



954 East Main St
Stamford, CT 06902
203-323-3176

Five Course Spanish Wine Tasting Dinner Wednesday, October 12th 7:00pm

Sauteed prawn, garlic, fennel, feta cheese, wine sauce over cilantro-jalapeno soft polenta

Abadia da Cova Albariño, D.O. Ribiera Sacra 2010

85% Albariño, 15% Godello

Fragrant melon, citrus, and floral aromas frame the nose of this rich, savory white. The Godello component rounds the wine out nicely.

Endive salad, roasted beets, manchego cheese, pomegranate vinaigrette and lemon cream

Loxarel Sàniger Cava Brut, D.O. Penedes N/V

40% Macabeu, 45% Xarel-lo, 15% Parellada

The bouquet is delicate with subtle notes of green almond on a background of ripe pear. It's beautifully creamy on the palate with soft candied citrus flavors, a hint of bitter almond and a trace of toasty brioche from the aging on the lees.

Pesto crusted fillet of swordfish, roasted fennel potato puree, sautéed spinach and romesco sauce

La Clave de Secreto, D.O. Alicante 2009

Monastrell, Merlot, Tempranillo

Very expressive with aromas of red ripe fruits, blackberries with spicy/balsamic hints. Lush with soft tannins, smoothly filling the mouth with the taste of mature fruits, leaving a long, fruity aftertaste.

Braised short rib, rioja wine-plum-thyme reduction served with brasitas corn tamal

Cerro Añon Gran Reserva, D.O.C. Rioja 2004

80% Tempranillo, 20% Garnacha/Mazuelo/Graciano

Aged for at least two years in new oak. It offers great complexity, excellent balance, layered fruit, and considerable elegance. Able to be cellared for 4-5 years or approached now, this wine over-delivers in a very big way.

Grilled peaches, mango sorbet, coconut foam & sangria glaze

La Cartuja, D.O. Valencia N/V

100% Muscat

A dessert wine with a wonderful honied richness, a hint of marmalade and a touch of orange peel.

\$60.00 Per Person + Tax/Gratuity