



**ESPELETTE
WINE DINNER**
THURSDAY, OCTOBER 27TH

\$70 per person plus tax and gratuity
\$30 wine pairing per person plus tax and gratuity

FIRST COURSE

HOUSE CURED CHORIZO
espelette, garlic

PULPO AL ESCABECHE
baby octopus, plum tomatoes, potato

ETORKI SOUFFLE
basque sheep's cheese, marcona almond

*Hondarribi Beltza, Bodegas Gurrurtxaga,
Txakoli Rose, Bizkaiko Txakolina, 2010*

SECOND COURSE

GAMBAS A LA PLANTXA
shrimp, chorizo, sherry espelette glaze, lemon aioli

PIPÉRADE MONTADITO
jámon serrano, garlic aioli, quail egg

TALOS DE HONGOS
matsutake mushrooms, shaved burgundy truffle,
pickled pencil asparagus

*Hondarribi Beltza, Gorondona
Txakolina Tinto, Bizkaiko Txakolina, 2009*

THIRD COURSE

SUCKLING PIG
torpedo style stuffed suckling pig
with turnips and squash

TXANGURRO
crab, mussels, coco beans, lobster broth

PATATAS RIOJANAS
fingerling potato, chorizo, smoked paprika

*Tannat, Cabernet Franc, Ametzia Etxaldea,
Irouleguy, France, 2009*

POSTRE

GATEAUX BASQUE
whipped cream, figs,
cherry syrup