

Costa Brava Bistrot - Special Wine Dinner
Abadía Retuerta, Sardon de Duero
Three Single Vineyards - Three Varietals - One Vintage
Tuesday, November 10, 2020

First Course

Braised Oxtail with Frisée-Shallot-Parsley-Apple Salad in Verjus Vinaigrette

Pago Negralada 2015 Tempranillo

Second Course

*Semiboneless Texas Jumbo Quail, filled with Smoked Bacon, Piñon & Bell Pepper
with a Red Grape Glaze*

Pago Valdebellón 2015 Cabernet Sauvignon

Third Course

Braised, Moroccan-spiced, Wild Boar Shank with Fideo

Pago Garduña 2015 Syrah

Finale

Almond Cake with Cream Cheese Frosting

Patron XO Café Liqueur

130/person, excluding Tax & Gratuity

Salud! Angeles, Kitty, Gabriel and the Costa Brava Bistrot family