

VEGA SICILIA WINE DINNER

First Course

Maine lobster and Crabmeat croquette with foie gras & truffle sauce

2012 Oremus Furmint Tokaji Dry White Mandolás

Second Course

Quail with Spanish organic lentils, oyster mushrooms and mustard coulis

2011 Macan "Clasico" Rioja Tinto 92 Points WA

Third Course

Fall paella with cassoulet style, duck leg confit, lamb, sausage, organic black chickpeas and saffron rice

2011 Toro Red, Bodegas Pintia 94 Points WA

Fourth Course

Black Angus rib eye served with piquillo peppers ragout, wild mushrooms and Pomme Robuchon “Creamy potatoes”

2010 Vega Sicilia Valbuena, Ribera del Duero Red 96 Points WA

Fifth Course

Crème catalana

2006 Tokaji Aszu 5 Puttonyos White, Tokaji Oremus 95 Points WA