

Bodegas Artadi Wine Dinner

Wednesday, May 22 6:30 pm

First Course

Ham with heirloom tomato, chips

Izar-Ketu Sparkling Txakoli

Second Course

Belgium Mussel Paella, black rice, piquillo peppers
picked white anjovis, grilled baby octopus

Artadi Vinas de Gain Blanco

Third Course

Grilled New Zealand Rock of Lamb, patatas bravas De Belgica
green asparagus tips & morels with orange

Artadi Vinas de Gain Red

Fourth Course

Crème Brulée with pistachio, rhubarb & strawberries

Artazu Pasos de San Martin Garnacha

Executive Chef Bart Vandaele & Chef de cuisine Alexander Flores
\$89 pp all inclusive

