted Veal Filet with Thyme Beurre Blanc
over Caramelized Onion Risotto
Château La Fleur Terrien 2010 Lussac Saint-Émilien

Fourth Course

Braised Oxtail with Parsley, Frisée & Caper Salad
M' de Monségur 2014 Cabernet Franc

Finale

Hazelnut Truffles
85/person, excluding Tax and Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family