

**Art/Wine Dinner: "El Greco"**  
Tuesday, August 24<sup>th</sup> - 6:00 P.M.

Pintxos

- mini tomato & bread salad with bacon foam □
- crisp zucchini with tomato alioli & artichoke chips □
  - avocado toast with cherry tomatoes □
  - crab salad with sun gold tomatoes & endive □
- \*\* NV Celler Vilafranca Casteller Cava- Penedes \*\*

Course Two

- roasted halibut with broccoli, tomato jam, goat cheese & almonds □
- \*\* 2009 Ladera Sagrada Castelo do Papa (Godello)- Galicia \*\*

Course Three

- shaved jamon serrano with green zebra tomatoes, onions  
& san simon cheese on garlic toast □
- \*\* 2009 Pazo de Galegos Albarino- Riaz Baixas \*\*

Course Four

- braised pork cheeks with zucchini stuffed piquillo peppers, arugula, manzanilla olive  
& tomato vinaigrette □
- \*\* 2007 Don Sancho Londono " Calma" Tempranillo/Graciano- Rioja \*\*

Course Five

- la peral blue cheese with date & walnut cake □
- \*\* 2004 Matarredonda Juan Rojo Tempranillo- Toro \*\*

Dessert

- plum tomato & brown butter tart with almond vanilla gelati □
- \*\* 2006 Vinos Pinol Garnacha/Syrah (Dulce)- Terra Alta \*\*