

PAGU

JULY 19, 2017

CHAÎNE DE RÔTISSEURS BAILLIAGE
DE BOSTON

COURSE ONE

2016 AMEZTOI RUBENTIS GETARIA TXAKOLINA

STEAK TARTARE*

yuzu kosho, century egg, potato txip

COURSE TWO

2015 GRANBAZAN 'ETIQUETA AMBAR' ALBARIÑO RÍAS BAIXAS

ZUCCHINI SALAD

avocado, goji berries, sunflower seeds

COURSE THREE

2013 CASTELL D'ENCUS 'EKAM' COSTERS DEL SEGRE

TORTILLA DE JOHN BUSH*

tomato jam, torched goat cheese

COURSE FOUR

2016 DIVISION-VILLAGES 'L'ISLE VERTE' CHENIN BLANC
COLUMBIA VALLEY

CURRY CRAB CROQUETAS

peeky toe, aji amarillo, coconut

COURSE FIVE

2014 JOAN D'ANGUERA ALTAROSES MONTSANT

CEDAR CAMPFIRE BLACK COD*

seaweed salad

COURSE SIX

2013 REINISCH ST LAURENT THERMENREGION

SQUID INK OYSTER BAO

norio, shiso, purple cabbage

COURSE SEVEN

MOLINO REAL 'MR' MALAGA

COCONUT SORRET

rhubarb compote, fresh strawberries

MIGNARDISE

CIDER CARAMEL MOU

MEYER LEMON PEPPERCORN MADELEINES