



Brasitas Restaurant

With Northeast Wine Brokers

Presents

**A Six-Course Wine Tasting Dinner
Wednesday, May 21st, 2008, 7:00pm**

Crab And Corn Fritters

Sautéed Spinach, Mango-Wasabi Salsa

Abadia da Cova Albarino, Ribiera Sacra

This Albariño is rich, with brilliant fruit aromas, floral notes, citrus and kiwi. It has a rounded-mouth feel and a complex, balanced character. A truly unique wine.

Goat Cheese And Candied Pistachio salad

Roasted Beets, Frisse, Arugla, Passion Fruit Vinaigrette, Sangria Reduction

Valserrano Blanco, Rioja

Bright, with melon, sweet fruit, pear, grapefruit peel aromas, together with mild toasted touches and sweet seasonings like vanilla. Balanced acidity.

Sea scallops a la plancha

Boniatto Puree, Spicy Pineapple Chutney, Coconut-ginger foam

Tres Patas, Mentrida

A blend of Garnacha and Syrah, this wine is lively, juicy and delicious. Flavors of cassis and blackberry. big tannins but plenty of offsetting fruit, hints of chocolate and pepper on the finish.

Spiced Duck breast

Peruvian Purple Potato Mashed, Fennel Marmalade, Ancho Chile-Orange Glaze

Luna Beberide, Bierzo

Fresh red, and blackcurrant aromas are brightened by racy minerality and a hint of white pepper. Lively red berry flavors are braced by firm acidity and complicated by smoky herbs. Nice, long finish.

Marinated grilled hangar steak

Rosemary Roasted Potatoes, Chimichurri

Beryna Crianza, Alicante

A blend of Monastrell, Cabernet Sauvignon, Syrah, Merlot and Tempranillo. Explosively aromatic nose offers a seductive bouquet of blackberry, pungent flowers, oak spices and minerals. Red and dark berry flavors display impressive depth and purity. Supple tannins add gentle support but don't distract from the deep berry flavors. Long, silky finish.

Puerto rican Rum Soaked Cake

Tropical Fruit Chutney, Coconut-White chocolate Mousse, Passion Fruit syrup

Orange Grove Moscatel, Valencia

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