

Costa Brava Bistro celebrates Spring
Wines from Baron de Ley, Rioja, Spain
with our Special Guest, Scott Folmar, from the Spirivin Group

Tuesday, April 9, 2019

First Course

*Seared Cod Loin & Littleneck Clams in a Saffron-Blood Orange Seafood Broth
served with Rouille & Toasted Baguette*

2017 Rosé

Second Course

Spring Chicken al Ajillo with Patatas Panadera

2011 Gran Reserva

Third Course

Fideuà with Suckling Pig, Lamb Loin, Green Onions & Romesco Sauce

2012 Reserva

Finale

Apple Streudel with Malaga Ice Cream

Bodegas T Albala 1987 Pedro Ximenez Gran Reserva

80/person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family

Special Thanks to Matt Tessler of Southern Glazers Wines