

Costa Brava Bistro – Special Wine Dinner

Château Chasse-Spleen, Moulis-en-Médoc

3-year Vertical: 2018, 2020, 2022

Tuesday, May 5, 2026

First Course

*Seared Foie Gras with Minted Caramel Sauce*

Château Laribotte 2024 Sauternes

Vertical poured for the following 3 Courses

Second Course

*Duck Breast Bordelaise with Parsnip Purée*

Third Course

*Crispy Lamb Chops over Wild Mushroom Risotto*

Finale

*Warm Espresso Cake with Chocolate Sauce & Crème Anglaise*

160/person, excluding Tax & Gratuity



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

Special Thanks to Nick Gomez, Republic National Distributing Co.