

Costa Brava Bistro – Special Wine Dinner  
Bordeaux Part 1: Margaux Vertical (2009, 2014, 2015)  
Three Classified 2nd Growths & a Sauternes

Tuesday, November 5, 2024

First Course

*Beef Carpaccio with Quail Egg, Anchovy Cream, Capers & Pine Nuts*

2014 Château Brane-Cantenac

Second Course

*Fresh White Truffle over Buttered Linguini*

2009 Château Lascombes

Third Course

*Braised Lamb Shank with Wilted Baby Kale & Carrots*

2015 Château Rauzan-Ségla

Finale

*Chocolate Croissant Bread Pudding with Chocolate & Caramel Sauces*

Château Rieussec 'Carmes de Rieussec' 2018 Sauternes

185/person, excluding Tax & Gratuity



Salud! Angeles, Kitty, Paula, Walther and the Costa Brava Bistro family

Special Thanks to Blaine Robinson, Southern Glazers Wine & Spirits  
and Eric Estefano, Southern Glazers Wine & Spirits