



# SPANISH WINE PAIRING DINNER

**MONDAY, APRIL 27<sup>TH</sup> @ 6:30 PM**

\$120/pp\*\* | Eighty Acres Kitchen & Bar



## TAPAS

**CVNE Cava Brut Rosé (NV)**

Smoked Salmon Crostini, Crispy Polenta Fries with Spicy Tomato Aioli

## PRIMER CURSO

**Bodegas La Val Rías Baixas A**

Pan-Seared Sea Scallops, Fennel-Kohlrabi Salad, Citrus Beurre Blanc

## SEGUNDO CURSO

**Sindicat La Figuera Montsant**

Chorizo-Chickpea Soup

## CURSO TRES

**CVNE Rioja Cune Reserva**

Grilled Lamb Chops, Blistered Shishito & Charred Red Peppers,  
Red-Skin Potatoes, Raisin Gremolata

## CUARTO CURSO

**CVNE Bela Ribera del Duero**

Red Wine Braised Short Ribs, Smashed Yukon Gold Potatoes,  
Baby Carrots, Almond Citrus Gremolata

## EL POSTRE

Blueberry Lemon Olive Oil Ricotta Cake

A 3% credit card processing fee will be added to credit/debit card payments