Fleur de Sel

presents

Wine dinner hosted by Javier Bayona

And Barrique distributor

George and Mary from the Dinner Party

Amuse Bouche

***2017 Lagar de Indra, Albarino***

Oregon oysters friture

In Ajo blanco

Appetizer course

***2015 Valle De Oron, Ribbera del Duero***

Cervina venison cooked carpaccio

Honey Catalan allioli

Main Course

***2009 Izarde, Reserva***

Roasted “Bonner’s Ferry” rabbit leg

Sweet sherry and dried fruit sauce

Roasted vegetables

Cheese course

***2012 Larchargo, Reserva***

Greenbluff apples salad with Manchego cheese

Caramelized walnuts

Sun dried tomato bread

Dessert

***2018 Lachargo, rosé of tempranillo***

Tart “Amandine” with frangipane

Blood orange coulis

Price per person : $ 85 including sales tax and gratuity.

**(each taste of wine is a 4 oz.)**

Thursday October 10th, 2019.