

Spanish Wines with Steven White, CSSWE

18 August, 2010 7.00PM.

Hors d'oeuvres

Baked Brie en Croute, "Lobster Rolls"

Cauliflower Panna Cotta with American Caviar

Pork Belly, Lettuce, Tomato Sliders

Gramona Cava, NV, Spain

First

"Fire and Ice" Melon Salad

Sabrego Godello

Second

"Surf & Turf"

Seared Beef Tenderloin with Tuna Tartar

Alto Moncayo, Veraton Garnacha

Third

Olive Oil Poached Lamb Loin on Celery Root Puree

with Red Wine Syrup

Clio, Monastrell

Final

SMOKED Peaches, Manchego Cheese, Balsamic Syrup and Candied Nuts

Alvear Carlos VII Amontallado

\$70 per person

On our porch

weather and attendance permitting