

Costa Brava Bistro  
Monthly Wine Dinner – Bodegas Muga  
Tempranillos from Rioja

Monday, May 22, 2017

First Course

Shrimp Croqueta & Jumbo Shrimp with Salsa Verde

*2014 Viura, Barrel-Fermented*

Second Course

Semi-boneless Texas Quail filled with Jamón Serrano & Wild Mushrooms

Smoked Idiazabal Sauce

*2011 Selección Especial*

Third Course

Grilled Ribeye with Cabrales Cheese Fries

*2013 Reserva 'Unfiltered'*

Dessert

Manchego Cheesecake

*2009 Gran Reserva 'Prado Enea'*

85/per person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family