

Costa Brava Bistro
Chef's Tasting Menu
Spring

Seared Foie Gras with Salted Caramel on Crispy French Toast

Château Climens 'Cypres de Climens' 2012 Sauternes, Barsac

Roasted Sea Scallop on Leek 'Linguini'

with Bacon & Charred Tomatoes

Pazo Pondal 2019 Albariño, Rías Baixas

Duck Confit with Quail Egg

Red Wine Gastrique & Demi-glaze

Domaine Trimbach Reserve 2018 Pinot Noir, Alsace

Cochinillo with Granny Smith Purée

Marqués de Murrieta Reserva 2018 Tempranillo-Mazuelo-Garnacha, Rioja

Coffee Milhojas & Chocolate Macarons

Chilled Licor 43

Chef's Tasting Menu \$95.00/person - \$50.00/person additional for Wine Pairing