

Costa Brava Bistro
Monthly Wine Event – Europvin Portfolio Selections

Monday, May 21, 2018

First Course

Snapper Carpaccio with Grilled Lemon Vinaigrette
Bourillon Dordéans 'La Coulée d'Argent' 2014 Vouvray, Chenin Blanc

Second Course

Seared Shrimp & Sea Scallop with Tarragon Beurre Blanc
over CousCous Provençal
La Bastide Saint Dominique 2016 IGP Méditerranée, Roussanne

Third Course

Grilled Veal Chop with Lyonnaise Potatoes & Aged Gruyère
Domaine Jones 2015 Fitou 'Vielles Vignes', Carignan-Grenache-Syrah

Finale

Roasted Pear Crème Brulée
Bourillon Dordéans Brut NV Vouvray, Chenin Blanc

85/person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family