



WELCOME TO THE

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MANUEL MANZANEQUE SUAREZ

# WINE DINNER

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MONDAY, JUNE 6TH, 2016

## MENU

### STARTER

#### CAVA 1+1=3 BRUT

Cava, Spain

Mineral and citrus spiced, pear and melon, ginger spice with a nice concentration and orange blossom finish.

#### FRIED GREEN TOMATOES

herb goat cheese | green goddess



### SECOND


#### FATUM WHITE

La Mancha, Spain

2015 | Light entry, bright citrus and orchard fruit, lime zest and white pepper notes, slightly tart finish.

#### BLACK & PURPLE KALE SALAD

walnuts | parmesan reggiano  
lemon house dressing



### THIRD

#### FATUM RED

La Mancha, Spain

2014 | Medium-full bodied, bright and well-balanced, with a core of fruit, tannins and very good lengthy complex finish, that again closes with a nice note of botanicals.

#### CAROLINA BBQ ENCHILADA



### FOURTH

#### EA!

La Mancha, Spain

2013 | Full-bodied, with moderate tannins, excellent fruit and a long very well-balanced finish.

#### SPICED TRIP TIP

*with pickled potato salad*



### DESSERT

#### PETIT CALIGO SWEET

Catalonia, Spain

2008 • 2009 | Sweet, expansive and spicy, with candied peach, citrus fruit and honey flavors, floral notes and long smooth finish.

#### PEANUT BUTTER PIE

