

# LA RIOJA ALTA WINE DINNER

## AUGUST 22, 2023

### WELCOME

**Esfera de sangría**

Sangría sphere

**Croqueta de serrano**

Serrano ham fritters

*WINE PAIRING:* Lagar de Cervera 2021

### FIRST COURSE

**Ostras escabeche**

Fresh Rappahannock oysters with escabeche and jamón Ibérico

*WINE PAIRING:* Alberdi Crianza 2018

### SECOND COURSE

**Arroz ahumado con foie y setas escabeche**

Rice with seasonal mushrooms and foie gras

*WINE PAIRING:* Áster Crianza 2014

### THIRD COURSE

**Solomillo curado en casa con lardo ibérico**

Ibérico tenderloin cured with Ibérico lardo

*WINE PAIRING:* Ardanza Reserva 2015

### FOURTH COURSE

**Cachetes Ibéricos con almohadas de patatas**

Ibérico pork cheeks with potato

*WINE PAIRING:* Arana Gran Reserva 2015

### DESSERT COURSE

**Torrija Catalana**

Sweet-soaked Spanish toast with crema Catalana

*WINE PAIRING:* Mata cream sherry