



Wine Vault & Bistro

~ Special Valle de Guadalupe Menu paired with 100% Valle de Guadalupe Wines ~

PRIX FIXE 3-COURSE DINNER - 30 | WINE PAIRING - 15
pick one from each of the three categories below

Appetizer

Fried Oyster Torta | Baja Slaw | Chipotle Rémoulade | Piquillo Pepper Romesco
Wine Pairing: NV Espuma de Piedra Blanc de Noir Sparkling Wine (5 oz. pour)

Short Rib Barbacoa Taco | Cumin-Spiced Avocado | Grilled Onion + Coriander Pico de Gallo | Spanish Rice
(Vegetarian Option: Short Rib Barbacoa replaced with Caramelized Potatoes + Peppers)
Wine Pairing: 2013 Lechuza "Amantes" Red Blend (5 oz. pour)

Housemade Pork Chorizo | 64 Degree Egg | Braised Spinach | Torn Croutons | Salsa Macha
Wine Pairing: 2015 Relieve Rosé (5 oz. pour)

Entrée

Pan Roasted Sable Fish | Fennel Confit | Buttered Rice | Toasted Garlic Gremolata
Wine Pairing: 2014 Emeve Chardonnay (5 oz. pour)

Herb Roasted Quail | Charro Stewed Beans | Poblano Chile Pistou
Wine Pairing: 2015 Cavas Valmar Tempranillo (5 oz. pour)

Ancho Rubbed Skirt Steak | Smoked Potato Hash | Charred Scallions | Chimichurri
(Vegetarian Option: Skirt Steak replaced with Roasted Vegetables)
Wine Pairing: 2012 Emeve Malbec (5 oz. pour)

Dessert

Crema Catalana | Pecan + Citrus Salsa | Brown Sugar Crumble
Pairing: NV Dios Baco Pedro Ximénez Sherry (3 oz. pour)

Valdeón Spanish Blue Cheese | Chile-Infused Fruit Compote | Artisan Flat Bread
Pairing: 2013 Margerum "Late Harvest" Sauvignon Blanc (3 oz. pour)

Churro Bread Pudding | Tres Leches Caramel | Cinnamon Whipped Cream
Pairing: WV&B's Legendary Mexican Coffee (5 oz. mug)