

Costa Brava Bistro
Chef's Tasting Menu - Fall

October 12, 2022

Potato-Leek Soup with Brown Butter Colossal Crab & Aged Gruyère

Albert Bichot 2020 Chablis, Domaine Long-Depaquit

Boletus Carpaccio with Black Garlic, Manchego, Piñon & Truffle Oil

Bodegas Gormaz '12 Linajes' Crianza 2014 Tempranillo, Ribera del Duero

Foie Gras Mi-Cuit with Cherry Glaze and Meuslie

Beronia Gran Reserva 2013 Tampranillo-Graciano, Rioja

Braised Boneless Beef Short Rib with Idiazabal Sauce & Caramelized Onions

Château Peyrassol 2018 Syrah-Cabernet-Grenache, Côtes de Provence

Passion Fruit Mousse in Shortbread with Candied Orange Peel

Jorge Ordóñez & Co 'Victoria No2' 2018 Muscat d'Alexandria, Málaga

Chef's Tasting Menu \$85.00/person - \$45.00/person additional for Wine Pairing