

# ELIAS MORA WINE DINNER

Evo Bistro is pleased to bring you



**WINE DINNER FEATURING WINES FROM  
ONE OF THE TOP WINERY IN SPAIN**

## Reception

Amuse bouche paired with *Cava Brut*

## First Course

**Tortilla | Chorizo, Serrano Ham Potato Cake  
served with Harissa Aioli**

*Elias Mora Tinto 2014*

## Second Course

**Baccalao | Nordic Cod Fillet over Shellfish Paella Negra  
and Chorizo-Lobster Coulis**

*Elias Mora Crianza 2012*

## Third Course

**Pato | Muscovy Duck Breast, Duck Liver Ravioli, Figs, parsnip coulis**

*Descarte 2013*

## Fourth Course

**Lamb wellington | Colorado Lamb Loin, Serrano Ham. Pistachio,  
Dijon Mustard, Cipollini Onion Confit, Creamy Truffle Potatoes  
and Tempranillo Sauce**

*Elias Mora Reserva 2010*

## Fifth Course

**Crema Catalana**

*Coffee*