



The Grille at Silvermine

Presents

Spanish Wine Dinner

Wednesday, August 25th 2010

Tapas

Loxarel Saniger Cava Brut (D.O. Penedes/Cava)
Macabeo/Parellada/Xarello

Delicate bouquet with subtle notes of green almond on a background of ripe pear. 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.

Jumbo Shrimp In Ajillo & Lime Sauce

2009 Robalino Albariño (D.O. Rias Baixas)

100% Albariño

Seductive perfume of citrus, grapefruit, lemon peel and white peach, with pronounced floral and almond notes. The grape's high extract carries these impressions onto a vivid palate which remains light, elegant and fresh. Mouth watering, this Albarino rounds out nicely with a long lingering finish.

Pan Seared Striped Bass with a Escabeche sauce

2008 Valserrano Blanco (D.O.C. Rioja)

100% Viura

Flowers and sweet fruits, pear, grapefruit rind, together with mild toasted nuances and sweet spices such as vanilla. On the palate it is velvety with balanced acidity, hints of grapefruit and mandarin peel accompanying the mild aromas of the wood in which it aged. Long and silky finish.

Paella ala Valenciana

2004 Ondarre Reserva (D.O.C. Rioja)

75% Tempranillo, 10% Garnacha, 15% Mazuelo

Intense cherry red color. Aromas of oak aging with hints of spices. Strong attack, good backbone, full-flavored, with well integrated long-lasting tannins. Long and persistent finish.

Pork Loin stuffed with a fig and chorizo compote

2007 Elias Mora (D.O. Toro)

100% Tinta de Toro

Dark ruby-colored, with a fragrant bouquet of cedar, mineral, cinnamon, clove, black cherry, and blueberry. Dense and structured on the palate, this medium to full-bodied wine is well-balanced, has plenty of savory fruit, and a lengthy, pure finish. Drink through 2022.

Assorted Cheeses: Manchego, Ardi-Gasna, Mahon

2007 Pico Cuadro (D.O.C. Ribera del Duero)

100% Tempranillo

Grapes selected from some of the finest oldest vineyards in Ribera. A big rich, luscious, opulent and polished red. Sensual aromas of espresso roast, white chocolate, creme de cassis, graphite, and tobacco. Dense, full-bodied, and layered, with superb concentration, terrific purity, and a long, opulent finish, Drinking well now and should evolve beautifully for 10 years.

Price per person \$75.00 does not include tax or gratuity