

F R A Î C H E

Basque flavours

RECEPTION

CHEFS SELECTION OF CANAPÉS

2007 SEGURA VIUDAS VINTAGE BRUT CAVA

1ST COURSE

BACALAO AL PIL PIL

2009 MARTIN CODAX BURGANS ALBARINO

2ND COURSE

BRAISED & GRILLED OCTOPUS

SAFFRON TAPIOCA CRACKERS

2010 GABA DO XIL GODELA, TELMO RODRIGUEZ

3RD COURSE

TEA INFUSED QUAIL

ROASTED BEETS, BLACKBERRY JUS

2009 BODEGAS SIERRA NORTE PASIÓN DE BOBAL

4TH COURSE

ASH CRUSTED BISON STRIPLOIN

WILD LEEK PURÉE, WILD MUSHROOMS, FIDDLEHEADS

1999 PUELLES RIOJA, GRAN RESERVA

DESSERT

TRES LECHES

MILK SYRUP, CHERRIES

COTO DE HAYAS MISTELA, LATE HARVEST GARNACHA

CHEF JEFFERSON ALVAREZ

MAY 15 2012

