

Costa Brava Bistro  
Monthly Wine Event – Burgundy

Monday, July 30, 2018

First Course

Vichyssoise with Colossal Crab in Brown Butter & Crispy Leeks  
*Domaine Jean-Marc Boillot 2016 Montagny 1er Cru*

Second Course

Escargots with Basil-Garlic Sauce on Grilled Baguette  
*Louis Michel & Fils 2016 Petit Chablis*

Third Course

Roasted Duck Breast with Seared Foie Gras & Blackberry Gastrique  
*Domaine Thierry & Pascal Matrot 2015 Maranges 'Vieilles Vignes'*

Finale

Pêche Melba  
*Domaine Michel Briday Brut Crémant de Bourgogne Rosé*

90/person, excluding Tax and Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family  
and a Special Thanks to Rodney Willis of Republic Beverage