



Latin Inspired Wine Dinner

Featuring González Byass Wines & Sherry

6:30 pm Reception

Tuesday, March 5th

7 pm Dinner

Five Courses with Wine Pairings

\$70 + tax & gratuity

advanced ticket purchase required

Chef: Alex Thacker

Wine Rep: Andrew Sinclair, González Byass

RECEPTION / HORS D'OEUVRES

Rabbit Country Pâté

Coxina de Pollo e Queso *Brazilian chicken croquette with cheese*

Patacones e Aguacate *plantain fritters, avocado, lime infused sea salt, chili oil*

Salada de Palma *hearts of palm salad on a skewer, avocado, tomato*

Wine pairing: Vilarnau Cava Brut Reserva – Spain

FIRST COURSE

Argentine Ensalada de Inflatita

tomato, avocado, egg, feta, olives, chorizo stuffed tortilla

Wine pairings:

Beronia Rueda Verdejo – Rueda, Spain & Tio Pepe Fino Dry Sherry – Jerez, Spain

SECOND COURSE

Moules et Frites

mussels, spicy aji Amarillo, white wine, lime juice, fries, cotija cheese

Wine pairings:

Domäne Wachau Grüner Veltliner Federspiel Classic – Wachau, Austria

Tio Pepe Fino Dry Sherry – Jerez, Spain

THIRD COURSE

Pato de Canela con Espinacas

cinnamon-caramel glazed moulard duck breast, wilted spinach, crispy shallots

Wine pairing: Beronia Rioja Reserva – Rioja, Spain

FOURTH COURSE

Mexican Sipping Chocolate

candied orange rind

Wine pairing: Gonzalez Byass' Nectar Pedro Ximénez Sherry – Jerez, Spain

Gluten free and vegetarian can be accommodated with prior notice.