

# Monte Real Wine Dinner

## Course 1

### Slow Baked Italian Eggplant

with San Marzano Tomato Marmalade, Spring Garlic, Cauliflower Florettes & Caper Vinaigrette, Green Garlic, and "Bagna Caud"

*Paired with 2008 Monte Real Rioja Reserva*

## Course 2

### Smoked Japanese Hamachi

with Glazed Petite Turnips, Asian Pear Puree, Garden Yuzu, and Masutake Mushroom Bouillon

*Paired with 2013 Viore Verdejo*

## Course 3

### Pork Belly "En Feuille de Bric"

with "Ragout" of Yukon Gold Potato "Gnocchi", Sweet Peas, Hearts of Romaine Lettuce, and Sauce "Bechamel"

*Paired with 2008 Vina Albina Rioja Reserva*

## Course 4

### Two Run Farm's Lamb

with Hen-of-the-Woods Mushrooms, "Lentilles du Puy Fumees", Cumin-Scented Carrots, and Yellow Pepper Emulsion

*Paired with 2001 Monte Real Gran Rioja Reserva*

## Course 5

### Ash Cured Goat Cheese

with Roasted Chef's Garden Beets, Broken Honey Glass, Crystallized Ginger Root, and Blood Orange Sabayon

*Paired with 1998 Vina Albina Gran Rioja Reserva*