

ESQUINA

A Wine Dinner with
Xavier Gramona

Monday, 1st October 2018

Tsarskaya oyster
Sea urchin sandwich
Spanish olive

Gramona Imperial Brut Gran Reserva 2012 (90 Robert Parker)

Grilled succrine lettuce, herb yoghurt, macadamia nuts, cider vinegar
Gramona III Lustrós Brut Nature Gran Reserva 2011 (93 Robert Parker)

NZ kingfish sashimi, egg yolk vinaigrette, horseradish ice cream
Gramona Mas Escorpi Chardonnay 2016

Black cod, bok choy "a la Donostiarra", sea grapes
Gramona Celler Batlle Brut Gran Reserva 2005 (94 Robert Parker)

Braised Wagyu beef oyster blade, parsnip puree, crispy quinoa
Bodegas La Horra Corimbo 2013 (92 Robert Parker)

"Finca Pascualete Retorta" soft cheese, caramelized eggplant
Gramona Vi de Glass Gewurztraminer 2012

Coconut parfait, matcha sablée, calamansi curd, avocado

\$168++ per head