

Costa Brava Bistro – Special Wine Dinner

Domaine Lécheneaut, Côte de Nuits

Tuesday, February 13, 2024

First Course

Butter-Poached Lobster Tail with Potato Purée

2018 Hautes-Côtes de Nuits Blanc

Second Course

Wild Mushroom Tart with Brie, Bacon & Roquefort Cream

2019 Morey-Saint-Denis

Third Course

*Roasted Semi-boneless Jumbo Texas Quail with Beurre Rouge
over Beluga Lentils with Root Vegetables*

2019 Vosne-Romanée

Finale

*Pain Perdu with Strawberry Compote
Crème Anglaise & Balsamic Reduction*

2019 Hautes-Côtes de Nuits Rouge

160/person, excluding Tax & Gratuity



Salud! Angeles, Kitty, Paula, Walther and the Costa Brava Bistro family

Special Thanks to Justin Latouche, Southern Glazer's Wine & Spirit
Blaine Robinson, Southern Glazer's Wine & Spirits