

SPAIN UNFILTERED WINE DINNER AT RIOJA

THE MENU & WINES

RECEPTION

Pata Negra

Iberian ham wrapped around quince, fennel marmalade

Gurrutxaga Txakoli

1ST COURSE

Spanish Mackerel

pan roasted, Meyer lemon confit, celery root puree,
pine nut "gremolata"

1993 Viña Tondonia

2ND COURSE

Roasted Squab

chestnut purée, black trumpet mushrooms, pomegranate,
black liquorice-red wine demi glace

2006 Acustic Brao

2006 Clos Martinet

3RD COURSE

Colorado Lamb

wood-grilled lamb loin over handmade saffron ravioli
filled with red wine braised lamb sugo, cocoa nib sauce

2006 Vega Sicilia Valbuena

2006/7 Pago de los Capellanes

DESSERT

Napoleon of Caramelized Phyllo

jasmine layers, sweet Valencia orange cream, orange
confiture, honey anglaise

2008 Jorge Ordenez Selecion

Especial Moscatel

**Make your reservations for this special dinner today
by calling Rioja at 303.820.2282. Your reservation
must be secured with a credit card.**

SPAIN UNFILTERED WINE DINNER AT RIOJA

Wednesday, February 22nd 6:30pm

If you love Spanish wines, this is the wine dinner you don't want to miss. Join award-winning wine journalist Bruce Schoenfeld, Rioja Chef-Owner Jennifer Jasinski, Rioja Wine Director-Owner Beth Gruitch and Wine On The Road's Ben Weinberg for a five-course Spanish wine-country dinner served with an assortment of outstanding Spanish wines.

We'll discuss our plans for a luxurious, behind-the-scenes, wine-focused tour of Spanish wine regions in late 2012 including a short presentation during the meal to introduce this exciting, one-of-a-kind adventure. Serious travelers only, please!

Dinner is \$195 per person including dinner and wines. Please check out Chef Jen's fantastic menu and these very special wines on the reverse of this card.

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