

# LA RIOJA WINE DINNER

6:30 PM | WEDNESDAY, MAY 8TH

## Menu

First Course:

### **Citrus Seared Gulf Shrimp & Crispy Calamari**

*Saffron Scented Paella Rice, Spring Sugar Snap Peas, Smoked Pimenton Aioli*

### **Lagar de Cervera 2022**

Second Course:

### **TX Honey Glazed Brussel Sprouts & Roasted Market Carrots**

*Shaved Manchego, Bresaola, and Crushed Marcona Almonds*

### **El Spino 2020**

Third Course:

### **Grilled Pork Shoulder Confit**

*Charred Cornbread, Market Arugula, Date Butter, Shaved Pickled Turnips*

### **Vina Alberdi 2018**

Fourth Course:

### **Herb Roasted Leg of Lamb**

*White Beans, Charred Celery & Greens, Dill Crouton, First Press Olive Oil*

### **Vina Ardanza Reserva 2016 Vina Arana Gran Reserva 2015**

Fifth Course:

### **Frixuelos**

*Dark Chocolate Ganache, Chantilly Cream, Rioja Crushed Berries*

\$135++ Per Person

**FOR RESERVATIONS, PLEASE CALL 817-926-3663**