

Costa Brava Bistro – French/Spanish Wine Dinner
Charles Mignon, Jérôme Janodet & Josep Foraster
Bubbles, Cru Beaujolais and Trepát

Tuesday, May 20, 2025

First Course

Barely Roasted Sea Scallop with Caviar over Braised & Crispy Leeks

Charles Mignon Premium Reserve 1er Cru Brut NV Epernay

Second and Third Courses

Flight: Janodet Beaujolais Crus & Foraster Trepát

Jérôme Janodet 2022 Saint-Amour, 2023 Chénas, 2022 Moulin-à-Vent

Josep Foraster 2022 Trepát, Conca de Barberà

*Semi-boneless Jumbo Texas Quail filled with Wild Mushrooms
over Pearl CousCous with Bacon & Roasted Garlic*

Smoked Beef Filet with Cheesy Brie Potatoes

Dessert

Strawberry Ice Cream

Charles Mignon 'Cuvée Comte de Marne' Grand Cru Rosé NV Epernay

Finale

Shortbread Cookies

Josep Foraster NV Brut Trepát Rosat, Sant Sadurni d'Anoia

150/person, excluding Tax & Gratuity



Salud! Angeles, Kitty, Walther and the Costa Brava Bistro family
Special Thanks Jason Sherman, Vintures Wines