

Spain & Portugal Wine Dinner

January 7, 2011



Welcome Toast

Roger Goulart Brut Rose, Spain '06

First Course

Lemon, Lime, & Coriander Scented Gambis with Sea Salted Shaved
Fennel & Grilled 5 Grain Bread

Quinta DA Alorna, Arintho, Tejo, Portugal '09

Second Course

Spanish Style Cataplana Roasted Cod, Garlic Steamed Little Necks,
Slow Beer Braised Octopus, Served in a Sweet Onion,
Red & Green Pepper Chorico Broth

Dau Grilos, Vinho Tinto, Portugal '08

Third Course

Oven Roasted Vermont Pork Loin With Annatto & Coriander Spiced Rice

Algairen, Tempranillo Roble, Spain '06

Fourth Course

Grilled Piri Piri Spiced Steak over Herb Scented Potatoes, Toasted Garlic, Olive Oil &
White Wine Reduction topped with Fried Egg & Grilled Piri Piri Pepper

Carm, Superior, Douro, Portugal '08

Fifth Course

Topo Cow Cheese, Saint Gorge Portugal
& Manchego Cow Cheese, La Queseria Artesana, Spain

Rias Baixas, Laxas, Albarino, Spain '09

Dessert

Caramel Scented Flan in a Crème Brûlée style

Roger Goulart Reserva, Semí Seco, Spain '06