

Costa Brava Bistro Monthly Wine Dinner  
The Loire Valley

Tuesday May 14, 2019

First Course

*Fresh White Asparagus with Jambon de Bayonne & Asparagus Foam*

Foreau 'Dom du Clos Naudin' 2012 Vouvray 'Méthode Traditionnelle' Brut

Second Course

*Rabbit Loïn & Rabbit Liver Mousse with Carrot Cream & Tomato Compote*

Philippe et Cyril de Benoist de Gentissart 'Dom du Nozay' 2017 Sancerre

Third Course

*Roasted Guinea Hen with Wild Mushroom-Pan Jus on Potato Purée*

Eric Morgat 'Fidès' 2013 Savennieres

Finale

*Baba au Rhum with Cointreau Cream & Candied Citrus Peels*

Philippe Foreau 'Dom du Clos Naudin' 2010 Vouvray Moelleux

95 / person, excluding Tax & Gratuity

Salud! Angeles, Kitty and the Costa Brava Bistro family

Special Thanks to Sebastien Ramuscello of Serendipity Wines