

Costa Brava Bistrot  
Chef's Tasting Menu

Autumn 2024

*Amuse*

*Jamón Croquetas with Jamón Iberico de Bellota & Quail Egg Sunnyside up*  
Juvé y Camps Brut Nature Gran Reserva 2018 Sant Sadurní d'Anoia

*Barely Roasted Sea Scallop*  
*with Sage Butter over Butternut Squash-Aparagus Risotto*  
Joseph Drouhin 2021 Bourgogne Blanc

*Braised Oxtail with Manchego Mashed Potatoes, Crispy Shallots & Frisée Salad*  
Beronia Reserva 2019 Tempranillo-Graciano-Mazuelo, Rioja

*Roasted Pekin Duck Breast with Seared Foie Gras and Ginger-Plum Sauce*  
Emile Beyer 2022 Pinot Noir, Alsace

*Burgundy-Poached Pear with Whipped Goat Cheese & Toasted Almonds*  
Juvé y Camps Brut Rosé Cava NV Sant Sadurní d'Anoia

*Finale*



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

Chef's Tasting Menu \$105.00/person - \$55.00/person additional for Wine Pairing