



Centennial Wine Events Series
Presents:

ARTADI

ASSORTED CANAPÉS
Artazu Grenache Rosé 2017

ROASTED MONKFISH
Braised Veal Cheeks, Organic Tomato-Bread Soup
Viñas de Gaín Tempranillo Artadi 2015

DUCK
Caramelized Onion Ravioli, Raclette, "Beurre Noisette" Jus,
Hazelnut, Golden Raisins
Valdeginés Tempranillo Artadi 2015

LAMB CHOPS
"Picata", Organic Farro, Zucchini, Basil, Olives
La Poza De Ballesteros Tempranillo Artadi 2015

GRILLED PRIME SHORT RIBS
Roasted Local Cabbage, Thai Eggplant, Charred Habanero Vinaigrette
Viña El Pisón Tempranillo Artadi 2013

ARTISANAL CHEESE
Coconut "Arepa", Tropical Fruit Marmalade
La Poza de Ballesteros Tempranillo Artadi 2015

WEDNESDAY, MARCH 20, 2019

7:00 PM

\$ 159 PER PERSON
+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas | GUEST Carlos López, US Brand Manager & Owner, Bodegas Artadi Spain
GENERAL MANAGER Luis Pomaes

Menu items are subject to change without previous notice.