

1919

Centennial Wine Events Series
Presents:

MIURA & CLOS PISSARRA WINE DINNER

ASSORTED CHEF CANAPÉS

Veuve Clicquot Reserve 2008

AMUSE

Local Yogurt, Root Vegetable Muesli

BEEF AND OYSTER TARTAR

Shaved Foie Gras, Dried Lime, Herb Emulsion

2014 Clos Pissarra, White Grenache, El Sol Blanc Vineyard, Montsant

2016 Miura, Chardonnay, Napa Valley

ORA KING SALMON CONFIT

Rice "Pasteles", Tamarind & Red Wine Jus

2013 Arrels de Clos Pissarra, Grenache, Montsant

2007 Miura, Pinot Noir, Gary's Vineyard, Santa Lucia Highlands

SQUAB

Ricotta Cavatelli, Sweet Peas, Ramps, Chanterelles, Truffle Jus

2009 Clos Pissarra, El Mont Vineyard, Priorat

2009 Miura, Pinot Noir, Silacci Vineyard, Santa Lucia Highlands

PRIME BEEF "DECKLE"

Potato Churros, Short Rib Marmalade

2009 Clos d'Oc, Priorat

2010 Almvs, Cabernet Sauvignon, Napa Valley

"LIMÓN DEL CABRO" GRANITE

Coconut, Tropical Fruit

TOFFEE PUDDING

Organic Milk, Chai Ice Cream

Cockburn's Tawny

FRIDAY, MAY 31, 2019

7:00 PM

\$ 175 PER PERSON

+ applicable taxes & gratuities

EXECUTIVE CHEF Juan José Cuevas

GUEST Emmanuel Kemiji, Master Sommelier, Owner of Miura Vineyards & Managing Director of Clos Pissarra

GENERAL MANAGER Luis Pomaes | **SOUS CHEF** Carol Reyes | **PASTRY CHEF** Nasha Fondeur

Menu items are subject to change without previous notice.