

La Vendimia

Aperitivos

Triple Cream Cow's Milk Cheese with tomato & raspberry preserves
Semi-Cured Sheep's Milk Cheese with candied hazelnuts (veg, nuts)
Aged Manchego with apple & cinnamon compote (veg)
Jamón Ibérico 48-month cured, acorn-fed Spanish Ibérico ham
Pan con Tomate toasted bread with ripe tomato & extra virgin olive oil (veg)

De La Tierra

Colmenillas en Crema Morel mushrooms braised in veal jus
and finished with a rich demi-glace cream sauce (gf)

Del Mar

Risotto alla Milanese Creamy saffron risotto with pancetta,
topped with grilled branzino and finished with a delicate cream sauce (gf)

Del Campo

Slow-Cooked Wagyu Beef Cheek Tender Wagyu beef cheek with
truffled potato purée, roasted garlic praline, and a rich braising jus (gf)

Postre

Otoño Light mascarpone mousse with roasted apple compote,
set cream, vanilla ice cream & candied hazelnuts (veg, gf, contains nuts)

Petit Fours

Almond Financier with blueberries and crumble (nuts, veg)
Mini Coconut Tartlet with fresh pineapple, mint, and rum toffee (veg)
Salted Caramel Tartlet Crisp tartlet with salted caramel (veg)

The Vintages

Paternina 1955 Etiqueta Privada

A historic, long-aged Rioja, primarily Tempranillo. Elegant and delicate, with evolved notes of dried fruit, leather, tobacco, and spice.

Martínez Lacuesta 1964 Reserva Especial

A classic Rioja from the legendary 1964 vintage. Refined and complex, with mature fruit, spice, leather, and subtle balsamic notes

Franco-Españolas 1973 Rioja Royal Reserva

A traditional Rioja from one of Logroño's historic wineries. Silky and mature, with evolved red fruit, earthy notes, leather, and spice.

C.U.N.E. 1986 Viña Imperial Gran Reserva

A distinguished Gran Reserva from CVNE's historic Imperial label. Structured and complex, with mature fruit, tobacco, spice, and beautifully integrated oak.

López De Heredia 1992 Viña Cubillo

A traditional Rioja from one of Haro's most iconic wineries. Elegant and remarkably fresh, with red fruit, balsamic notes, leather, and subtle aged oak.