

Costa Brava Bistro - Monthly Wine Event

Rhône Valley selections from the Neal Rosenthal Portfolio

Monday, March 25, 2019

First Course

*Leek-Fennel Risotto with Baby Carrots*

Yves Cuilleron 2017 Viognier 'Les Vignes d'a Côte'

Second Course

*Beef Filet with Hen of the Woods Mushrooms*

Domaine Bois de Boursan 2015 Châteauneuf-du-Pape

Third Course

*Roasted Wild Boar Chop 'Latin Quarter'*

Etienne Becheras 2014 Saint-Joseph 'Le Prieure d'Arras'

Domaine Lionnet 2013 Cornas 'Terre Brûlée'

Finale

*Seared Foie Gras with Granny Smith Apples & Brandy Syrup*

Yves Cuilleron 2015 Condrieu Doux 'Aygues'

100/person, excludes Tax and Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family

Special Thanks to Sebastien Ramuscello, Rosenthal Brand Ambassador  
Serendipity Wines