WINE TASTING DINNER

THE HOSTS

Winemakers
Curro Barreno from Fedellos do Couto
Javier García from Viña Somoza

Brindisa Battersea Head Chef
Iago Crego

THE MENU

Peach and basil macroon with anchovy and yogurt
Paired with NENO, Valdeorras. Grapes: Godello

Chargrilled scallop, nam jim and soy
*Paired with CONASBRANCAS, Ribeira Sacra. Grapes: Doña Blanca,
Godello, Albariño, Treixadura, Lado & Torrontes*

Monkfish bar, lardo and kale
Paired with EDEDIA, Valdeorras. Grapes: Godello

Smoked duck, artichoke, panfried endive, hazelnut and cherry
Paired with BASTARDA, Ribeira Sacra. Grapes: Merenzao

Rabbit, truffle and roasted cauliflower puree
Paired with CORTEZADO, Ribeira Sacra. Grapes: Mencía

Dessert
Chocolate, orange, olive oil, crackling