



Wine Wednesday
Wine Tasting Dinner

Spain

Wednesday, March 24, 2010

First Course

COVIDES, "GRAN GESTA", ROSÉ BRUT, CAVA, SPAIN

Frisée salad with red onions, tomatoes and basil

Second Course

2008 VAL DE SIL, "MONTENOVO", GODELLO, VALDEORRAS, SPAIN

Marinated hericot vert with poached egg and chorizo

Main Course

2007 VALTOSTAO, "LEGÓN", RIBERA DEL DUERO, SPAIN

Valencia glazed pork shank with roasted fingerling potatoes and wilted spinach

Cheese Course

2006 LUBERRI, "BIGA", RIOJA, SPAIN

TBD

Side Dishes

Rosemary pommes frites (+\$6.95)

Sautéed spinach (+\$6.95)

Truffled macaroni and cheese (+\$7.95)

ADDITIONAL GLASSES OF FEATURED WINES AVAILABLE FOR \$10

Dessert

TBD (+\$7)