

Costa Brava Bistro – Special Wine Dinner
Raventós i Blanc Sparkling Wine, Conca del Riu Anoia

Wednesday, September 14, 2022

Amuse

Fuet & Green Olives with Pan de Cristal

Blanc de Blancs 2019 Macabeo-Xarel-lo-Parellada

First Course

Black Cantabrian Anchovies with Dried Black Olives on Escalivada

'Textures de Pedra' 2017 Xarel-lo-Vermell-Bastard Negre-Sumoll

Second Course

Chorizo & Pork Belly on Migas with Garbanzos Fritos

Can Sumoi 'La Rosa' 2021 Sumoll-Parellada-Xarel-lo

Third Course

Veal Chop with House-made Steak Fries & Creamy Garlic Sauce

Manuel Raventós 2014 Xarel-lo-Parellada-Macabeu

Finale

Sparkling Rosé Jelly with Berries & Rose Water Ice Cream

'de Nit' Rosé 2019 Macabeo-Xarel-lo-Parellada-Monastrell

150/person, excluding Tax & Gratuity



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

Special Thanks to Martín Korson, Mexcor International