

RUTABAGA'S

*Welcomes Guest Chefs Wesley Beard and Scott Kirkham
Saturday, January 21st at 7 p.m.*

Tapas Dinner \$50.00

Tapas Dinner with Spanish Wine Pairing \$110.00

Sea Scallops on a bed of velvety smooth cauliflower puree with fried capers paired with Mercedes Eguren Sauvignon Blanc. This dry wine demonstrates a perfect balance of fruit and alcohol with a gentle, round finish.

Chorizo with garlic pan fried bread paired with Heredad Ugarte Crianza. Mature fruit dominates in an incipient bouquet with soft tannin and a long, excellent aromatic finish.

Manchego Cheese Canopes with olives and pimientos paired with Picos del Montgo Old Vines Garnacha. A lush, ripe, fruity red offering flavors of wild berries, blackberries, herbs and earth in a medium-bodied package.

Hand Tossed Pizza with Serrano ham, roasted pepper and fresh herbs paired with Legaris Crianza. Dominant notes of black fruits bled elegantly with toasty notes from ageing in oak holding a well balanced body with good tannin and fruit expression.

Kumamoto Oysters with finger limes (the caviar of the fruit world) paired with Reinares Blanco. This wine offers baking spices, sweet red cherries and a touch of game on the nose while the palate has loads of strawberry fruit, minerals and a long, juicy finish.

Smoked Salmon, anchovy and red pepper toasts paired with Mercedes Eugeren Shiraz/Tempranillo. Deeper dark berry flavors are firm by dusty tannins and become sweeter with air finishing with good focus and a dark berry note.

Canele' (classic little French cake) paired with Codorniu Pinot Noir Cava. This is Spain's first rose' cava, it is made entirely from the stylish pinot noir grape and offers a wide range of woodland fruit and a crisp finish.

