



Bodegas Carrau Winemaker's Dinner

Thursday, September 19th 2013

provolata

oven roasted aged provolone, oregano,
walnuts with holeman & finch crostini

Sust Vintage, Brut Nature, 2008, 70% Chardonnay 30 % Pinot Noir

paccheri & clams

littleneck clams, sauvignon blanc sur lie,
garlic, crushed red pepper & parsley

Bodegas Carrau, Savignon Blanc Sur Lie, 2008, Cerro Chapeu

ensalada de remolachas

roasted beet salad, toasted pistachio,
ricotta salata, mint & aged balsamic

Bodegas Carrau, Chardonnay de Reserva, 2007, Las Violetas

churrasco asado

grilled spinalis ribeye with oregano-chile
chimichurri, smashed roasted yukon
gold potato & oven dried tomato

Ysem, Tannat, Uruguay 2005

chocolate con pera pochada

tannat reserve poached pear stuffed
with chocolate, walnuts & cherry syrup

Amat, Single Vineyard Tannat, 2005, Cerro Chapeu