



Spanish Wine Dinner July 30th, 2010

First Course

Idiazabal Cheese Bisque

Honey Hen Mushrooms, Sherry, Thyme and Walnuts

Wine: Sol De Levante 08, Monastrell, Jumilla Spain

Sccond Course

Ibérico Jamon & Heirloom Melon Salad

Micro Arugula, Andalusian Olive Oil and Banyuls

Wine: Pintaresco 08, Tempranillo, Extremadura Spain

Third Course

Shrimp al Ajillo & Zucchini Blossoms

Romesco Sauce and Grilled Asparagus

Wine: Gotin Del Risc 08, Godello, Carracedelo-Leon Spain

Entrée

Dry Aged N.Y. Sirloin

Chorizo, Piquillo Peppers, Arbequina Olives and Madiera

Wine: Bardosa 08, Tempranillo/Garnacha, Longares Spain

Dessert

Spanish Almond Tart

Mission Figs, Nectarines, Chocolate Port Gastrique

Wine: Kiona 08, Ice Wine, Benton City Washington

\$55 per person ++