

Costa Brava Bistro
Monthly Wine Event ~ Domaines Ott
Two Appellations ~ Three Single Vineyards
Monday, September 24, 2018

First Course

Fennel-Poached Jumbo Shrimp, Cucumber & Tarragon
with Parsley-Shallot-Fried Caper Salad in Verjus Vinaigrette

Clos Mireille Blanc 2016 Côtes de Provence

Second Course

Cod Loín Aioli

Haricots Verts, Crispy Fingerlings, Roasted Garlic, Baby Carrots,
Blistered Cherry Tomatoes & Egg

Château de Selle Rosé 2017 Côtes de Provence

Third Course

Rabbit Leg Confit with Mustard Sauce
over Pearl CousCous with Gruyère Cream Sauce

Château Romassan Rosé 2017 Bandol

Finale

Profiteroles with Whipped Cream & Chocolate Sauce

95/person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family
Special Thanks to Blaine Robinson of Southern Glazer's Wines