

Aventura

Mar i Muntanya

DINING BY THE SEA

SEPTEMBER 11TH 6:00PM

Amuse Bouche | Torrija con Erizo

Brioche, konbu, umi, coconut milk

Pairing | Taika 2016 – An ancestral sparkling wine made from Sauvignon Blanc and Semillon

1st Course | Vieiras

Scallops in shell, seafood bechamel, vizcaina sauce, herbed breadcrumbs

Pairing | Ekam 2022 – A delightful blend of Riesling and Albarino

2nd Course | Alcachofa y Langosta

Spanish artichoke, Maine lobster, lemon butter sauce

Pairing | 2019 Talia – A harmonious Sauvignon Blanc/Semillon blend

3rd Course | Arroz Ibérico

Iberico pork, morels, valencian style rice, saffron, sofrito

Pairing | 2018 Acusp – A refined Pinot Noir

4th Course | Chuleta

Pork chop, miso marinade, napa cabbage, marcona almonds

Pairing | Thalarn – A rich and bold Syrah

Dessert | Pan y Chocolate

Dark chocolate ganache, olive oil spheres, crystal bread

Pairing | 2018 Quest – A luxurious red Bordeaux blend