

Costa Brava Bistro  
Monthly Wine Event – French Selections  
from the Cape Classics Portfolio

Monday, March 26, 2018

First Course

Haricots Verts with Monte Enebro, Chèvre & Toasted Hazelnuts  
Blistered Yellow Tomatoes, Roasted Red Bell, Baby Carrots  
with Verjus Vinaigrette

*Petite Sirène 2016 Bordeaux Blanc*

Second Course

Roasted Sea Scallop over Braised Leeks  
with warm Bacon Dressing

*Petite Sirène 2015 Bordeaux Rouge*

Third Course

Roasted Veal Tenderloin with Thyme Beurre Blanc  
on Creamy Spinach & Crispy Shallots

*Château du Raux 2014 Haut Medoc*

Finale

Roquefort Tart with Toasted Almonds & Honey

*Domaine de la Reserve d'O 'Terrasses du Larzac' 2014 Languedoc*

80/person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family