

ESQUINA

Bodegas Beronia Wine Dinner

Thursday, 28th July 2022

Snacks

Anchovy sticks, bottarga allioli

Tsarskaya oyster, jalapeño ponzu, pickled ginger flower

Aburi tuna toast, ensaladilla rusa, avruga caviar

Aperitifs vs Vieux Carre Cocktail

Mediterranean red prawn "Aguachile", grilled baby corn, togarashi

Beronia Verdejo Rueda 2020

Roasted beetroot, smoked burrata, horseradish sorbet, smoked walnuts

Beronia Crianza 2018

Spanish sea bass, squid and shallots stew, padrón peppers

Beronia Reserva 2017

Ibérico pork presa, hoisin and beer glaze, enoki rice

Beronia Gran Reserva 2012

Braised beef and pork "Cannelloni", truffle bechamel, black truffle

Beronia 198 Barricas 2011

Dessert

Cherries, white chocolate parfait, cranberry streusel, green apple sorbet

Bread, Guanaja chocolate, olive oil caviar, sea salt

\$178++ per person

Menu is seasonal and may be subject to market availability of fresh produce