



WINEMAKER DINNER

APRIL 25, 2017

Pan feo tostada

Pan feo with smoked salmon, garlic dressing, chives

paired with Maria Casanovas Brut de Bruts NV

Vieiras con guisantes

Maine scallop, English peas, erizo del mar

paired with Fatum Blanco 2015 (Airen, Sauvignon Blanc)

Presa Carpaccio

Piquillo confit, pinenuts, fennel, valdeon crema

paired with Fatum Tinto 2015 (Bobal, Tempranillo)

Atun con alcahofas

Pimenton rubbed tuna, grilled artichoke puree, artichoke chips

paired with Ea 2014 (Cencibel)

Rabo de toro

Oxtail roulade, bone marrow potato puree, oxtail jus

paired with Mil Cepas 2014 (cencibel)

Quesada de Cabra con albaricoque

Creamy cheese custard with apricot

paired with Flare NV (Moscatel)