

Muga Wine Dinner

FRIDAY, FEBRUARY 3RD | 7PM

Hors d' Oeuvres Reception

Chef Muzio's Selection of Tapas

Bodegas Muga "Conde de Haro" Cava Brut 2012

FIRST COURSE

Castilian Style Zucchini Blossoms

Cabrales Cheese, Piquillo Peppers, Eggplant, Tomato

Bodegas Muga Rosado 2015

SECOND COURSE

Langostine Stuffed Seppia

Mushroom Paella, Sofrito, Saffron, Piquillo Pepper Consommé

Bodegas Muga "Barrel Fermented" Blanco 2015

THIRD COURSE

Roasted Monkfish

*Sweet Peas, Mint, Sausage, Romesco Sauce,
Manilla Clams, Iberico "Chips"*

Bodegas Muga "Unfiltered" Reserva 2012

Bodegas Muga "Seleccion Especial" 2011

FOURTH COURSE

Pepper Crusted Rack Of Lamb

*Catalan Style Spinach, Pine Nut Praline, Raisins, Apple,
Honey Aioli, "Patatas Bravas"*

Bodegas Muga "Torre Muga" 2011

FIFTH COURSE

Frozen Vanilla Yogurt

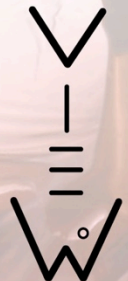
Valencia Oranges, Juniper Berries, Orange Marmalade, Pedro Jimenez

Bodegas Dios Baco Pedro Jimenez , A "J. Scalice" Collaboration

\$90 per person

Plus tax & gratuity

*Menu, subject to change



This menu item can be cooked to order. Consuming raw or under cooked meat fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.