

Costa Brava Bistro – Special Wine Dinner  
González Byass Portfolio Dinner  
Spain & Austria

Wednesday, May 25, 2022

Amuse

*Tomato Aspic with Basil Gel*

Domäne Wachau 2020 Grüner Veltliner, Federspiel Terrasen, Austria

Second Course

*Seared Foie Gras on Salty Hazelnut Praline with PX Veil*

Beronia Crianza 2017 Tempranillo-Garnacha-Mazuelo, Rioja

Third Course

*Seafood Arancini with Romesco Sauce*

Beronia Gran Reserva 2013 Tempranillo-Graciano-Mazuelo, Rioja

Fourth Course

*Duck Confit with Potato Dauphinoise & Glazed Morels*

Beronia Reserva 2017 Tempranillo-Mazuelo-Graciano, Rioja

Finale

*Chocolate-Hazelnut Truffle with White Chocolate Angel Hair*

Solera 1847 Cream Sherry, Olorosa

115/person, excluding Tax & Gratuity



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

Special Thanks to Kyllan McGhee, González Byass USA  
Blaine Robinson, Southern Glazers Wine & Spirits