

Costa Brava Bistro – Special Wine Dinner

Burgundy Part 2: Frédéric Magnien

Tuesday, July 28, 2026

First Course

Sea Scallop with Bacon over Braised Leeks

2022 Marsannay Blanc, 'Saint-Jacques'

Second Course

Duck Confit with Quail Egg over Hunter's Sauce

2022 Chambolle-Musigny, 'Vieilles Vignes'

Third Course

Filet & Foie & Blackberry

2020 Morey-Saint-Denis, 'Ruchots', Premier Cru

Finale

Summer Fruit Cobbler with Sweet Cream Ice Cream

2022 Bourgogne Rouge

170/person, excluding Tax & Gratuity



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

Special Thanks to Whitney Seng, Southern Glazer's Wines & Spirits

Sien Brown, North Berkeley Imports