

Costa Brava Bistro
Monthly Wine Event ~ Tour of France
Loire-Burgundy-Rhone-Bordeaux
Monday, October 29, 2018

First Course

Skuna Bay Salmon Crudo with Braised Fennel, Dill Cream
Goat Cheese & Crispy Shallots
Pascal Jolivet 2017 Sancerre

Second Course

Duck Breast with Burgundy Gastrique and Cardamom-poached Pears
Philippe Pacalet 2015 Nuits-Saint-Georges

Third Course

Lamb Wellington with Exotic Mushrooms over Creamy Spinach
Philippe Pacalet 2015 Cornas

Finale

Monte Enebro Tart with Caramelized Onions,
Agave Nectar & Toasted Almonds
Chateau St. Georges 2014 St. Georges-St. Emilion

95/person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family

Special Thanks to Blaine Robinson of Southern Glazer's Wines