



Rioja Wine Dinner

Tuesday, October 18th

Reservations begin at 7:30 - 9:30 p.m. | \$79.00 per person

RECEPTION

Cheese Plate

A selection of Cabrales, Mahon, French Feta and Manchego
Served with Membrillo, Marcona Almonds, Pedro Jimenez Mission Figs, Flat Bread
and Local Honey Comb

Bacon Wrapped Dates

Stuffed with Almonds and Cabrales Cheese

Marquez De Caceres Blanco Viura/ Malvasia, Rioja- Spain

FIRST COURSE

Chupito Dd Gazpacho

A Classic Spanish Cold Tomato Soup with Avocado Relish, Basil and Croutons

Watermelon Salad

Micro Arugula, Feta Cheese and Muscatel Reduction Vinaigrette

Tuna Tartare

(Ahi Tuna, Sliced Pears, Crushed Hazelnuts, Tomato Sauce, Micro Arugula and Sherry Vinaigrette)

Vina Zaco Tempranillo/ Tempranillo, Rioja- Spain

SECOND COURSE

Piquillos Peppers

Stuffed with Eggplant and Deep- Ellum Goat Cheese

Garlic Shrimp

Olive Oil, Chili Flakes, Roasted Bell Pepper and Peasant Bread

Mediterranean Flat Bread

Mascarpone Cheese, Black Mission Figs, Serrano Jamon and Local Honey

Ramon Bilbao Edicion Limitada / Tempranillo, Rioja- Spain

THIRD COURSE

Duck Ravioli

With Manchego Cream Sauce and Sherry Pedro Ximenez Reduction

Cremini Mushrooms

Stuffed with Crab Meat, Spinach, Leeks, And lemon Butter Sauce

Catalunian Skirt Steak

With Cabrales Blue Cream Sauce, Caramelized Onions, Roasted Red Peppers, and Rosemary Potatoes

Baron de Ley Reserva.Muga / Tempranillo, Rioja-Spain & Pado Enea Gran Reserva / Tempranillo, Rioja-Spain

DESSERT

Traditional Tres Leches Cake, Churros con Chocolate & Crema Catalana

Osbourne Pedro Ximenez / Jerez-Xeres-Sherry 1827-SPAIN



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