



Bull & Bear
Masters 2017
Wine Pairing Dinner

Selection of Tapas

Crab Stuffed Heirloom Tomato

Croquettes de Jamon

Pimientos de Padrón

Pork Albondigas

Gazpacho

Selection of Spanish Cheese

Selection of Cured Meats

1st Plated

Grilled Garlic Prawn with Calasparra Rice

Black Kale, Saffron Scented Tomato

2013 Placet Blanco/2014 Otanon Viura

2nd Plated

Roasted Quail with Heirloom Hominy

House Made Fresh Longanzia de Aragon, Piquillo Pepper

2005 Reserva Otanon, Tempranillo - Graciano

Entrée

Olive Oil Poached Lamb Rack

House Made Chorizo, Cannellini Beans, House Olive, 63 degree egg

2008 Reserva Vina Ardanza, Garnacha-Tempranillo

2008 Reserva Ysios, Tempranillo

After Dinner

Chef Selection



\$195 per person, plus tax and gratuity



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