

En Numeros Vermells...
Wine Dinner featuring Silvia Puig
Thursday, November 21st, 2019

ARRIVAL

Goat Cheese Bon-Bons with Apples & Walnuts
ENV Garnatxa Blanca del Carlos Priorat, Spain 2018

FROM THE SEA

Mixed Greens with Shrimp, Roasted Peppers,
Onions and Pan Con Tomat
ENV Pedro Ximenez del Carlos Priorat, Spain 2018

INTERMEZZO

Bacon Wrapped Prune with Plum Sauce & Pecans
ENV Ai Ai Ai Priorat, Spain 2017

FOWL

Quail Stuffed with Figs and Jamon CHips Ratouille
ENV Black Label Priorat, Spain 2017

BEEF

Sliced Beef Tenderloin with Morel Mushrooms,
Black Rice and Carrrots
ENV Classic Label Priorat, Spain 2017

SWEETS

Chocolate Spilled Ice Cream Cone

\$105 per person plus tax and gratuity