

Monthly Wine Event – Domaine Zind-Humbrecht, Alsace

Monday, April 24, 2017

First Course

Seared Sea Scallop with Leek Risotto & Saffron Cream

Gustave Lorentz Crémant d'Alsace

Second Course

Chèvre, Smoked Bacon & Caramelized Onion Tart

Domaine Zind-Humbrecht 2014 Pinot Gris Calcaire

Third Course

Roasted Poussin with Blistered Tomato-Garlic Sauce
over Beluga Lentil Stew with Beef Sausage

Domaine Zind-Humbrecht 'Zind' 2012 Chardonnay-Auxerrois

Finale

Crêpes with Orange-Butter Sauce & Citrus Zest

Domaine Zind-Humbrecht 2014 Gewurztraminer

80/person, excluding Tax and Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family