



VARA

Wine Pairing Dinner

Thursday, March 19, 2020 | 6p | \$55pp++

AMUSE

Bacon Wrapped Blue Cheese Dates

VARA Viña Cardinal NM

FIRST COURSE

Grilled Hamachi

blistered heirloom tomatoes • mulberry-soy reduction
smoked chipotle oil • blood orange • rice chips

Silverhead Cava Brut Rosado nv

SECOND COURSE

Fried Confit Chicken

crispy dumplings & fried sweet peppers • spanish onions
miso-Hatch chile glaze • pickled vegetables

VARA Viura 2018

THIRD COURSE

Cedar Wood Smoked Wild Salmon

strawberries • grilled artichokes • blueberry gastrique • toasted almond salad

Garnacha Rosado 2018

FOURTH COURSE

Spice Crusted Petite Lamb Rack

minted baby carrots • creamed peas • leeks & fennel
mustard greens • sherry reduction

Tempranillo 2018

ASSORTED HOUSEMADE TRUFFLES TO FINISH