



LONG ISLAND RESTAURANT NEWS

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January 20, 2017

FOOD NEWS

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Bodegas Muga Wine Dinner at View

Enjoy a special wine pairing dinner!



View, a waterfront destination overlooking the Great South Bay, is hosting a special wine pairing dinner with Bodegas Muga Winery on Friday, February 3 at 7 p.m. Cost is \$90 per person, plus tax and gratuity. Menu selection, subject to change, will include:

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, eggplants, tomato

Bodegas Muga Rosado 2015

Second Course

Langostine Stuffed Seppia

Mushroom paella, sofrito, saffron, piquillo pepper consomme

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*