

LA TERRAZZA & SEACOVE GROUP

Welcome our Special Guest
Alejandro Van Lieshout, Principal
CASA ROJO

Wednesday, May 22nd, 2019

RECEPTION

SMOKED SALMON

Chive crème fraîche, yuzu - steelhead caviar, mini blini

BISON TARTAR

Pickled mustard seeds, parmiggiano crisp, quail egg

Cava NV "Moltó Negre" DO Penedes

PRIMO

HAIDA GWAI HALIBUT

Oven roasted, corn, edemame, potato ragú, apple - fennel citrus julienne

'La Marimorena' 2017 DO Rias Baixas

SECONDO

PARPADELLE

Braised rabbit ragú, mirepoix, extra aged parmiggiano reggiano

Montastrell 'Macho Man' 2017 DO Jumilla

TERZO

OKANAGAN QUAIL

Char - grilled, carnaroli - taleggio risotto, 25yr balsamic glaze

Garnacha 'Maquinon' 2017 DOQ Priorat

QUARTO

LAMB TENDERLOIN

Herb dijon encrusted, roasted cauliflower, celery root purée, rosemary - demi glaze

Mencia 'Ladron' 2016 DO Bierzo

Alexander vs The Ham Factory 2016 DO Ribera del Duero

DOLCE

SELECT CHEESE & DESSERT

Taleggio, Vermeer, Aged Asiago,

*Cranberry raisin crisps, fresh sliced fruit, candied nuts, essencia honey
&*

Fresh petite seasonal tart



A CAMPAIGN FINANCED ACCORDING TO EC REGULATION N.1308/13

\$148.88 per person ~ taxes and gratuity not included
Limited Space