

Bas Rouge

with



VEGA-SICILIA

February 10th, 2022

Few wines have a history as distinguished as that of Vega Sicilia, who are widely regarded as not only a top producer in Spain, but world-wide. Founded in 1864, their top cuvée, Único, was Spain's first great wine and until recent decades the only Spanish wine collected and coveted throughout the world. It is among the many notable bottles to be served this evening.



We are thrilled to welcome technical director Gonzalo Iturriaga and Global Director of Sales Igancio de Saralegui who are joining us from Spain to share these bottles.

VEGA-SICILIA DINNER

- Amuse -

MARCONA ALMOND CUSTARD
Oremus "Mandolas" Dry Furmint 2018

- 1st course -

HAKE TARTARE

black truffle vinaigrette, white anchovies, Marcona almonds
Oremus "Petras" Single Vineyard Dry Furmint 2017

- 2nd course -

JAMÓN IBÉRICO

roasted honey squash, fig & sherry gastrique, pine nuts
Alion 2014

- 3rd course -

CHERRY GLAZED GRILLED OCTOPUS
crispy pimenton de la vera garbanzo beans, chorizo
Valbuena 2012 (magnum), Valbuena 2015

- 4th course -

HERB BLEND RIB CAP ROULADE
confit potatoes, chimichurri, broccoli rabe
Unico 2005 (jeroboam), Unico 2009 (magnum)

- 5th course -

DESSERT

Oremus "Late Harvest" 2018