



Wine Dinner Menu

Monday, September 13th

Reservations begin at 7:00 p.m. | \$45.00 per person

APERTIF

Mango Sparkling Sangria

FIRST COURSE

Gazpacho Tropical con Cangreco

Tropical Gazpacho served with Lump Crab Salad

Villa Maria "Unoaked" Chardonnay / Hawkes Bay, New Zealand

SECOND COURSE

Hungos Rellenos con Pollo y Igado de Pato

Stuffed and baked Cremini Mushrooms with Chicken & Foie Gras. Served over Lemon Butter Sauce with Muscatel Reduction

Kenwood Yalupa Merlot / Sonoma County, California

THIRD COURSE

Lomo de Res A La Parilla

Marinated and grilled Ribeye Cap with Parsley, Mint & Marcona Almond Pesto Sauce. Served with an Heirloom Tomato & Baby Arugula Salad with Sherry Vinaigrette

Stone Cap Cabernet Sauvignon / Columbia Valley, Washington

FOURTH COURSE

Gelado de Yogurt Con Frutos Fresco

Homemade Yogurt Sorbet with Fresh Mixed Berries & Red Wine Reduction

Pedro Ximenez 1827 Sherry / Spain

*Join us every Second Monday of the Month for
Sangria's Food and Wine Pairing designed by Chef Carlo Allesina*

4524 Cole Avenue | (214) 520-4863 | sangriatapasbar.com

