

Costa Brava Bistro – Monthly Wine Dinner

Summer by the Sea Spanish & French Coastal Wines

Tuesday, June 23, 2026

First Course

Sea Scallop with Caviar on Leek Foam

Gramona 'Gessami' 2022 Muscat-Sauv Blanc-Gewurztraminer, Penedès

Second Course

*Citrus-marinated Atlantic Salmon
with Shaved Squashes in a Rosemary Vinaigrette*

Domaines Ott Château Romassan Rosé 2024 Bandol

Third Course

*Mixed Grill: Lamb Chop, Jumbo Texas Quail & Chistorra Sausage
with Potato Salad*

Château Pichon Longueville Reserve de la Comtesse 2020 Pauillac

Finale

Apricot Cake with Apricot Compote & Sweet Cream Ice Cream

Gonzales Byass 'Nectar', Pedro Ximénez, Jerez

155/person, excluding Tax & Gratuity



Salud! Angeles, Kitty, Walther and the Costa Brava Bistro family
Special Thanks to Nick Pavelich, Southern Glazer's Wine & Spirits