



Citricos Dinner featuring Wines of the Rioja Region

Thursday, September 11th, 2014

Menu

First Course

Seafood Tasting of Conservas de Cambados with Wood Grilled Ciabatta

✦ *Vivanco Viura-Malvasia Tempranillo Blanco, Rioja '13* ✦

Second Course

Yellow Tomato Gazpacho with Cumber Ice

✦ *Vivanco Tempranillo Garnacha, Rioja '13* ✦

Third Course

Langoustines with Roasted Eggplant and Black Olive Oil

✦ *Baron De Ley Reserva, Rioja '07* ✦

Fourth Course

Veal Cheeks with Rice from Calasparra, Wood-roasted Gathered Mushrooms,
and Natural Veal Reduction

✦ *Beronia Gran Reserva, Rioja '06* ✦

After Dinner Course

Arnedo Spanish Almond Pastry with drizzled Honey

✦ *Marqués de Cãceres Santinela, Rioja '13* ✦

\$155.00 per person, (inclusive of gratuity) plus tax.

Menu subject to change.